

51 YEARS

WELCOME TO RICK'S CAFÉ! JOIN US IN CELEBRATING OUR 51ST ANNIVERSARY! OUR STORY BEGINS in April of 1974 when founder, Richard Hershman, discovered this beautiful cliffside location. At that time, Negril was still a sleepy fishing village with little development and few modern amenities. The land was originally owned by a local doctor, son of independent Jamaica's first Governor General. **THIS ICONIC CLIFF SIDE LOCATION** became the first public bar and restaurant on the West End cliffs, boasting an unrivaled view of the sunset. Rick's Cafe quickly became a premiere gathering spot. We are proud to be recognized as a Jamaican Tradition for residents and visitors alike. **SEPTEMBER 1988**, Hurricane Gilbert completely destroyed Rick's Cafe, bringing waves of over 25 ft. Rebuilt and stronger than ever, Rick's Cafe enjoyed 16 years until September of 2004. Hurricane Ivan roared through, the most destructive storm to date. Record waves of 80 ft. reduced Rick's Cafe to kindling wood. Once again, we rebuilt Rick's Cafe and are now bigger and better than ever. **THE RICK'S FAMILY INCLUDES** a staff of 115 to serve our guests and to maintain the 1.5 acre property. Many of our staff have been part of the family for more than 30 years. President of Rick's Cafe, Tom Martin, moved to Negril in 1973 and partnered with Hershman soon after. He is full of stories of the early days and happy to share them. **OUR ENTIRE RICK'S FAMILY** welcome you and hope your visit will be very memorable. If there is anything you need, please don't hesitate to let us know. We are grateful for the opportunity to serve you and appreciate your business. Thanks for making it Rick's. **WALK GOOD MON...**



"YOUR BODY HAS FINALLY ARRIVED WHERE YOUR MIND HAS ALWAYS BEEN."
-Richard "Rick" Hershman • 1974



EATS

STARTERS

CRISPY FRIED CALAMARI \$20
served with Asian Aioli

CHICKEN WINGS \$20 🍷🍷
8 Pieces, Choice of Naked, Buffalo or Sesame BBQ.
Served with blue cheese, carrot and celery sprinkles

JERKED CHICKEN KABOBS \$20
Chunks of chicken breast, onion and bell pepper
marinated in Jerk Spices, slow grilled and drizzled
with Jerk Sauce

**RED STRIPE BEER
BATTERED SHRIMP** \$20 🍷
Tender shrimp seasoned and fried served
with Yum Yum Sauce

PEPPERED SHRIMP \$20 🍷
A South Coast Favorite. Whole head and shell on
shrimp simmered in Scotch Bonnet herbs and spices
broth. peel and eat

CHOICE OF FRENCH FRIES OR ONION RINGS

SALADS

MIXED GARDEN \$17
Iceberg lettuce, tomato wedges, red onion, shaved
carrot, cucumber

Choice of Ranch, Blue Cheese or Mango
Vinagrette dressings

Add Grilled Shrimp \$13, Jerk Chicken \$8, Blackened
Mahi Mahi \$10

PASTA

CAJUN SHRIMP \$33
Sauteed and simmered in a mushroom and basil
cream sauce tossed with penne pasta and
Parmesan cheese

JERK CHICKEN \$30
Chicken tossed with bell peppers and onions,
simmered in a coconut-flavored cream sauce, and
served over penne pasta.

ITAL \$22
Influenced by our Rastafarian culture. Roasted
seasoned local vegetables, herbs and spices
simmered in a coconut rundown sauce tossed with
penne pasta.

CHEF SPECIALTY 🍷 **SPICY MON** 🍷

All prices are in U.S. dollars, are subject to change & do not include GCT or 10% service charge.
Substitutions allowed, depending on the mood of the Chef. We support Jamaica's environmental conservation efforts
and serve lobster only from July 1st - March 31st.

WEST END ROAD • NEGRIL, JAMAICA • 876.957.0380 •   

ENTREES

NIFTY 50 ESCOVITCH SNAPPER FILLET 🍷
RICK'S ANNIVERSARY SPECIAL \$28
Lightly breaded, fried to perfection and topped with pickled
onions, hot peppers and carrots

RICK'S CARIBBEAN WHOLE LOBSTER \$45 🍷
Drizzled with citrus garlic butter and flame
grilled to perfection

SALMON FILLET \$35
Pan seared and drizzled with a citrus sweet chili glaze

BLACKENED MAHI MAHI FILLET \$32
Served with citrus herb butter

**JAMAICAN STEAMED FISH AND
SHRIMP WITH OKRA** \$33
Caribbean snapper fillet, jumbo shrimp and vegetables simmered
in a light coconut sauce

JERK CHICKEN \$26
Marinated in Jerk Spices and slow cooked

NEW YORK STRIP STEAK \$48
Seasoned and grilled to desired temperature, topped with Rick's
red wine, onion and mushroom reduction

RUM BBQ SPARE RIBS \$37
Slow cooked and drenched in our homemade
rum BBQ sauce

**ALL ABOVE ENTRÉES ARE SERVED WITH YOUR CHOICE OF
ONE SIDE: ONION RINGS, FRENCH FRIES OR RICE AND PEAS**

JAMAICAN DESSERTS

TRADITIONAL RUM CAKE \$12
Infused with Jamaican rum and served with a side of
vanilla ice cream

BANANA BREAD \$9
Our version of English Sticky Pudding. Add ice cream for \$4

SWEET POTATO PUDDING \$9
A Jamaican traditional treat served warm. Add ice cream for \$4

**BE SURE TO CHECK OUT
OUR CLIFFSIDE GRILL MENU**



BEER BLAST
5 RED STRIPES + 5 TEST TUBE SHOTS \$30

DRINKS

MATING SEASON

FOR HER: SEX WITH RICK \$14
Vodka, Peach Schnapps, OJ, cranberry juice,
pineapple juice & a splash of cream...
We'll respect you in the morning

**FOR HIM: FRONT END LIFTER A.K.A.
JAMAICAN VIAGRA** \$14
Blended stout beer, white rum, rum cream, clear syrup
& oatmeal topped with chocolate syrup... True story

DRINK SPECIALS THE BIG FIVE O

RICK'S ANNIVERSARY SPECIAL \$14
Appleton Rum, dark rum, orange juice, lime juice & mango juice
This drink will blow you away.

SUNSET GREEN FLASH \$14
White Rum, coconut rum, melon liquor, pineapple juice
& orange juice
Don't miss the sunset mon!

RICK'S WORLD FAMOUS RUM PUNCH \$12
A concoction of rum and fruit juices...
A way of life here mon
(Featured in Alan Gage's, "Around the World in 80 Bars")

RICK'S CLIFFSIDE COOLER \$14
Appleton Rum, margarita mix, OJ, cranberry juice & a splash of
ginger ale on top

JAMAICAN ME CRAZY \$14
Three types of rum, banana liqueur & pineapple juice... Skinny
dipping soon come

SHARK BITE \$14
Blue Curacao, Coruba Dark, OJ, grenadine and garnish of
pineapple. You're gonna need a bigger boat...

RICK'S FROZEN RUM RUNNER \$14
Blended white rum, blackberry brandy, banana liqueur,
pineapple juice, grenadine & lime juice

BEERGARITA \$20
White Rum, Triple Sec, Blue Curacao. Served frozen with a
Red Stripe Light. 32 ounces of FUN!

JAMAICAN TROPITINIS

APPLES & ORANGES \$16
Orange Vodka, Apple Pucker & cranberry juice

CIEMENTINE MARTINI \$16
Vodka, Gin, Coconut Rum, Apple Pucker & OJ

RASTA-POUITAN \$16
Vodka, Triple Sec, cranberry juice & a squeeze of lime

DAY DREAM MARTINI \$16
Citrus Vodka, OJ, Triple Sec & syrup

FRENCHIE MARTINI \$16
Citrus Vodka, Chambord & pineapple juice

WELL COLD BEERS

RED STRIPE \$6

RED STRIPE LIGHT \$6

GUINNESS \$7

SMIRNOFF ICE \$7

DRAGON STOUT \$7

HEINEKEN \$7

HEINEKEN SILVER \$7

HEINEKEN ZERO \$5

CORONA \$7

MILLER LITE \$6

STELLA AROIS \$7

RUM STRIPE \$6

Jamaican Rum blended with cranberry or
Jamaican Rum blended with coconut & pineapple



BOTTLE SERVICE

APPLETON SPECIAL \$80

APPLETON VX \$95

ABSOLUT \$90

GREY GOOSE \$175

HENNESSEY VS \$200

HENNESSEY VSOP \$250

COURVOISIER \$200

MOET & CHANDON \$220

DOM PERIGNON \$385

**MAKE YOUR OWN DRINKS. ANY TWO MIXERS
OF YOUR CHOICE WILL BE PROVIDED.**



WORLD FAMOUS • EST 1974