

## Sides

8oz. \$6.49

Dirty Rice, Rice & Peas, Macaroni & Cheese,  
Candied Yams, White Rice, Potato Salad, Cajun  
Green Beans, Creole Corn, Steamed Cabbage,  
Fried Plantains, Fried Okra  
Collard Greens w/ Smoked Turkey \$7.99

8oz \$15 | 16oz \$25

Seafood Mac & Cheese  
Side of Sauce/Gravy \$1.25

## Beverages

\$4.25

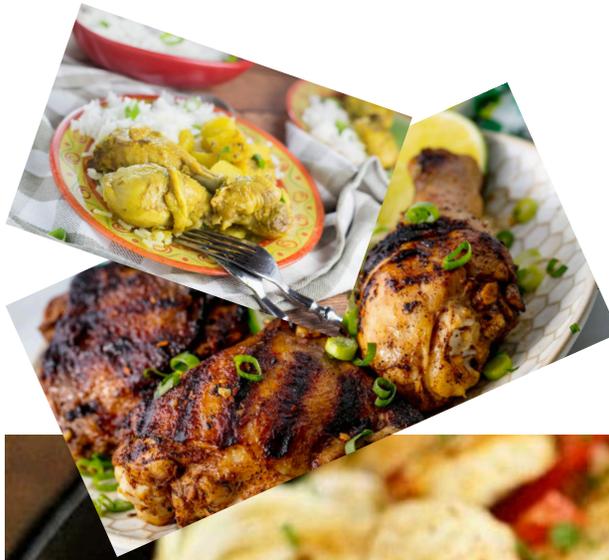
Nyammings Homemade Mango Lemonade  
Nyammings Homemade Peach Lemonade  
Nyammings Homemade Strawberry Lemonade  
Nyammings Homemade Raspberry Lemonade  
Nyammings Homemade Passion Fruit Lemonade  
Nyammings Homemade Prickly Pear Lemonade  
Nyammings Homemade Pomegranate Lemonade  
Nyammings Homemade Watermelon Lemonade  
Nyammings Homemade Cherry Lemonade  
Nyammings Homemade Mango Tea  
Nyammings Homemade Peach Tea  
Nyammings Homemade Strawberry Tea  
Nyammings Homemade Raspberry Tea  
Nyammings Homemade Passion Fruit Tea  
Nyammings Homemade Prickly Pear Tea  
Nyammings Homemade Pomegranate Tea  
Nyammings Homemade Watermelon Tea  
Nyammings Homemade Cherry Tea  
OJ/Pineapple Juice \$5.99  
Sorrel \$5.99

\$4.00

D&G Kola Champagne  
D&G Cream Soda  
D&G Pineapple Soda  
D&G Ginger Beer \$4.25  
Ting Grapefruit Soda \$42.25

\$2.25

Bottled Water, Sprite, Coke



[www.nfbrichmond.com](http://www.nfbrichmond.com)

1803 Richmond, Pkwy Suite 100  
Richmond, Texas 77469  
832.451.6306

## Starters

Chicken & Beef	cup \$8.99	bowl \$13.99
Sausage Gumbo		
Seafood Gumbo	cup \$12.99	bowl \$17.99

Jamaican Beef Patties	\$4.25
Jamaican Chicken Patties	\$4.25
Jamaican Veggie Patties	\$4.25
Coco Bread	\$3.99

Wings	\$11.99 6 pc
<i>(Southern Fried, Honey BBQ, Buffalo, Lemon Pepper)</i>	
Jerk Wings*(6)	\$13.99

## Baked Potatoes

Chicken Spinach Baked Potato*	\$19.99
Spinach Chicken Shrimp Baked Potato*	\$28.99
Mardi Gras Baked Potato*	\$32.99

## Pastas

<b>Rasta Pasta*</b>	<b>\$14.99</b>
<i>(Penne Pasta w/ onions, peppers in a creamy Jerk sauce)</i>	
Add Chicken \$8 Add Shrimp \$12 Add Oxtail \$20	

<b>Cajun Chicken Pasta*</b>	<b>\$18.99</b>
<i>(Blackened chicken, onions &amp; bell peppers tossed w/ Penne Pasta in a spicy Cajun Alfredo sauce. Served w/ Garlic bread)</i>	

<b>Cajun Shrimp Pasta*</b>	<b>\$22.99</b>
<i>(Blackened Gulf Shrimp, onions &amp; bell peppers tossed w/ Penne Pasta in a spicy Cajun Alfredo sauce. Served with Garlic bread)</i>	

<b>Cajun Combo Pasta*</b>	<b>\$27.99</b>
<i>(Blackened Chicken &amp; Gulf Shrimp, onions &amp; bell peppers tossed w/ Penne Pasta in a spicy Cajun Alfredo sauce. Served with Garlic bread)</i>	

<b>Mardi Gras Pasta*</b>	<b>\$34.99</b>
<i>(Blackened Chicken, Gulf Shrimp, juicy Crawfish tail meat, Beef Sausage, onions &amp; bell peppers tossed w/ Penne Pasta in a spicy Cajun Alfredo sauce. Served w/ Garlic bread)</i>	

## Entrees

<b>Baked/Fried/Blackened Chicken*</b>	<b>\$17.99</b>
<i>w/ Dirty Rice &amp; choice of vegetable</i>	

<b>Cajun Fried Catfish*</b>	<b>\$19.99</b>
<i>w/ Dirty Rice &amp; choice of vegetable</i>	

<b>Blackened Catfish*</b>	<b>\$19.99</b>
<i>w/ Dirty Rice &amp; choice of vegetable</i>	

<b>Blackened Salmon*</b>	<b>\$21.99</b>
<i>w/ Dirty Rice &amp; choice of vegetable</i>	

<b>Shrimp Etoufee*</b>	<b>\$21.99</b>
<i>Juicy shrimp smothered in rich and flavorful roux made with authentic Creole spices. Add Blackened/Fried Catfish filet \$12</i>	

<b>Crawfish Etoufee*</b>	<b>\$21.99</b>
<i>Plump crawfish tails smothered in rich and flavorful roux made with authentic Creole spices. Add Blackened/Fried Catfish filet \$12</i>	

<b>Shrimp &amp; Crawfish Etoufee*</b>	<b>\$27.99</b>
<i>Juicy shrimp &amp; plump crawfish tails smothered in rich and flavorful roux made with authentic Creole spices. Add Blackened/Fried Catfish filet \$12</i>	

<b>Jamaican Brown Stew Chicken</b>	<b>\$17.49</b>
<i>w/ Rice &amp; Peas, Steamed Cabbage &amp; Plantain</i>	
<i>(Pan-seared chicken, slow cooked in a spicy brown gravy.)</i>	

<b>Jamaican Curry Chicken</b>	<b>\$17.49</b>
<i>w/ Rice &amp; Peas, Steamed Cabbage &amp; Plantain</i>	
<i>(Bone in chicken w/ potatoes &amp; vegetables slow cooked in a rich curry sauce)</i>	

<b>Jamaican Curry Goat</b>	<b>\$21.49</b>
<i>w/ Rice &amp; Peas, Steamed Cabbage &amp; Plantain</i>	
<i>(Tender goat meat stewed in a rich curry sauce)</i>	

<b>Jamaican Coconut Spinach Shrimp*</b>	<b>\$21.99</b>
<i>w/ Rice &amp; Peas, Steamed Cabbage &amp; Plantain</i>	
<i>(Jumbo shrimp &amp; spinach sautéed in a coconut milk w/ Jamaican spices)</i>	

<b>Jamaican Curry Shrimp*</b>	<b>\$19.99</b>
<i>w/ Rice &amp; Peas, Steamed Cabbage &amp; Plantain</i>	
<i>(Jumbo shrimp sautéed in west Indian curry)</i>	

<b>Jamaican Jerk Shrimp*</b>	<b>\$20.99</b>
<i>w/ Rice &amp; Peas, Steamed Cabbage &amp; Plantain</i>	

<b>Jerk BBQ Salmon*</b>	<b>\$22.99</b>
<i>w/ Rice &amp; Peas, Steamed Cabbage &amp; Plantain</i>	

<b>Jamaican Oxtails</b>	<b>\$29.99</b>
<i>w/ Rice &amp; Peas, Steamed Cabbage &amp; Plantain</i>	
<i>(Slow braised in rich brown gravy)</i>	

<b>Escovitch/Brown Stew/Steamed Red Snapper*</b>	<b>\$34.99</b>
<i>w/ Rice &amp; Peas, Steamed Cabbage &amp; Plantain</i>	

<b>Jamaican Jerk Chicken</b>	<b>\$16.99</b>
<i>w/ Rice &amp; Peas, Steamed Cabbage &amp; Plantain</i>	
<i>(Bone in chicken marinated overnight in our homemade Jerk sauce, then slowly grilled to perfection)</i>	

<b>Jerk Lamb Chops</b>	<b>\$35.99</b>
<i>w/ Rice &amp; Peas, Steamed Cabbage &amp; Plantain</i>	

<b>Oxtail/Jerk Lamb Combo</b>	<b>\$49.99</b>
<i>w/ Rice &amp; Peas, Steamed Cabbage &amp; Plantain</i>	

## Desserts

<b>Bread Pudding</b>	<b>\$7.50</b>
<b>Peach Cobbler</b>	<b>\$7.50</b>