

(908) 514-8736 http://www.ordergrabbers.com

# **Woulibam Restaurant**

## **Appetizers**

Sak Pase Lanbi - Conch \$15.60
Sauteed conch in caribbean sauce
served with plantains

Chiquetaille \$11.99 Shredded smoked herring fish,

mixed with peppery vinaigrette creole spices served with tomatoes.

Tasso Chevre Goat \$18.00 Fried goat served with caribbean

cole slaw and fried plantains

Pate Korde - 3 \$12.00

Traditional Haitian empanadas

Pate Korde - 1 \$4.20

Traditional Haitian empanadas

Wings - 8 , \$10.79

Choice traditional, sweet chili, buffalo, bbq

Appetizer Platter \$30.00

Skewered griot with bell pepper and onion, okra, chiquetaille and plantains

Grilled Veggies Quesadilla \$9.59 Grilled red bell peppers, zucchini,

red onoin

Grilled Chicken Quesadilla \$10.79

Grilled flour tortilla with shredded chicken, mozzarella cheese and spinach

Calamari \$10.79 Boulet Lakay Meatballs - 4 \$10.79 Mozzarella Sticks - 8 \$10.79

### Salads

Caesar Salad \$8.39

Fresh romaine lettuce tossed with croutons, parmesan cheese and caesar dressing

Grilled Chicken Caesar Salad\$10.78

Grilled chicken breast on fresh romaine lettuce, tossed with croutons, parmesan cheese and caesar dressing

House Salad \$10.79

Fresh baby spinach, red onion, topped with almonds and honey roasted cranberries

Cobb Salad \$10.80

Fresh iceberg lettuce topped with chicken, sliced avocado, tomato, bacon, egg and feta cheese

### Mains

Creole Chicken and Shrimp \$15.60 Pasta

Sauteed chicken, shrimp, red bell peppers and onions, tossed in creole sauce

Tasso De Chevre - Goat \$29.99
Fried goat, served with caribbean

coleslaw, pickles, fried plantains okra
Tasso De Boeuf \$20.40

Deep fried beef served with caribbean cole slaw, pickles, fried plantains and okra

Griot Lakay

Deep fried pork, served with

\$19.20

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| caribbean cole slaw, pickles, fried plantains, okra  Poisson Gros Sel \$33.60  Whole broiled fish in creole sauce, topped with onions, shallot and bell peppers, served with rice or boiled plantains.  Creole Deep Fried Fish \$30.00  Deep fried red snapper rubbed in creole spices served with rice and plantains  Wili Bon Poisson En Sauce \$30.00  Red snapper in tomato based caribbean sauce served with rice and plantains  Shrimp Creole \$17.99  Shrimp sauteed with bell peppers, onions, simmered in rich cream creole sauce served over rice.  Legume  Traditional Haitian mixed vegetables including eggplant, spinach, carrot and chayote with crab and shrimp or goat meat.  Caribbean Jerk Chicken \$19.20  Grilled chicken doused in spicy jerk and creole seasoning. Served with rice and beans and fried plantains.  Lamb Conch \$30.00  Grilled conch sauteed in creole sauce served with fried plantains, rice and beans  Oxtail \$21.60  Served with rice and beans with choice of sweet or green plantains  Mais Moulu Cremeux Au \$18.00  Epinards  Commeal infused with spinach, side of tomato salad  Chicken Creole \$14.40  Chicken drumstick sautee in creole sauce  BBQ Ribs \$19.20  Hand rubbed with secret blend of special spices  Stew - Deep Fried Turkey \$18.00  Turkey rubbed and marinated with creole spices  Mais Moulu Avec Aranso \$18.00  Commeal with herring fish and side of avocado  Dessert  Haitian Rum Cake \$9.60  Smoothies  Marvelous \$7.20  Banana, strawberries, raspberries and blueberries  Summer Passion \$7.20  Banana, strawberries, pineapple  Mango, strawberries, pineapple  Mango Sunrise \$7.20  Mango, banana, strawberries  Papaya Juice \$7.19  Passion Fruit Juice \$7.19  Homemade Lemonade Juice \$7.19   |                                     |                |
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| Poisson Gros Sel Whole broiled fish in creole sauce, topped with onions, shallot and bell peppers, served with rice or boiled plantains.  Creole Deep Fried Fish Sao.00 Deep fried red snapper rubbed in creole spices served with rice and plantains  Will Bon Poisson En Sauce Red snapper in tomato based caribbean sauce served with rice and plantains  Shrimp Creole Shrimp Sauteed with bell peppers, onions, simmered in rich cream creole sauce served over rice.  Legume Traditional Haitian mixed vegetables including eggplant, spinach, carrot and chayote. with crab and shrimp or goat meat.  Caribbean Jerk Chicken Grilled chicken doused in spicy jerk and creole seasoning. Served with rice and beans and fried plantains.  Lamb Conch Silled conch sauteed in creole sauce served with fried plantains, rice and beans  Oxtail Served with rice and beans with choice of sweet or green plantains  Mais Moulu Cremeux Au Spinards Commeal infused with spinach, side of tomato salad  Chicken Creole Shewel or green plantains  Mais Moulu Cremeux Au Spinards Commeal infused with spinach, side of tomato salad  Chicken Creole Shewel or green plantains  Mais Moulu Cremeux Au Spinards Commeal infused with spinach, side of tomato salad  Chicken Creole Shewel or green plantains  Mais Moulu Avec Aranso Special spices  Stew - Deep Fried Turkey Spinards Commeal with herring fish and side of avocado  Dessert  Haitian Rum Cake Smoothies  Marvelous Mango, strawberries, raspberries and blueberries  Summer Passion Banana, strawberries, pineapple  Mango Sunrise Mango, banana, strawberries Mango, banana, strawberries  Papaya Juice Mango, banana, strawberries  Papaya Juice  Passion Fruit Juice  77.20  Passion Fruit Juice  77.19   |                                     |                |
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| Grilled chicken doused in spicy jerk and creole seasoning. Served with rice and beans and fried plantains.  Lamb Conch \$30.00 Grilled conch sauteed in creole sauce served with fried plantains, rice and beans Oxtail \$21.60 Served with rice and beans with choice of sweet or green plantains Mais Moulu Cremeux Au \$18.00 Epinards Commeal infused with spinach, side of tomato salad Chicken Creole \$14.40 Chicken Creole \$14.40 Chicken drumstick sautee in creole sauce BBQ Ribs \$19.20 Hand rubbed with secret blend of special spices Stew - Deep Fried Turkey \$18.00 Turkey rubbed and marinated with creole spices Mais Moulu Avec Aranso \$18.00 Commeal with herring fish and side of avocado  Dessert Haitian Rum Cake \$9.60  Smoothies Marvelous \$7.20 Mango, strawberries, raspberries and blueberries Summer Passion \$7.20 Banana, strawberries, pineapple Mango Sunrise \$7.20 Mango, banana, strawberries  Natural Juices Papaya Juice \$7.19 Mango Juice \$7.19 Passion Fruit Juice \$7.19  | crab and shrimp or goat meat.       |                |
| and creole seasoning. Served with rice and beans and fried plantains.  Lamb Conch \$30.00  Grilled conch sauteed in creole sauce served with fried plantains, rice and beans  Oxtail \$21.60  Served with rice and beans with choice of sweet or green plantains  Mais Moulu Cremeux Au \$18.00  Epinards  Commeal infused with spinach, side of tomato salad  Chicken Creole \$14.40  Chicken drumstick sautee in creole sauce  BBQ Ribs \$19.20  Hand rubbed with secret blend of special spices  Stew - Deep Fried Turkey \$18.00  Turkey rubbed and marinated with creole spices  Mais Moulu Avec Aranso \$18.00  Commeal with herring fish and side of avocado  Dessert  Haitian Rum Cake \$9.60  Smoothies  Marvelous \$7.20  Mango, strawberries, raspberries and blueberries  Summer Passion \$7.20  Banana, strawberries, pineapple  Mango Sunrise \$7.20  Mango, banana, strawberries  Natural Juices  Papaya Juice \$7.19  Mango Juice \$7.19  Passion Fruit Juice \$7.19  |                                     | T              |
| rice and beans and fried plantains.  Lamb Conch \$30.00  Grilled conch sauteed in creole sauce served with fried plantains, rice and beans  Oxtail \$21.60  Served with rice and beans with choice of sweet or green plantains  Mais Moulu Cremeux Au \$18.00  Epinards  Commeal infused with spinach, side of tomato salad  Chicken Creole \$14.40  Chicken drumstick sautee in creole sauce  BBQ Ribs \$19.20  Hand rubbed with secret blend of special spices  Stew - Deep Fried Turkey \$18.00  Turkey rubbed and marinated with creole spices  Mais Moulu Avec Aranso \$18.00  Commeal with herring fish and side of avocado  Dessert  Haitian Rum Cake \$9.60  Smoothies  Marvelous \$7.20  Mango, strawberries, raspberries and blueberries  Summer Passion \$7.20  Banana, strawberries, pineapple  Mango Sunrise \$7.20  Mango, banana, strawberries  Natural Juices  Papaya Juice \$7.19  Mango Juice \$7.19  Passion Fruit Juice \$7.19  |                                     |                |
| Grilled conch sauteed in creole sauce served with fried plantains, rice and beans  Oxtail \$21.60 Served with rice and beans with choice of sweet or green plantains  Mais Moulu Cremeux Au \$18.00 Epinards Commeal infused with spinach, side of tomato salad Chicken Creole \$14.40 Chicken drumstick sautee in creole sauce  BBQ Ribs \$19.20 Hand rubbed with secret blend of special spices  Stew - Deep Fried Turkey \$18.00 Turkey rubbed and marinated with creole spices  Mais Moulu Avec Aranso \$18.00 Commeal with herring fish and side of avocado  Dessert  Haitian Rum Cake \$9.60  Smoothies  Marvelous \$7.20 Mango, strawberries, raspberries and blueberries  Summer Passion \$7.20 Banana, strawberries, pineapple  Mango Sunrise \$7.20 Mango, banana, strawberries  Natural Juices  Papaya Juice \$7.19  Mango Juice \$7.19  Passion Fruit Juice \$7.19  | rice and beans and fried plantains. |                |
| sauce served with fried plantains, rice and beans  Oxtail \$21.60 Served with rice and beans with choice of sweet or green plantains  Mais Moulu Cremeux Au \$18.00 Epinards Commeal infused with spinach, side of tomato salad Chicken Creole \$14.40 Chicken drumstick sautee in creole sauce  BBQ Ribs \$19.20 Hand rubbed with secret blend of special spices  Stew - Deep Fried Turkey \$18.00 Turkey rubbed and marinated with creole spices  Mais Moulu Avec Aranso \$18.00 Commeal with herring fish and side of avocado  Dessert  Haitian Rum Cake \$9.60  Smoothies  Marvelous \$7.20 Mango, strawberries, raspberries and blueberries Summer Passion \$7.20 Banana, strawberries, pineapple Mango Sunrise \$7.20 Mango, banana, strawberries  Natural Juices  Papaya Juice \$7.19 Mango Juice \$7.19 Passion Fruit Juice \$7.19  |                                     | \$30.00        |
| and beans Oxtail \$21.60 Served with rice and beans with choice of sweet or green plantains Mais Moulu Cremeux Au \$18.00 Epinards Commeal infused with spinach, side of tomato salad Chicken Creole \$14.40 Chicken drumstick sautee in creole sauce BBQ Ribs \$19.20 Hand rubbed with secret blend of special spices Stew - Deep Fried Turkey \$18.00 Turkey rubbed and marinated with creole spices Mais Moulu Avec Aranso \$18.00 Cornmeal with herring fish and side of avocado  Dessert Haitian Rum Cake \$9.60  Smoothies Maryelous \$7.20 Mango, strawberries, raspberries and blueberries Summer Passion \$7.20 Banana, strawberries, pineapple Mango Sunrise \$7.20 Mango, banana, strawberries  Natural Juices Papaya Juice \$7.19 Mango Juice \$7.19 Passion Fruit Juice \$7.19   |                                     | rice           |
| Served with rice and beans with choice of sweet or green plantains  Mais Moulu Cremeux Au \$18.00  Epinards Commeal infused with spinach, side of tomato salad  Chicken Creole \$14.40 Chicken drumstick sautee in creole sauce  BBQ Ribs \$19.20 Hand rubbed with secret blend of special spices  Stew - Deep Fried Turkey \$18.00 Turkey rubbed and marinated with creole spices  Mais Moulu Avec Aranso \$18.00 Commeal with herring fish and side of avocado  Dessert  Haitian Rum Cake \$9.60  Smoothies  Maryelous \$7.20 Mango, strawberries, raspberries and blueberries  Summer Passion \$7.20 Mango, banana, strawberries Mango Sunrise \$7.20 Mango, banana, strawberries  Natural Juices  Papaya Juice \$7.19  Mango Juice \$7.19  Passion Fruit Juice \$7.19   | and beans                           |                |
| choice of sweet or green plantains  Mais Moulu Cremeux Au \$18.00  Epinards Cornmeal infused with spinach, side of tomato salad  Chicken Creole \$14.40 Chicken drumstick sautee in creole sauce  BBQ Ribs \$19.20 Hand rubbed with secret blend of special spices  Stew - Deep Fried Turkey \$18.00 Turkey rubbed and marinated with creole spices  Mais Moulu Avec Aranso \$18.00 Cornmeal with herring fish and side of avocado  Dessert  Haitian Rum Cake \$9.60  Smoothies  Maryelous \$7.20 Mango, strawberries, raspberries and blueberries  Summer Passion \$7.20 Banana, strawberries, pineapple  Mango Sunrise \$7.20 Mango, banana, strawberries  Natural Juices  Papaya Juice \$7.19  Mango Juice \$7.19  Passion Fruit Juice \$7.19  |                                     |                |
| Mais Moulu Cremeux Au Epinards Cornmeal infused with spinach, side of tomato salad Chicken Creole Chicken drumstick sautee in creole sauce BBQ Ribs Hand rubbed with secret blend of special spices Stew - Deep Fried Turkey Turkey rubbed and marinated with creole spices Mais Moulu Avec Aranso Commeal with herring fish and side of avocado  Dessert Haitian Rum Cake Smoothies Maryelous Mango, strawberries, raspberries and blueberries Summer Passion Banana, strawberries, pineapple Mango Sunrise Mango, banana, strawberries  Natural Juices Papaya Juice Mango Juice Passion Fruit Juice \$7.19 Passion Fruit Juice  |                                     |                |
| Commeal infused with spinach, side of tomato salad Chicken Creole \$14.40 Chicken drumstick sautee in creole sauce BBQ Ribs \$19.20 Hand rubbed with secret blend of special spices Stew - Deep Fried Turkey \$18.00 Turkey rubbed and marinated with creole spices Mais Moulu Avec Aranso \$18.00 Commeal with herring fish and side of avocado  Dessert Haitian Rum Cake \$9.60  Smoothies Marvelous \$7.20 Mango, strawberries, raspberries and blueberries Summer Passion \$7.20 Banana, strawberries, pineapple Mango Sunrise \$7.20 Mango, banana, strawberries  Natural Juices Papaya Juice \$7.19 Mango Juice \$7.19 Passion Fruit Juice \$7.19   |                                     |                |
| Side of tomato salad Chicken Creole \$14.40 Chicken drumstick sautee in creole sauce BBQ Ribs \$19.20 Hand rubbed with secret blend of special spices Stew - Deep Fried Turkey \$18.00 Turkey rubbed and marinated with creole spices Mais Moulu Avec Aranso \$18.00 Commeal with herring fish and side of avocado  Dessert Haitian Rum Cake \$9.60  Smoothies Marvelous \$7.20 Mango, strawberries, raspberries and blueberries Summer Passion \$7.20 Banana, strawberries, pineapple Mango Sunrise \$7.20 Mango, banana, strawberries  Natural Juices Papaya Juice \$7.19 Mango Juice \$7.19 Passion Fruit Juice \$7.19   |                                     |                |
| Chicken Creole Chicken drumstick sautee in creole sauce  BBQ Ribs Hand rubbed with secret blend of special spices  Stew - Deep Fried Turkey Turkey rubbed and marinated with creole spices  Mais Moulu Avec Aranso Cornmeal with herring fish and side of avocado  Smoothies  Marvelous Mango, strawberries, raspberries and blueberries  Summer Passion Banana, strawberries, pineapple  Mango Sunrise Mango, banana, strawberries  Matural Juices  Papaya Juice Mango Juice Passion Fruit Juice \$7.19  Passion Fruit Juice  \$7.20   |                                     |                |
| sauce BBQ Ribs \$19.20  Hand rubbed with secret blend of special spices Stew - Deep Fried Turkey \$18.00  Turkey rubbed and marinated with creole spices Mais Moulu Avec Aranso \$18.00  Cornmeal with herring fish and side of avocado  Dessert  Haitian Rum Cake \$9.60  Smoothies  Marvelous \$7.20  Mango, strawberries, raspberries and blueberries Summer Passion \$7.20  Banana, strawberries, pineapple Mango Sunrise \$7.20  Mango, banana, strawberries  Natural Juices  Papaya Juice \$7.19  Mango Juice \$7.19  Passion Fruit Juice \$7.19  |                                     | \$14.40        |
| BBQ Ribs  Hand rubbed with secret blend of special spices  Stew - Deep Fried Turkey Turkey rubbed and marinated with creole spices  Mais Moulu Avec Aranso Cornmeal with herring fish and side of avocado   Dessert  Haitian Rum Cake  Smoothies  Marvelous Mango, strawberries, raspberries and blueberries  Summer Passion Banana, strawberries, pineapple  Mango Sunrise Mango, banana, strawberries  Matural Juices  Papaya Juice Passion Fruit Juice  \$7.19  Passion Fruit Juice  \$7.19  |                                     | ole            |
| Hand rubbed with secret blend of special spices  Stew - Deep Fried Turkey \$18.00 Turkey rubbed and marinated with creole spices  Mais Moulu Avec Aranso \$18.00 Cornmeal with herring fish and side of avocado  Dessert  Haitian Rum Cake \$9.60  Smoothies  Marvelous \$7.20 Mango, strawberries, raspberries and blueberries  Summer Passion \$7.20 Banana, strawberries, pineapple  Mango Sunrise \$7.20 Mango, banana, strawberries  Natural Juices  Papaya Juice \$7.19  Mango Juice \$7.19  Passion Fruit Juice \$7.19   |                                     | \$19.20        |
| Stew - Deep Fried Turkey Turkey rubbed and marinated with creole spices  Mais Moulu Avec Aranso Cornmeal with herring fish and side of avocado  Dessert Haitian Rum Cake  Smoothies  Marvelous Mango, strawberries, raspberries and blueberries  Summer Passion Banana, strawberries, pineapple  Mango Sunrise Mango, banana, strawberries  Mango, banana, strawberries  Natural Juices  Papaya Juice Mango Juice Passion Fruit Juice  \$18.00 \$18.00 \$18.00 \$18.00 \$18.00 \$18.00 \$18.00 \$9.60   | Hand rubbed with secret blend of    | •              |
| Turkey rubbed and marinated with creole spices  Mais Moulu Avec Aranso \$18.00 Cornmeal with herring fish and side of avocado  Dessert  Haitian Rum Cake \$9.60  Smoothies  Marvelous \$7.20 Mango, strawberries, raspberries and blueberries  Summer Passion \$7.20 Banana, strawberries, pineapple  Mango Sunrise \$7.20 Mango, banana, strawberries  Natural Juices  Papaya Juice \$7.19  Mango Juice \$7.19  Passion Fruit Juice \$7.19   | special spices                      | ¢40.00         |
| Creole spices  Mais Moulu Avec Aranso \$18.00 Commeal with herring fish and side of avocado  Dessert  Haitian Rum Cake \$9.60  Smoothies  Marvelous \$7.20 Mango, strawberries, raspberries and blueberries  Summer Passion \$7.20 Banana, strawberries, pineapple  Mango Sunrise \$7.20 Mango, banana, strawberries  Natural Juices  Papaya Juice \$7.19  Mango Juice \$7.19  Passion Fruit Juice \$7.19   |                                     |                |
| Cornmeal with herring fish and side of avocado  Dessert Haitian Rum Cake \$9.60  Smoothies Marvelous \$7.20 Mango, strawberries, raspberries and blueberries Summer Passion \$7.20 Banana, strawberries, pineapple Mango Sunrise \$7.20 Mango, banana, strawberries  Natural Juices Papaya Juice \$7.19 Mango Juice \$7.19 Passion Fruit Juice \$7.19   | creole spices                       |                |
| Dessert Haitian Rum Cake \$9.60  Smoothies  Maryelous \$7.20  Mango, strawberries, raspberries and blueberries Summer Passion \$7.20  Banana, strawberries, pineapple Mango Sunrise \$7.20  Mango, banana, strawberries  Natural Juices Papaya Juice \$7.19 Mango Juice \$7.19 Passion Fruit Juice \$7.19   |                                     |                |
| Haitian Rum Cake \$9.60  Smoothies  Marvelous \$7.20  Mango, strawberries, raspberries and blueberries  Summer Passion \$7.20  Banana, strawberries, pineapple  Mango Sunrise \$7.20  Mango, banana, strawberries  Natural Juices  Papaya Juice \$7.19  Mango Juice \$7.19  Passion Fruit Juice \$7.19  |                                     | siae           |
| Haitian Rum Cake \$9.60  Smoothies  Marvelous \$7.20  Mango, strawberries, raspberries and blueberries  Summer Passion \$7.20  Banana, strawberries, pineapple  Mango Sunrise \$7.20  Mango, banana, strawberries  Natural Juices  Papaya Juice \$7.19  Mango Juice \$7.19  Passion Fruit Juice \$7.19  | Danaari                             |                |
| Smoothies  Marvelous \$7.20  Mango, strawberries, raspberries and blueberries  Summer Passion \$7.20  Banana, strawberries, pineapple  Mango Sunrise \$7.20  Mango, banana, strawberries  Natural Juices  Papaya Juice \$7.19  Mango Juice \$7.19  Passion Fruit Juice \$7.19   |                                     | <u></u>        |
| Marvelous  Mango, strawberries, raspberries and blueberries Summer Passion Banana, strawberries, pineapple Mango Sunrise Mango, banana, strawberries  Natural Juices Papaya Juice Mango Juice Mango Juice Passion Fruit Juice \$7.20  | Halilan Rum Cake                    | φ9.60          |
| Mango, strawberries, raspberries and blueberries  Summer Passion Banana, strawberries, pineapple  Mango Sunrise Mango, banana, strawberries  Natural Juices  Papaya Juice Mango Juice Passion Fruit Juice  \$7.19   | <u>Smoothies</u>                    |                |
| and blueberries Summer Passion Banana, strawberries, pineapple Mango Sunrise Mango, banana, strawberries  Natural Juices Papaya Juice Mango Juice Passion Fruit Juice \$7.20  |                                     |                |
| Summer Passion Banana, strawberries, pineapple Mango Sunrise Mango, banana, strawberries  Natural Juices Papaya Juice Mango Juice Passion Fruit Juice \$7.20 \$7.20   |                                     | S              |
| Mango Sunrise Mango, banana, strawberries  Natural Juices  Papaya Juice \$7.19  Mango Juice \$7.19  Passion Fruit Juice \$7.19  |                                     | \$7.20         |
| Mango, banana, strawberries  Natural Juices  Papaya Juice \$7.19  Mango Juice \$7.19  Passion Fruit Juice \$7.19  |                                     |                |
| Natural Juices Papaya Juice \$7.19 Mango Juice \$7.19 Passion Fruit Juice \$7.19  |                                     | \$7.20         |
| Papaya Juice \$7.19<br>Mango Juice \$7.19<br>Passion Fruit Juice \$7.19   |                                     |                |
| Mango Juice \$7.19<br>Passion Fruit Juice \$7.19  |                                     | Φ <b>¬</b>     |
| Passion Fruit Juice \$7.19  |                                     |                |
|   | Passion Fruit Juice                 |                |
|   |                                     |                |

# Papaya Juice \$7.19 Mango Juice \$7.19 Passion Fruit Juice \$7.19 Homemade Lemonade Juice \$7.19 Passion Tea Lemonade \$3.60 Iced Tea \$2.40 Cola Lakay \$2.40 Hot Chocolate \$3.60 Coffee \$3.60