



Sisserou's

A TASTE OF THE CARIBBEAN

Sandwiches

Served with your choice of French Fries, Sweet Potato Chips, Soup or Fresh Fruit.

SISSEROU'S BURGER Lean beef combined with our special herbs and spices, grilled to order, topped with ham, grilled pineapple, Swiss cheese, lettuce, tomato and onion and served on a lightly toasted bun, drizzled with our in-house habanero mayonnaise. 12

BACON CHEESEBURGER Lean beef combined with our special herbs and spices, grilled to order, topped with bacon, cheddar cheese, lettuce, tomato and diced onion and served on a lightly toasted bun. 10

CUBAN Pork shoulder marinated in a traditional Mojo (garlic, citrus) blend and slow-roasted until tender. It is then shredded and placed inside of our lightly toasted Cuban loaf drizzled with our signature habanero mayonnaise and topped with ham, Swiss cheese, sweet pickles, and country Dijon. 13

JERK CHICKEN Chicken breast marinated in our in-house jerk seasoning, grilled to perfection and served on a lightly toasted wheat bun topped with lettuce, tomato, onion, and Swiss cheese and finished off with our in-house cool avocado cream. 10

CHICKEN CURRY SALAD Traditional Caribbean curried chicken, blended with mayonnaise, celery, red onion, and grapes, then served on an in-house baked croissant. 10

VEGETABLE BURGER A delectable mix of carrot, zucchini, beets, fresh corn, red pepper, mushrooms and green onions, combined with tofu, oats and chickpeas. Specially seasoned and served on a lightly toasted wheat bun topped with lettuce, tomato, and avocado, and drizzled with a roasted red pepper mayonnaise. 10

ROTI WRAP A popular Caribbean flatbread where East Indian meets West Indian. Our roti dough is carefully molded around a spiced split pea mixture, and rolled out thin. Our chefs then stuff with a savory curried chicken potato filling and serve wrap style. 9

Entrees

BAKE & SHARK A popular Trinidadian dish of deliciously seasoned deep-fried shark served inside a "bake", or fried dough. Served with tamarind and cilantro aioli, spicy ketchup, grain mustard, and crunchy accoutrements. *Subject to availability.* 10

MAHI MAHI Pan-seared mahi fish fillet, glistening with onions, tomatoes, herbs and spices. Served over white rice and our delicious Caribbean Medley. 23

STEWED OXTAIL Mouthwatering oxtail stewed until tender with carrots, red peppers, red cabbage and potatoes in a rich mildly spiced gravy. 18

STEAK FILET A choice cut 7oz steak fillet, perfectly seasoned and cooked to order. Served with a rum glaze, potato/yam mash and vegetable medley. 26

PORK TENDERLOIN A succulent pork tenderloin sliced and served with a sweet and spicy mango sauce accompanied by Caribbean medley and fried plantains. 18

NEW YORK STRIP A choice cut 10oz strip, perfectly seasoned and cooked to order, served with a rum glaze, potato/yam mash and vegetable medley. 24

CHICKEN OR SHRIMP CURRY Traditional Caribbean curry with your choice of chicken or shrimp served with baby potatoes and carrots over white rice. Chicken 13 • Shrimp 18

BAKED CHICKEN Half chicken marinated in our blend of herbs and spices, brushed with an herbed butter and baked until moist and juicy. Served with macaroni and cheese and vegetable medley. 14

JERK CHICKEN A half chicken marinated in our in-house jerk seasoning, expertly grilled, and served with our grilled spicy corn, and rice and beans. 15

WHOLE FRESH RED SNAPPER (FOR 2) Take an ocean excursion with our whole snapper stuffed with crab, shrimp, herbs, breadcrumbs, lemon and spices and then baked until tender. Our signature dish is carved and served table side to be enjoyed with a pineapple sauce. This has a 40 minute cook time, so you can order ahead or upon arrival to avoid a long wait. *Subject to availability.* 49

Appetizers

CRAB BACKS Lump crab meat sautéed with exotic herbs, tomatoes, onions, and scallions, stuffed into China crab shells, topped with buttery breadcrumbs and baked until golden. 10

COCONUT SHRIMP Six jumbo coconut shrimps rolled in our own special spices and coconut, fried and served with a marmalade dipping sauce. 16

BEEF PATTIES A soft, flaky pastry shell filled with a flavorful curried beef mixture and served with a guava dipping sauce. 10

ACCRA (COD FISH CAKES) Salted cod fish, mixed with herbs, spices and chili pepper, deep fried until light, crispy and golden. Served with a cool cucumber mint dipping sauce. 11

8 PIECE JERK CHICKEN WINGS Chicken wings marinated in our in-house jerk seasoning and grilled to perfection. Served with a cool avocado cream dipping sauce. 10

PLANTAIN POPPERS Ripe plantains stuffed with guava, cheddar cheese and a hint of hot sauce and then deep fried. 8

LOBSTER THERMIDOR Fresh lobster meat blended with mushrooms and spinach in a creamy, rich and decadent sauce, stuffed into a China lobster shell, topped with breadcrumbs and Parmesan cheese and baked until golden. 18

Soups

BUTTERNUT SQUASH This vibrantly sunset colored soup is a rich, hearty, and creamy blend of butternut squash, vegetables and spices. It is finished beautifully with fresh cream and chives. 8

CALLALOO This traditional Caribbean soup is a blend of spinach, okra, herbs, spices and coconut cream with flavors that will surely transport you to the Islands. It is finished with a topping of lump crab meat and Parmesan crisp. 8

Salads

HOUSE A mix of fresh salad greens, grated carrot, red cabbage, cucumber, grape tomatoes, and cashews, drizzled with your choice of dressing. 6

AVOCADO, TOMATO AND CUCUMBER Freshly sliced avocado, tomato, and cucumber with a tangy lemon vinaigrette topped with pickled shallots. 8

BEET SALAD A wonderful blend of leaf lettuce, spinach, avocado and fresh beetroot, tossed in our house champagne vinaigrette, sprinkled with goat cheese, candied walnuts and sliced red onion. 10 • With chicken 13

SEARED TUNA SALAD Fresh Ahi grade tuna grilled rare, sliced and placed atop fresh salad greens, grape tomatoes, sliced mango and avocado, served with a mildly spicy apricot glaze. 18

JERK CHICKEN SALAD Chicken breast marinated in our in-house jerk seasoning, expertly grilled, sliced and served atop fresh salad greens, grape tomatoes, grated carrot, cucumbers and avocado. Topped with croutons and served with a creamy avocado dressing. 13

Passion Fruit Vinaigrette • Creamy Avocado • Blue Cheese Champagne Vinaigrette • Honey Mustard • Ranch

Sides

**POTATO/YAM MASH 5 • FRIED PLANTAINS 7 • CARIBBEAN MEDLEY 5
BAKED MACARONI & CHEESE 7 • VEGETABLE MEDLEY 8 • STREET CORN 8
RICE AND BEANS 5 • FRESH HAND-CUT FRENCH FRIES 5
SWEET POTATO CHIPS 6**

THE WARD AT BRADY • 107 N. BOULDER UNIT C • TULSA, OK 74103

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements.

Desserts

CHOCOLATE LAVA CAKE

Our own signature chocolate cake recipe with a molten, lava, chocolate center. Garnished with a sliced strawberry, caramel swirls, and vanilla ice cream. There is a 20 min cook time so please order with your meal to avoid a long wait. Guaranteed to be worth the wait! 10

COCONUT CRÈME BRULEE

Traditional crème brulee infused with coconut. 8

SISSEROU'S BANANA CREPE SOUFFLE

Crepes filled with a decadent soufflé mixture then oven baked, served over flambé bananas and finished off with a drizzle of chocolate rum sauce and vanilla bean ice cream. There is a 20 min cook time so please order with your meal to avoid a long wait. Guaranteed to be worth the wait! 10

RUMCAKE

A light yet flavorful cake served with a pineapple rum glaze and one perfect scoop of vanilla ice cream atop a grilled slice of pineapple. 8

SORBET

A choice of one of our tropical flavors. 8

Cocktails

RUM PUNCH Rum, lime, simple syrup, tamarind, bitters & nutmeg, shaken and served over ice. 9

SISSEROU'S MOJITO Fresh mint, lime, orange, sugar, Bacardi O Rum (Orange-flavored Bacardi) & Bacardi Limon Rum shaken and poured over ice with a splash of soda. 11

CHOOSE YOUR OWN MO Fresh fruit muddled with mint and mixed with the Bacardi flavor corresponding. This is then shaken & poured over ice with a splash of soda. 11

**Strawberry • Pineapple • Mango • Blueberry
Raspberry • Guava • Hibiscus • Orange • Lemon**

EMERALDTINI Fresh honeydew melon, cucumber, Hendrick's Gin, St. Germaine & honey water. Shaken & strained into a martini glass. 11

MOLTEN LAVA ERUPTION Our signature drink for two people: Bacardi Pineapple, Malibu Coconut Rum, 99 Bananas (Banana Schnapps), Captain Morgan Rum, pineapple juice, orange juice, simple syrup, grenadine & fresh-squeezed lime & orange juices. 25

HIBISCUS ROYALE Mint, Champagne, June liqueur, Hibiscus syrup garnished with mint & a Hibiscus flower. 11

PAMPLEMOUSSE Deep Eddy's Ruby Red Vodka with Triple Sec & a touch of Malibu coconut rum mixed with fresh squeezed grapefruit juice, lime & a splash of simple syrup. Topped with a bruleed grapefruit garnish. 11

SPICED PASSION MARTINI Passion fruit puree, fresh squeezed lime, Jamaican all-spice & Q Ginger soda mixed with Svedka Vodka & a touch of Triple Sec. 11

ADAM & EVE MARTINI Vodka, pressed apple juice & hibiscus syrup, shaken & strained into a martini glass. 12

CHOCOLATE BANANA MARTINI Godiva chocolate liqueur, Crème de Banana, Absolut Vanilla, Baileys, half and half & whipped cream garnished with chocolate shavings. 11

CLAYTINI Grey Goose orange vodka, Bacardi limon, Malibu coconut rum, orange juice, lemon squeezed & simple syrup. Shaken over ice and strained into a Martini Glass. 11

PINA COLADA Light Rum, pineapple, coconut cream & simple syrup blended with ice to make a traditional Island favorite. Garnished with pineapple and cherry. 12

STRAWBERRY DAIQUIRI Strawberry Rum, lime juice, simple syrup & fresh strawberries blended with ice, for another frozen favorite. Garnished with strawberries. 12

Champagne/ Sparkling Wine

VEUVE CLICQUOT PONSARDIN CHAMPAGNE, France 75

RUFFINO PROSECCO SPARKLING WINE, Tuscany 5/12

White Wine

DRYLANDS MARLBOROUGH SAUV BLANC, New Zealand 9/31

CHÂTEAU DE SANCERRE SAUVIGNON BLANC, France 50

ESTANCIA PINOT GRIGIO, California Monterey, 8/28

ALOIS LAGEDER VINEYARDS PINOT GRIGIO, Italy 55

PINE RIDGE VINEYARDS CHENIN BLANC/VIOGNIER, Napa 9/32

SAINT M RIESLING, Germany 9/28

SELBACH RIESLING, Germany 35

SANTA JULIA ORGANICA CHARDONNAY, Argentina 7/26

SIMI CHARDONNAY, Sonoma County 33

CROSSBARN PAUL HOBBS CHARDONNAY, Sonoma Coast 60

CAMISAL UNOAKED CHARDONNAY, Calif Central Coast 36

JOEL GOTT UNOAKED CHARDONNAY, Monterey, Sonoma, Napa 37

DOMAINE LAFAGE COTE D'EST WHITE BLEND, France 28

Red Wine

RICKSHAW PINOT NOIR, California 10/35

GERARD BERTRAND PINOT NOIR, France 36

O.P.P PINOT NOIR, Willamette Valley, OR 48

CAMPO VIEJO RIOJA, Tempranillo 8/27

MOUTON CADET BORDEAUX, France 8/25

AMICI CABERNET SAUVIGNON, Napa Valley 84

DREAMING TREE CABERNET SAUVIGNON, North Coast, CA 13/50

HEDGES RED BLEND, CMS RED, Columbia Valley, WA 10/33

E ORIN SWIFT SPANISH BLEND, Spain 11/40

COPAIN SYRAH, Mendocino County, CA 50

BLACKBIRD ARISE BLEND, Napa Valley 15/42.5

SINEANN RED BLEND, Columbia Valley, OR 52

ABSTRACT ORIN SWIFT RED BLEND, California 16/60

CROSSBARN PAUL HOBBS CABERNET SAUVIGNON, Napa 85

CRU MONPLAISIR BORDEAUX, France 12/48

BACCHANAL CABERNET SAUVIGNON, Napa Valley 100

Beer

BUD LIGHT

COORS LIGHT

MILLER LIGHT

MICHELOB ULTRA

BOULEVARD KC PILS

BOULEVARD POP UP IPA

BOULEVARD TANK 7

BOULEVARD WHEAT

CORONA

DELIRIUM TREMERS

GUINNESS

NEWCASTLE

PALM

SAM ADAMS

STELLA ARTOIS

RED STRIPE

Flavored Malt Beverage

CRISPIN CIDER

ROYAL JAMAICAN GINGERBEER

LINDEMAN'S FRABOISE

Non-Alcoholic Beer

O'DOUL'S