PLATTERS AVAILABLE@ \$ 25-\$35

MEAL PREPS TO GO ALSO AVAILABLE

SEAFOOD OYSTER MUSHROOM KEBABS

LOCALLY SOURCED
SEARED SEAFOOD OYSTER MUSHROOM KEBABS
HOMEMADE CARIBBEAN COCONUT OIL SEASONED
AMINOS

W/CARIBBEAN SAUCE OPTIONS
CUSTOMIZE-ABLE VEGGIES:
MIRLITON,ONION,PEPPERS,ZUCCHINI,BOK CHOY



\$95 PER PAN

RED QUINOA

THIS ANCIENT GRAIN FEATURES STRIKING SMOKY RED KERNELS RICH IN ANTIOXIDANTS AND FIBER, A NUTRITIOUS POWERHOUSE THAT SUPPORTS DIGESTION WHILE ADDING A VISUALLY STUNNING TOUCH TO ANY DISH.

\$75 PER CHAFER DISH

JAMAICAN JACKFRUIT CURRY

YOUNG JACKFRUIT AND CHICKPEAS SIMMERED IN A RICH BLEND OF CURRY SPICES SILKY COCONUT CREAM WITH AROMATIC ONIONS, PEPPERS, AND MIRLITON. A TOUCH OF DILL ROUNDS OUT THIS FLAVORFUL, HEARTY CURRY.



JUMBO "KRABB" CAKE CASSEROLE

SEAFOOD MUSHROOM MEDLEY BLENDED WITH JACKFRUIT,
MIRLITON, , SEASONED WITH A HOMEMADE UMAMI AND CRAB
BOIL SPICE MIX. A GOLDEN JUMBO CAKE CASSEROLE GLUTENFREE ALMOND FLOUR BREADING. SERVED WITH OUR HOMEMADE
SEAFOOD BUFFALO SAUCE

\$115 PER PAN

504-618-9631

OCUS DECENT OF STATE

MADE TO ORDER & PREPARED WITH CARE



