

Calabar & Grill

4144 Redan Rd 30083-5020 · +14042992240 · Updated: Jan 14, 2026

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APPETIZERS 8

Calabar Jerk Chicken Nachos

Grilled jerk chicken, bell peppers, black beans, sour cream, pico de gallo, house cheese sauce

AVAILABLE OPTIONS

- \$11.00
- Shrimp: \$4.00
- Steak: \$7.00
- Extra Chicken: \$3.00
- Salmon: \$7.00

Conch Fritters

\$12.00

Diced onions, green bell peppers, and cilantro in bite size dunkers

Fish Tacos

\$7.00

Hand battered tilapia served, with coleslaw, in soft flour tortilla

Fried Calamari

\$11.00

Served with a sweet chili aioli

Hand Tossed Chicken Wings

\$10.00

In our mango habanera, jerk bbq, buffalo sauce, or seasoned

Peppered Shrimp

\$9.00

Jumbo shrimp sauté in our three pepper sauce

Loaded Spinach Dip

\$14.00

Loaded with chicken and shrimp. Topped with crispy bacon and melted Parmesan cheese and served with warm tortilla chips

Jamaican Beef Patties

AVAILABLE OPTIONS

Five mini flaky patties with spicy beef filling

- \$7.00
- Coco Bread: \$3.00

SANDWICHES 4

8oz Angus Burger

\$11.00

Topped with cheddar cheese, tomato, red onions, with a house made barbecue sauce

Turkey Burger

\$12.00

Seasoned turkey pattie, topped with tomato, romaine lettuce, and a jalapeno horseradish aioli

Jerk Chicken Sandwich

\$12.00

Grilled jerk chicken breast topped with ripe plantains, red onions, mixed greens, tomato, and spicy mayo on a warm Jamaican coco bread

Grouper Sandwich	\$13.00
Hand battered fried grouper, flash fried green tomato, cheddar cheese, and lettuce with a chilli aioli sauce	

SALADS 3

Caesar Salad	AVAILABLE OPTIONS
Shaved Parmesan cheese, garlic croutons, and classic Caesar dressing	\$7.00
	Salmon: \$7.00
	Steak: \$7.00
	Shrimp: \$4.00
	Chicken: \$3.00

House Salad	AVAILABLE OPTIONS
Tomatoes, carrots, Granny Smith Apple, fresh spinach and romaine, topped with bleu cheese crumbles and a house balsamic vinaigrette	\$8.00
	Chicken: \$3.00
	Shrimp: \$4.00
	Salmon: \$7.00
	Steak: \$7.00

Jerk Chicken Salad	AVAILABLE OPTIONS
Grilled jerk chicken breast, sliced mango, tomato, and red onions over spinach with guava vinaigrette	\$10.00
	Salmon: \$7.00
	Shrimp: \$4.00
	Steak: \$7.00

ENTRÉES 9

Pan Seared Salmon	\$19.00
Sweet potato hash and sautéed spinach with a tomato beurre blanc	

BBQ Jerk Pork Spare Ribs	\$15.00
Served with our creamy house mac n' cheese and coleslaw	

Surf and Turf	\$23.00
Flank steak marinated in spices topped with jumbo rum glazed shrimp and served with garlic mashed potatoes	

Curry Seafood	\$19.00
Jumbo shrimp, tilapia, and calamari sauteed in our spicy curry sauce with white rice and plantains. Served in a fresh coconut bowl	

Whole Fried Red Snapper	
Whole fish fried with brown stew gravy. Served with rice & pea's, steamed cabbage, and plantains	

Jerk Chicken Pasta	AVAILABLE OPTIONS
Sliced jerk chicken breast, green bell pepper, and mushrooms tossed in a rich jerk parmesan cream sauce	\$15.00
	Shrimp: \$4.00
	Steak: \$7.00
	Salmon: \$7.00
	Extra Chicken: \$3.00

Grilled Jerk Chicken		AVAILABLE OPTIONS
Grilled jerk half chicken in a spicy jerk sauce served with white rice, ripe plantains, and topped with a mango pineapple salsa		\$16.50
		Black Beans: \$1.00

Slow Braised Oxtails	
Slow braised with butter beans. Served with rice & peas, steamed cabbage, and plantains	

Fish and Grits		\$15.00
Blackened tilapia with sautéed shrimp served over white cheddar cheese grits. Topped with bacon and bell peppers with a tomato beurre blanc sauce		

SIDES 12

French Fries		\$3.00
Coleslaw		\$3.00
Ripe Plantains		\$3.00
Steamed Cabbage		\$3.00
Garlic Mashed Potatoes		\$3.00
Mac N' Cheese		\$4.50
Rice & Peas		\$3.50
Sauteed Spinach		\$4.50
Plantain Chips		\$3.00
Sweet Potatoe Fries		\$4.00
White Rice		\$3.00
Black Beans		\$3.50

DESSERTS 3

Chef Choice Bread Pudding		\$8.00
With whipped cream		
Chef Choice Cheese Cake		\$8.00
With whipped cream		
Chocolate Cake		\$7.00
With whipped cream and chocolate sauce		

MAIN COURSES 5

Fish and Grits		\$15.00
Blackened tilapia with sauté shrimp over white cheddar grits, topped with bacon and tomato beurre blanc		

Crab Cake & Surf	\$14.00
Jumbo lump crab cakes, seasoned fried shrimp, with a hollandaise sauce served on a bed of sauteed potato hash	
Ackee and Saltfish	\$12.00
Ackee, cod fish, sautéed onions, bell peppers, scotch bonnet, served with Johnny Cakes	
Creole Omelet	\$11.00
Sauté shrimp, crab, andouille sausage, bell peppers and onions served with homestyle potatoes	
Fried Jerk Chicken & Red Velvet Waffles	\$14.00
Fried jerk chicken breast in a red velvet waffle sandwich topped with a fried egg and lettuce. Served with fresh fruit	

BRUNCH COCKTAILS 10

Bottomless Mimosa	\$20.00
Champagne, orange juice, and cherry grenadine	
Mimosa	\$7.00
Champagne, orange juice, and cherry grenadine	
Cruzan Key West Bucket	\$10.00
Cruzan Key Lime, Watermelon Pucker, pineapple juice, and cherry grenadine	
Cruzan Tropical Storm Bucket	\$10.00
Cruzan St. Croix Aged Rum, Cruzan Strawberry Rum, Cruzan Passion Fruit Rum, blue curacao, passion fruit puree, strawberry puree, and orange juice	
Ciroc Red Lemonade	\$11.00
Ciroc Red Berry, triple sec, sour mix, and freshly muddled lemons	
Island on the Rocks	\$9.00
Wray and Nephew Overproof rum, Wray and Nephew Gold, freshly squeezed lime juice, bay leaf, and cinnamon	
Blueberry Mojito	\$10.00
Bacardi Silver, muddled blueberries, fresh mint, and freshly muddled lime	
Pineapple Margarita	\$9.00
Sparkle Donkey Tequila, triple sec, and pineapple juice	
Mango Peach Sangria	\$10.00
Absolut vodka, white zinfandel, peach schnapps, and mango puree	
Hennessy Sidecar	\$13.00
Hennessy VS., Elderflower liqueur, triple sec, and freshly muddled lemons	

BEVERAGES 6

Brewed Coffee	\$3.00
Orange Juice	\$4.00
Pineapple Juice	\$4.00

Grapefruit Juice	\$4.00
Sweet Tea	\$3.50
Fresh Coconut Water	\$7.00

COCKTAILS 14

Calabar Rum Punch	\$10.00
Tropical Fruit Punch	\$9.00
Cruzan coconut rum, fresh ginger, orange juice/pineapple juice.	
Bob Marley	\$12.00
Wray & Nephew Over Proof Rum, Myer's Dark Rum, Banana Rum, Melon Liqueur, and Blue Curacao.	
Ciroc Lemonade	\$11.75
Ciroc Red Berry, triple sec, sour mix, freshly muddled lemons.	
Mango Mule	\$9.00
Amsterdam Mango, Bitters, Freshly Muddled Lime, and topped with Ginger Beer.	
Mojito (Original, Mango, Passion Fruit)	\$8.00
Bacardi, Fresh Mint, and fruit puree.	
Mango Peach Sangria	\$10.00
Absolut Vodka, White Zinfandel, Peach Schnapps, Mango Puree.	
Virgin Tropical Fruit Punch (Non-Alcohol)	\$4.50
Fresh ginger, orange juice/pineapple juice, and cherry grenadine.	
Big Shotta	\$11.00
Knob Creek Rye Whiskey, Velvet Falernum, Ginger Liqueur, fresh squeezed lime juice, and candied ginger.	
Georgia Peach	\$10.00
360 Peach Vodka, Beefeater, Bacardi, Peach Schnapps, 1800 Silver, and cranberry Juice.	
Hennessy Sidecar	\$13.00
Hennessy VS., Elderflower liqueur, triple sec, and fresh lime juice.	
The Mans Drink	\$10.00
Makers Mark, Grand Marnier, and cranberry Juice.	
Jamaican Breeze	\$9.00
Hypnotic, Absolut Citron, blue curacao, pineapple juice, and sprite.	
Blueberry Moonshine Smash	\$10.00
Midnight Blueberry Over Proof Moonshine, Triple sec, & sour mix.	

MARTINI'S 6

Calabar Cosmo	\$9.00
Ketel One, Cointreau, lime juice, and cranberry juice.	
Whiskey Apple Martini	\$9.00
Crown Whiskey Apple, sour apple liqueur, cranberry juice, and fresh lime juice.	
Pear Martini	\$9.00
Absolut Pear Vodka, triple sec, pear nectar, and pineapple juice.	
Chocolate Drop	\$9.00
Absolut Vanilla, Dorde Liqueur, and Bailey's.	
Ginger Martini	\$9.00
Domaine de Canton, Cayrum, and pineapple juice.	
Lemon Drop	\$8.00
360 Lemon Vodka, fresh lemon juice, sugar rim glass.	

MARGARITA'S 5

House Margarita	\$8.00
House Tequila, triple sec, and margarita mix.	
Pineapple Margarita	\$10.00
Sparkle Donkey Tequila, pineapple juice, Grand Gala, and triple sec.	
Coco Berry Margarita	\$10.00
1800 Coconut Tequila, triple sec, strawberry puree.	
Top of the Line Margarita	\$11.00
1800 Gold, triple sec, fresh lime juice, and topped with Grand Marnier.	
Watermelon Margarita	\$8.00
El Capitan Tequila, watermelon liquor, with a sugar rim.	

DRAFT 5

Bud Light	\$3.50
Yuengling	\$4.00
Sweet Water 420	\$5.00
Blue Moon	\$5.00
Stella Artois	\$6.00

DOMESTIC 4

Budweiser	\$3.50
Miller Lite	\$3.50

Angry Orchard Crisp	\$5.00
O'doul's (Non-Alcoholic)	\$3.50

IMPORT 6

Guinness Stout	\$5.00
Guinness Blond	\$5.00
Heineken	\$5.00
Red Stripe	\$5.00
Dos Equis Lager	\$5.00
Corona Extra	\$5.00

RED WINE 5

House Merlot	\$6.00
Salmon Creek Cab Sauvignon	\$7.00
Salmon Creek Pinot Noir	\$8.00
Jam Jar Sweet Red	\$8.00
Argentino Malbec	\$9.00

WHITE WINE 6

Sycamore Zinfandel	\$7.00
Bluefield Riesling	\$7.00
La Crema Chardonnay	\$9.00
Capalsado Moscato	\$9.00
Sycamore Pinot Grigio	\$8.00
Wente Sauvignon Blanc	\$9.00

SOFT DRINKS 7

Coke Cola	
Lemonade	
Sprite	
Ginger Ale	

Sweet Tea

Unsweet Tea

Bottled Water