

# The Appetizers



## 100 Loaded Fries

A mound of French fries smothered with a cheddar cheese sauce, topped with grilled chicken, bacon with jalapeno bits. **\$2000**

## Fried Calamari

Golden Crispy fried Squid with a hint of cayenne pepper served with tartar and buffalo sauce. **\$2200**

## Crispy Shrimps

6 large shrimp breaded, fried golden brown and served with spicy pepper jelly. **\$2900**

## Champion Platter

24 Chicken Wings- choice of Naked, BBQ, Buffalo and Barbi-Buff. **\$6900**

## Jerk Sausage Kebabs

Spicy grilled jerk pork sausage, pineapple and bell pepper served with scotch bonnet olive oil drizzle. (3pcs) **\$1750**

## Wings by 100

Our signature fried chicken wings served naked or with your choice of barbecue, buffalo or barbi-buff sauce. **\$2100**

## Chicken Tenders

A light meal of golden-brown fried chicken breast strips served with our signature 100 sauce and French fries. **\$2100**

## Quesadilla

Baked tortilla filled with pepperjack & Cheddar cheese, bell peppers and onion with your choice of shrimp or chicken served with pico de gallo and sour cream.

CHICKEN **\$2300** | SHRIMP **\$2500**

## Crispy Crab Wontons

Fried wontons filled with chunks of crab meat, cream cheese and spices served with pineapple sweet and sour sauce. **\$2600**



## Soup

**Red Peas Soup (with beef) \$1000**  
**Chicken Pumpkin Soup \$1000**  
**Fish Tea- served on Friday only \$1000**

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# The Salads



## Caesar Salad

The classic Caesar salad tossed in our house-made dressing, topped with garlic croutons and parmesan cheese. **\$2000**

## One Hundred Salad

Our signature combination of lettuce, goat cheese, spicy pecan nuts, Bosc pear and cranberries, served with balsamic vinaigrette. **\$2200**

## Full House Salad

Crisp lettuce tossed with tomato, bell peppers, cucumber, olives, red onions, carrots and pepper jack cheese. **\$2200**

### Choice of dressing

Balsamic vinaigrette, Ranch, Caesar, Thousand Island.

### Add Protein

Chicken	\$1100
Shrimp	\$1900
Salmon	\$2000
Bacon Bits	\$750

One Hundred Salad



Alfredo Shrimp Pasta

# Pastas

Choice of Penne or Fettucine

Served with garlic bread

## Alfredo

A rich and creamy parmesan cheese sauce.

PLAIN	CHICKEN	SHRIMP
\$2700	\$3750	\$4250

## Cajun Alfredo Pasta

Cajun spiced creamy cheese sauce with bell peppers.

\$2700	\$3750	\$4250
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## Spicy Tomato Sauce

Scotch bonnet infused tomato sauce topped with grated parmesan cheese.

\$2700	\$3750	\$4250
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## Seafood Pasta

Chunks of shrimp, snapper & calamari tossed with bell peppers in a rich cream sauce over your choice of pasta.

\$4250
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# From the Sea

## Steamed Snapper fillet

Jamaican-style steamed fish cooked with pumpkin, carrot, okra and aromatics, served with water crackers and pumpkin rice. **\$4200**

## Coconut Steamed Snapper fillet

Steamed fish in a rich Scotch bonnet, and bell pepper coconut cream sauce, served with water crackers and pumpkin rice. **\$4200**

## Roast Snapper Fillet in Foil

Snapper fillet generously seasoned, roasted in a foil parcel with butter, garlic, onion, bell pepper and scotch bonnet, served with garlic mashed potato. **\$4200**

## Salmon – Blackened or Grilled

Perfectly seasoned Atlantic salmon fillet blackened or char grilled, served with lemon caper or Asian sauce, herb rice & market vegetables. **\$4800**

## Shrimp your way

Curry, Spicy or Garlic **\$4400**

## Lobster your way- Seasonal

Curry, Spicy or Garlic **\$4800**

## 3-Beans stew

100's hearty stew with red peas, broad beans, black bean, pumpkin and carrot simmered in coconut milk **\$2000**



Steam Snapper Fillet



100 BBQ Chicken

# The Grill

## 100 BBQ Chicken

Half chicken oven roasted in our house barbecue sauce, served with corn on the cob, coleslaw & market vegetables. **\$3500**

## Grilled Chicken

Marinated chicken breast, char grilled, served with Asian sauce, herbed rice & market vegetables. **\$3200**

## Fillet Mignon

Generously seasoned Beef fillet grilled to specification, served with market vegetables, garlic mashed potatoes and beef au jus. **\$5200**

## BBQ Pork Spareribs

Slow cooked spareribs smothered in our house barbecue sauce served with market vegetables, coleslaw and garlic mashed potatoes. **\$5000**

## Smoked Pork Chops

Smoked pork chops grilled then oven baked with barbecue sauce, served with market vegetables and garlic mashed potatoes. **\$5000**

## Jerk Pork Chops

Smoked chops rubbed with jerk seasoning, grilled then glazed with mint jelly, served with market vegetables and garlic mashed potato. **\$5000**

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# The Burgers & Sandwiches

Served with Fries and Cole Slaw  
Add Cheese \$400

## 100 Burger

Beef burger, grilled and drizzled with BBQ sauce, topped with smoked Gouda cheese, onion rings, lettuce and tomato. **\$3000**

## Classic Burger

Classic grilled hamburger drizzle with jerk mayo, topped with lettuce, tomato and onion. **\$3000**

## Jerk Burger

Grilled Jerk Beef patty, drizzled with jerk mayo, topped with pepper jack cheese and jalapeno pepper. **\$3000**

## Spicy Chicken Chipotle Sandwich

Golden fried chicken breast seasoned with our signature spice mixture topped with coleslaw and chipotle aioli. **\$2900**

## Fish Sandwich

Lightly breaded fish fillet topped with lettuce, tomato, onion and drizzled with tartar sauce. **\$3000**

## Salmon Burger

Atlantic salmon patty grilled and topped with tartar sauce, lettuce, tomato and onion in a warm sesame bun. **\$3800**

## Lobster Sandwich

Chunks of lobster meat seasoned Caribbean style, sautéed in garlic butter placed in a toasted Hoagie roll, drizzled with chipotle mayo. **\$4400**

## Black Bean Burger

Pan-seared black bean patty, served on a whole wheat bun with tartar sauce, lettuce, tomato, and onion. **\$2200**

# Flatbread & Pizzas

## 100 Flatbread

A 100 favourite: freshly baked flatbread smothered with garlic aioli topped with chicken, bacon, caramelised onions and mozzarella cheese. **\$3000**

## Plain Cheese Pizza

Freshly baked pizza topped with our home-made marinara sauce and mozzarella cheese. **\$1900**

### Add Toppings

- Diced Pineapple **\$400**
- Sautéed Mushrooms **\$400**
- Caramelised Onions **\$400**
- Sautéed Sweet Peppers **\$400**

### Add Cheese

- Extra Mozzarella **\$400**
- Pepper Jack **\$400**
- Cheddar Cheese **\$400**

### Add Protein

- Chicken **\$1100**
- Shrimp **\$1900**
- Bacon Bits **\$750**
- Pepperoni **\$800**



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# Jamaican Flava

Curry Goat	\$2800
Jerk Chicken	\$1500
Oxtail with beans & spinners	\$3800
Stewed Peas with pigs tail	\$1800



Oxtail with beans & spinners

## The Sides

Side Salad	\$700
Onion Rings	\$700
French Fries	\$750
Seasoned Fries	\$800
Sweet Potato Fries	\$800
Fried Ripe Plantains	\$750
Garlic Mashed potatoes	\$750
Mac n' Cheese	\$1100
Herbed Rice	\$750
Rice n' Peas	\$750
Pumpkin Rice	\$750
Corn on the cob	\$900



Curry Goat

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# The Dessert

## Strawberry Cheesecake

A light and creamy NY Style cheesecake with a generous topping of fresh strawberry compote.

**\$1800**

## 100 Jackpot

Our famous rich and moist chocolate fudge brownie baked in a pretzel crust, topped with crumbled salty pretzels drizzled with caramel sauce, served warm with a generous scoop of vanilla ice-cream. **\$1800**



## 100 Bread Pudding a la Mode

House made bread pudding baked in a rum vanilla sauce, drizzled with caramel syrup and served with vanilla ice cream. **\$1800**



100 Bread Pudding a la Mode

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