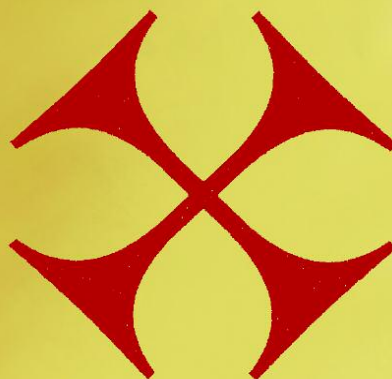




PIRATZ ADVERN



www.piratztaavern.com





Appetizers

Blazin' Chourico \$6

Succulent smoked sausage served sizzling on a clay grill

Shrimp Mozambique \$8

Sautéed in garlic, saffron, lemon and beer

Piri Piri Chicken \$5

Tender chunks o' chicken breast marinated in African piri piri sauce (**hot!**)

Swimmin' Clams \$7

Steamed in white wine, olive oil, cilantro & garlic

Mussels Thai Style \$8

Served in a in Thai red curry broth

Cod Fritters \$5

Shredded cod fish blended with potatoes, garlic & parsley and deep fried





Salads



Treasure Island Booty \$7

Chick peas, diced sweet peppers, scallions, olives and cilantro, tossed in seasoned olive oil

Jack Tar's Nightmare \$8

Tomato, fresh mozzarella and arugula, served with a balsamic reduction

Gangway! \$10

Piquillo pepper stuffed with shredded cod & served warm with cream shrimp sauce

Scurvy Buster \$10

Seasonal fruit served with brie, cheddar and manchego

Da Real Deal Shrimp \$10

Big shrimp chopped and tossed in curried aioli mayo served on a bed of lettuce

Hang Me Caesar \$7

Crisp romaine tossed in "da cooks" Caesar dressing and laid with shaved parmesan - add shrimp, steak or chicken

Tavern Greens \$5

Our house salad; mesclun tossed with carrots, daikon sprouts and sherry vinaigrette



Sandwiches

served with a salad, tavern veggies or scimitar fries

Prego no Pao \$7

Slices of garlic are "nailed" to a tender steak and sauteed

Caribbean BBQ \$7

Succulent pulled pork smothered in Simon's signature sauce

Jamaican Jerk Pork \$8

No bones about it, just tender loin seasoned in Jerk

Bison Burger \$10

Lean and delicious, tender ground buffalo is cooked to yer likin'

The TaskMaster \$7

Tomato, mozzarella and arugula blended in fresh pesto sauce

Fresh Catch* \$8

Grilled fish served with lemon caper sauce

*(ask your server what we caught today)

Da Real Deal Shrimp \$10

Big shrimp chopped and tossed in curried aioli mayo

Smokin' Turkey \$7

Thin sliced and piled high, with red peppers, sprouts & red pepper mayo



Soups \$5 each

two daily specials, including one vegetarian

Caldo Verde

Portuguese soup made with potatoes, chourico and shredded kale

Caribbean Sweet Corn

Corn, coconut milk, pumpkin, celery, tomato and thyme

Entrees



Meat

Steak on a Stone \$24

Succulent beef filet served on a hot stone, cooked ta yer likin' 'cause ya do it yerself
- served with scimitar fries, dipping sauces and salad

Smokin' Turkey Legs \$15 full plate (2 legs) \$10 half plate (1 leg)

Smoked right here, served on a bed of sautéed cabbage with Peruvian orange dipping sauce

Salmagundi \$14 full plate \$9 half plate

Our version of the traditional pirate stew is prepared with pork, chicken, beef, chourico, potatoes, pickled vegetables, fruit and spiced wine

Jamaican Jerk Pork \$16

Marinated, poked, rubbed and slow cooked, just like the Maroons did it
- served with tavern veggies and your choice of scimitar fries or basmati rice

Char-Broiled Lamb Chops \$24

From down-under, tender lamb in port wine, rosemary and garlic, grilled to perfection
- served with tavern veggies and your choice of scimitar fries or basmati rice

JMoor's Deadlights (grilled steak or chicken) \$20

We'll cook this one for ya. Choose tender chicken breast or a juicy steak
- served with tavern veggies and your choice of scimitar fries or basmati rice



Fish

Defiant's Salmon \$16

A 17th century recipe, the fish is cooked in red wine reduction and aromatic spices
- served with tavern veggies and your choice of scimitar fries or basmati rice

Salt Cod \$18

Soaked, guillotine cut and prepared in a in cream sauce with potatoes, onions & garlic.

Piratz Paella \$36 for 2

Chicken, clams, mussels, shrimp, rice & vegetables are cooked in garlic and saffron
- served in a copper cataplana

Fresh Catch \$17

Ask your server what we caught today and we'll grill it for ya
- served with tavern veggies and your choice of scimitar fries or basmati rice



Vegetarian

Cheng's Mix \$16 full \$12 half

Fresh vegetables stir fried in sesame, garlic and ginger and soy
- add shrimp or chicken

Privateer Pasta \$13

Baked ziti with parmesan, asiago and roasted red peppers, in a zesty tomato sauce

Indian Curry \$16 full \$12 half

Potatoes, peas, carrots, onions, garlic and pumpkin in a creamy curry sauce
- add shrimp or chicken



Desserts \$6 each

Cheese Plate

Flan

Passion Fruit Mousse

Drunken Pears in Port wine

Chocolate Decadence Cake

Fruit Salad

