

GOOD FOOD
GOOD PEOPLE
GOOD VIBES

BRUNSWICK, GEORGIA

BTCN
KTCN

ISLAND INSPIRED STREET FOOD



BAY STREET BITES

OYSTERS ROCKEFELLER (6 PC) \$14

Baked on the half shell with spinach, herbs & parmesan crust.

JERK CHICKEN WINGS (10 PC) \$14

Smoked jerk-spiced wings, char-grilled and glazed.

ISLAND STREET TACOS \$5

Choice of chicken, steak or shrimp, island slaw.

GARLIC STEAMED MUSSELS \$14

Steamed in a white wine garlic butter broth.



SEA BREEZE SALADS

LA PLAYA BOWL \$17

Choice of seared tuna or jerk chicken, pickled vegetables, sesame seeds, wakame seaweed & wasabi peas.

TUNA ALLEY \$14

Seared tuna, cucumber & onion in soy vinaigrette.



ISLAND BIG PLATES

BRAISED SHORT RIBS \$18

Slow-braised short ribs, mashed potatoes, carrots & demi-glace.

MOJO PORK MEDALLIONS \$17

Citrus mojo pork, peas n' rice & Caribbean slaw.

JERK CHICKEN QUARTER \$16

Smoked jerk chicken quarter, peas n' rice & Caribbean slaw.

JERK CHICKEN BURRITO \$18

Shredded jerk, cheese, served wet with queso, and a side of peas n' rice and Caribbean slaw.



DOCKSIDE SANDOS

All sandos served with peas n' rice

FISH BURGER \$15

Fish, lettuce, tomato, caramelized onion & Jamaican relish.

CUBANO \$14

Roast pork, ham, swiss cheese, pickles & mustard, pressed.

JERK CHICKEN SANDWICH \$13

Grilled jerk chicken, lettuce, tomato, caramelized onion & Jamaican relish.

PORK BACADILLO \$14

Slow-roasted pork, bacadillo-style, island spices.

BEEF BURGER \$16

Cheese, lettuce, tomato, and caramelized onions on a brioche bun.



NO SIDE NEEDED

PASTELON \$18

A Caribbean classic — layered sweet plantain casserole.

OUR JERK SEASONING

14 spices, one blend, no shortcuts.
It's in everything we grill.



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



All entrées, sammies & salads may contain ingredients that can cause allergic reactions. Please inform your server about allergies. Prices subject to change.

Local ingredients.
Island soul.
Every plate a
little escape.



Find the track @BTCNKTCN



Brunswick, Georgia

— Follow us to track today's spot —

FRESH FLAVORS
ISLAND RHYTHM
COASTAL SOUL



CAFÉ

Colombian Espresso	3
Mocha	5
American Coffee	5
Cappucino	5
POWER Muschroom Coffee	5

ICED CAFÉ

Black Citrus Gold	5
Vanilla Velvet Iced Latte	5
Sweet Bombon Latte	5
Cappuchino	5
Special Muschroom Coffee POWER	6
Coffee Frappe	6
Mango Frappe	6

GOURMET BITES

Empanadas	5
chicken, pork, gringo (hot dog & cheese), vegetarian	

Fried Sweet Plantain (stuffed with cheese)	5
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Fried Cassava Balls (stuffed with cheese)	6
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Big Mouth Plate	1 person
(tostones, chorizo,	\$12.99
chicharrones, empanadas,	2 people
cassava, sweet plantains)	\$29.99



BOOZY BEVERAGES

Frozen Cappuccino Kahlúa Cream	9	The Golden Espresso Martini	10
Cherry Splash Delight	10	Coconut Espresso Martini	10
Raspberry Frozen Margarita	10	Raspberry Espresso Margarita	10

BUFFET STYLE CATERING OPTIONS

Poke Nachos- ahi tuna, fried wontons, wakami seaweed, avocado, and yum yum drizzle

Build Your Own Taco Bar - 2-3 proteins, flour or corn tortillas, lettuce, tomatoes, onions, guacamole, sour cream, queso, etc.

BBQ pork or chicken nachos

Pimento Cheese Beef Sliders

BBQ Pork Belly Sliders with griddled jalapeno and pineapple

Chicken or Shrimp Skewers with peppers and onions

Shrimp Ceviche

Beef or Tuna Tartar with crostini bread

Chicken or Pork Empanadas

Italian Sandwiches, Cuban sandwiches, etc. (any sandwich variety)

Potato or Pasta Salad

Jerk Wings

Smoked Fish Dip with veggie crudités

Build your own salad bar- homemade dressings, veggie toppings, etc.

Charcuterie Spread- cured meats, cheeses, nuts, bread, crackers, fruit

Raw Oyster Bar - with horseradish, cocktail, and mignonette (additional charge based on headcount)

Desserts made in house:
Mini Key Lime Pies

Signature



*ALL COCKTAILS
MADE WITH
FRESHLY SQUEEZED
FARM 99 CITRUS

• FOOD TRUCKS • FRIENDS • FULL BAR •

LA PLAYA MARGARITA

Blanco Tequila, Fresh Lime Juice, Agave
flavors + \$2 Gran Marnier floater + \$2
coconut, mango, jalapeño, pineapple, watermelon, peach

\$8

GEORGIA PEACH

Bourbon, Peach Schnapps, Fresh Orange Juice
Cranberry Juice, Peach Puree

\$9

JUNGLE BIRD

Gold Rum, Aperol, Pineapple Juice, Fresh Lime
Juice, Mango Puree

\$10

FIRED UP PALOMA

Mezcal, Blanco Tequila, Fresh Grapefruit Juice,
Fresh Lime Juice, Gochujang Simple, Rosemary

\$11

GREEN HAVEN

Eldeflower Liquor, Prosecco, Soda, Fresh
Cucumber, Fresh Mint

\$11

ELEVATED WHISKEY SOUR

Bourbon, Fresh Lemon Juice, Simple Syrup, Egg
White, Maraschino Cherry, Angostura Bitters

\$11

FROZEN STRAWBERRY DAIQUIRI /PIÑA COLADA

\$10

Light Rum added to frozen flavors, mix to make Miami Vice
, + 2 Dark Rum Floater

LA SUECA SANGRIA

\$10

Garnacha and Tempranillo, infused with natural
extracts of orange, lemon, cinnamon, and red berries.
Topped with fresh cut fruit and sparkling Lambrusco

COCKTAILS

\$1 OYSTERS HAPPY HOUR

5 - 7 PM THURS- MON

\$5 APPETIZER SPECIALS

½ OFF WINES, \$3 SELECT BEERS, \$5 WELL DRINKS

(DINE IN ONLY)