

THE RUM HOUSE

CARIBBEAN TAQUERIA



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THERUMHOUSE.COM

GIFT CARDS AVAILABLE IN STORE
VISIT US ONLINE AT THERUMHOUSE.COM

STARTERS

Fire Roasted Salsa \$5⁹⁵

Charred tomatoes, onions, jalapeños, and garlic with lime and cilantro. Served with house fried chips

Queso Blanco Dip \$6⁹⁵

A blend of melted cheeses with a hint of toasted cumin and ground chilies. Served with house fried chips

Avocado Mango Dip \$9⁹⁵

Guacamole with fresh chopped avocados, mango, onions, tomatoes and cilantro. Served with salsa and house fried chips

Damn Good Nachos \$13⁹⁵

A Biggs Favorite! Pulled pork, black beans, jalapeños, tomatoes, red onion, lime cream, cilantro and tons of melted cheese

Mahi Mahi Fingers \$8⁹⁵

Jamaican beer battered with honey ginger dipping sauce

Jerk Chicken & Black Bean Quesadilla \$10⁹⁵

Jerk chicken, black beans, mango salsa with avocado lime cream on side

Curried Mussels \$11⁹⁵

Prince Edward Island mussels steamed in a red curry coconut sauce with cilantro and served with pomme frites. Can be spiced up upon request! Served medium spicy

Sweet Potato & Crab Fritters \$8⁹⁵

Served with a spicy red remoulade sauce for dipping

Fried Calamari \$10⁹⁵

Fried calamari served with a cilantro lime coconut sauce

Jamaican Beef Patties \$7⁹⁵

The hamburgers of Jamaica. Layers of crispy dough filled with spicy beef. Served atop black bean sauce with lime cream

Spicy Tuna Ceviche \$10⁹⁵

Spicy ceviche styled tuna with mango, onion, peppers and citrus juices with fried roti chips

THE LEAFY GREENS

Rum House Salad small \$6²⁵ large \$9⁹⁵

Spinach, roasted sweet potato, toasted pecans, beets, goat cheese crumbles, shaved red onions, and a curry vinaigrette

Manchego Caesar Salad small \$6²⁵ large \$9⁹⁵

Romaine, shaved manchego cheese, spiced croutons served with a classic caesar dressing

Simple Green Salad small \$6²⁵ large \$9⁹⁵

Romaine, tomato, spiced croutons, bacon, cheese, cucumber, carrots. Choice of tangy chimichurri vinaigrette or creamy buttermilk dressing

Add-ons to any salad above:

Jerked or Grilled Chicken Breast \$4⁹⁵

Mahi Mahi \$5⁹⁵

Seared Tuna or Grilled Shrimp \$6⁹⁵

Flank Steak \$6⁹⁵

Jerked Chicken Chopped Salad \$12⁹⁵

Chopped jerked chicken with an avocado and papaya salad on mixed greens with our guava vinaigrette

Grilled Mahi & Hearts of Palm Salad \$13⁹⁵

Mahi Mahi medallions, mixed greens, avocado, toasted walnuts, shaved red onions, and shaved table ricotta. Tossed in a mango and habañoero vinaigrette

Seared Tuna Salad \$13⁹⁵

Seared rare tuna, shredded greens, cucumbers, red peppers and carrots. Tossed in a ginger and peanut vinaigrette

Marinated Steak Salad \$13⁹⁵

Sliced medium rare flank marinated in chimichurri with capers, grilled onions, roasted grape tomatoes, and tossed in a spicy ancho chili blue cheese dressing, topped with crispy shallots and crumbled blue cheese

 All Leafy Greens can be gluten-free with some minor adjustments. Ask your server for details.



"As with New Orleans, our restaurant is influenced by the Caribbean, yet we take pride in creating a unique experience. We prepare all our food in house with fresh ingredients and a dedication to flavor."
- Chef Terri Savoie

BIGG PLATES

Jerk Fish with Lime & Garlic Jerk Butter \$18⁹⁵

Marinated Black Drum grilled on the half shell with our housemade garlic jerk lime butter. Served with rice and smothered greens

Pollo Asado \$15⁹⁵

Grilled chicken breast topped with chimichurri. Served with jerked vegetables and coconut mango rice

Red Curry Shrimp "Rundown" \$16⁹⁵

Jumbo Louisiana shrimp in a creamy red curry sauce. Served with coconut mango rice

Jerked Roasted Chicken \$18⁹⁵

A roasted half chicken marinated in a jerk rub and glazed with honey-ginger sauce. Served with coconut mango rice and black beans

Barbeque Pork Ribs \$18⁹⁵

Generous portion of spare ribs basted with spicy papaya BBQ sauce. Served with jalapeño coleslaw and cornbread dressing

Island Style "Cuban Steak" \$17⁹⁵

Medium rare flank steak in a ginger soy pineapple marinade. Served with black beans and cornbread dressing

Cowboy Ribeye \$28⁹⁵

Char-grilled 18 oz bone in ribeye with a shaved garlic chile chutney. Served with ancho pepper mashed potatoes

Grilled Fish of the Day \$19⁹⁵

Avocado and jumbo lump crab butter sauce. Served with coconut mango rice, and pico de gallo

Seafood Pepper Pot \$18⁹⁵

A Caribbean bouillibase loaded with Mahi Mahi, calamari, mussels, shrimp, cilantro, in a spicy Jamaican pepperpot sauce. Served Medium Spicy!
Can be made extremely spicy upon request!

BEVERAGES

Coke \$2⁹⁵

Dr.Pepper \$2⁹⁵

Sprite \$2⁹⁵

Barq's Red Creme Soda \$2⁹⁵

Barq's Root Beer \$2⁹⁵

Diet Coke \$2⁹⁵

Iced Tea & Coffee \$2⁹⁵

Lemonade \$2⁹⁵

Sparkling Water \$2⁹⁵

Bottle Water \$2⁵⁰



Gluten-free

We are not a gluten-free kitchen and are unable to guarantee that any item can be completely free of allergens.

THE FIRST RULE OF TACO TUESDAY IS: YOU DO NOT TALK ABOUT TACO TUESDAY
THE SECOND RULE OF TACO TUESDAY IS: YOU DO NOT TALK ABOUT TACO TUESDAY

SANDWICHES & ROTIS

Sandwiches are served on house baked Cuban rolls. Rotis are served on housemade crispy flatbread. Each comes with sweet potato chips.

Cuban \$12⁹⁵
Pulled pork, ham, tomato, pickles, swiss, creole horseradish aioli

Grilled Mahi Mahi \$11⁹⁵
Creole seasoned Mahi Mahi, tomato, pickles, spinach, dill tarter

Crab Melt \$12⁹⁵
Louisiana crab meat, melted jack, fried green tomato, spinach, with a red remoulade sauce

B's Brisket Melt \$12⁹⁵
Chopped beef brisket, jack cheese, onions, sauteed mushrooms, spinach, creole horseradish aioli

Trinidad Chicken Roti \$11⁹⁵
Pulled jerk chicken and pomme frites in a Trinidadian curry sauce

Vegetarian Roti \$10⁹⁵
Curried veggies, coconut mango rice and spinach

Substitute any side for \$1

SWEET TREATS

Banana Bread Pudding \$6⁹⁵
Made fresh daily with a pecan topping and served warm with a dark rum sauce

Lil Chocolate Molten Fritters \$7⁹⁵
Chocolate fritters with a gooey chocolate rum center. Served with vanilla bean ice cream and fresh strawberries

Mile High Key Lime Pie \$6⁹⁵
Homemade pie with a mile high meringue and a drizzle of Keke key lime liquor

RUM TREATS

Funky Monkey \$9
Fresh banana, Cruzan Dark Rum, Kahlúa, Cream of Coconut, Crème de Cocoa, cream, whipped cream, chocolate toffee flakes

Erin's Key Lime-Coconut Rum Punch \$8
Cruzan Vanilla and light rum, cream of coconut, and lime juice. Glass lined with a graham cracker crust

OUR STORY

The Rum House was created by your hosts, Mike and Kelly, two over worked and underpaid gentleman, who often found themselves wishing they were on sandy beaches and clear seas, with a half empty extra large boat drink in tow! We call this floating daydream of constant euphoria Island Time.

Because the day-to-day hustle of NOLA life would not allow us to take a permanent vacation to the Caribbean, we decided on the next best thing: Bringing Island Time to our great city and sharing it with those we love.

The Rum House is a one of a kind joint inspired by all that the islands have to offer. Our menu features Caribbean inspired tacos, island blends, and an incredible rum bar highlighted by a fine rum selection and a plethora of boat drinks to quench your thirst.

Leave your worries at the door and soak in the carefree atmosphere that we strive so hard to achieve. Eat some tacos, drink some rum, and free your inner beach bum!

Kelly Michael

CARIBBEAN INSPIRED TACOS

Our tacos are dressed with chopped spinach and are served on 4" corn tortillas. Try them with our Jamaican paw paw hot sauce!

Brisket \$3⁹⁵

Chimichurri, drizzle of bbq sauce, cilantro and fried shallots

Duck Duck Goose \$4²⁵

Twice cooked duck, vinegar slaw, creole shrub rum sauce and duck crackling

Jerk Chicken \$3⁹⁵

Chopped jerked chicken topped with our mango salsa

Lamb Vindaloo \$4²⁵

Red curried lamb, mint yogurt chutney, sliced plantains

Calypso Beef \$3⁹⁵

Island marinated flank steak, guacamole and lime cream

The Carolina \$3⁹⁵

Pulled pork, jalapeno slaw, spicy vinegar bbq sauce and a roasted corn relish

Creole Rib \$3⁹⁵

Pulled rib, simmered in our spicy creole tomato bbq sauce. Garnished with cilantro and a roasted poblano pepper

Pork Molé \$4²⁵

Shredded pork, savory mole sauce and grilled pineapple salsa relish

Fried Oyster \$4²⁵

Cornmeal dusted Louisiana oysters, caper relish and spicy remoulade

Crispy Fish \$3⁹⁵

Beer battered Mahi Mahi with jalapeño coleslaw

Oil Spilled Fish \$4²⁵

Blackened Mahi, pickled red cabbage & jalapeños, dill tarter sauce, and bird's beak chili oil

Chopped Shrimp \$4²⁵

Grilled shrimp, black beans, roasted peppers & onions, queso and pico de gallo

Chili Glazed Shrimp \$3⁹⁵

Fried shrimp, roasted poblano & red pepper relish and a rum chili glaze

Rasta \$3⁹⁵

Jerked veggies, avocado lime sour cream and cilantro

COMBOS

Two Dat \$12⁹⁵

Choice of two tacos and two sides or a small salad

Taco Trifecta \$13⁹⁵

Choice of three tacos and one side

Mr. Biggs Plate \$15⁹⁵

Choose four tacos, one side, and a beef patty

SIDE DISHES

All side dishes \$3⁹⁵

Jalapeño Coleslaw

Jerked Rasta Veggies

Cornbread Dressing *

Fried Plantains

Coconut Mango Rice

Smothered Greens

Roasted Poblano & Manchego Polenta

Black Beans with Chorizo Relish & Sour Cream

Ancho Pepper Mashed Potatoes

Sweet Potato Chips

Mac & Cheese *

Fries

 * All side dishes are gluten-free with the exception of Mac & Cheese and Cornbread Dressing.

RUM HOUSE GLOSSARY

Roti

Featured prominently in the diet of many Caribbean countries, especially Trinidad and Tobago, Guyana and Jamaica. Think of it as a Caribbean version of the burrito. The word 'roti' in the West Indies refers to a dish of stewed or curried ingredients wrapped in a 'roti skin' or served open face. In Trinidad and Tobago various rotis are served; popular variations include chicken, goat, beef and vegetable.

Chimichurri

An Argentinian marinade or sauce of fresh herbs, lemon juice, vinegar, and olive oil, often served with grilled meat.

Jerk

Jamaican cooking style of marinating meat for hours in a spicy mix of peppers, all spice, scallions, thyme, cinnamon, nutmeg, and slow grilling and smoking the meat until crispy, juicy, and lip smacking hot!

Conch

Conch is the second best known edible snail and is extremely popular in the Caribbean. Conch meat has a mild, sweet clam-like flavor, but is extremely tough and must be pounded, or marinated in lime juice to tenderize it before cooking.

Paw Paw Sauce

Short for papaya sauce, ours is both flavorful, fruity and spicy. We use papaya, chayote, habaero peppers, honey, sugar, and vinegar. Deliciousness!

Scotch Bonnet Pepper

This small, irregularly shaped chile ranges in color from yellow to orange to red. The Jamaican scotch bonnet is one of the hottest of the chiles and is closely related to the equally fiery Habaero than to any other hot peppers.

TASTY FOOD · GOOD FRIENDS · GREAT DRINKS · BETTER TIMES

OLE DEVIL RUM

No other man made spirit has enjoyed the fame and infamy as that ole devil rum. A by-product of sugar production, rum fueled the slave trade, helped keep the British Navy afloat, inspired pirating on the high seas and was a major inspiration for the American Revolution

True rum, is an aged product, golden to dark amber in color and full of flavor and spice. It has more in common to Cognac and fine Scotch than to the white spirits, such as vodka and gin, to which rum usually draws its comparisons.

We have personally sacrificed countless hours away from our wives to hand select each rum on our list for your drinking enjoyment. Cheers!

JOIN US FOR ISLAND TIME!

3:00^{pm} - 6:30^{pm} weekdays



- \$2** BudLight, Coors Light
Bud, Miller Lite
Michelob Ultra
- \$3** Red Stripe, Sol
XX Lager, XX Amber
Selected Pints
- \$4** Chargers
House Margaritas
Red Sangrias
- \$5** Rum Punch
Painkillers
Mojitos