

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

PRICES DO NOT INCLUDE 10% GCT OR SERVICE CHARGE.

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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

Pastas

Choice of Penne or Fettucine

Served with garlic bread

Alfredo

A rich and creamy parmesan cheese sauce.

Cajun Alfredo Pasta

Cajun spiced creamy cheese sauce with bell peppers.

Spicy Tomato Sauce

Scotch bonnet infused tomato sauce topped with grated parmesan cheese.

Seafood Pasta

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

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

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\$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**

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**

Steam Snapper Fillet

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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



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

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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 Jackpot

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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Try our DELICIOUS NEW DISHES

Appetizers

Grilled Shrimp Skewers with Mango Pepper Sauce **\$ 2500**

Marinated shrimp brushed with garlic butter, chargrilled to perfection drizzled with a spicy mango sauce.

Oxtail Pastry Pockets w/ Au Jus **\$ 3000**

Braised oxtail, pulled off the bone, baked in a puff pastry pocket and served with beef au jus.

Crab Cakes with Lemon Aioli **\$ 3200**

Crispy crab cakes, fried golden brown, served with a zesty lemon aioli.

Escovitch Snapper Bites **\$ 1800**

Snapper fillet bites lightly seasoned, golden fried served on bammy, topped with Escovitch pickle and tartar sauce.



Salad

Chef's Salad **\$ 2600**

A hearty salad of crisp lettuce topped with, ham, grilled chicken, carrot, cucumber and tomato, served with your choice of dressing.

Burger

Hawaiian Burger **\$ 2900**

Beef patty smothered with a rich teriyaki sauce, topped with lettuce, tomato, grilled pineapple, bacon and pepper Jack cheese, served with fries.

Vegetarian Options

Coconut Curried Chickpeas w/Pita Chips **\$ 2800**

Chickpeas sautéed with onion, bell pepper and spices in a rich coconut cream sauce served with toasted pita chips.

Vegetarian Flatbread **\$ 2500**

Oven baked flatbread topped with garlic aioli, mozzarella cheese, grilled tomato, sautéed bell pepper and mushroom.



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DELICIOUS NEW DISHES

Pasta

Oxtail Pasta

\$ 4500

Braised oxtail infused with spices, tossed in a creamy Alfredo sauce with a choice of penne or fettucine pasta, served with garlic bread.

Entrees

Served with one side of your choice

Callaloo Cream Cheese Chicken Roulade

\$ 3800

Breaded chicken breast filled with callaloo and cream cheese mixture, deep fried until golden, served with a silky Mornay cheese sauce.

Shrimp in Scotch Bonnet Cream Sauce

\$ 4200

Jumbo shrimp, generously seasoned, sautéed with scotch bonnet and bell peppers in a bold cream sauce

Fish n' Chips

\$ 3500

Snapper fillet lightly seasoned, battered and golden fried served with crispy potato wedges, tartar sauce and coleslaw.

Apple Roasted Pork Tenderloin

\$ 4200

Marinated pork tenderloin, pan seared then oven baked, served with caramelized apple sauce.



Apple Roasted Pork Tenderloin



Callaloo Cream Cheese Chicken Roulade



Fish N' Wedge

