



BETTIE'S



— MODERN HAITIAN CUISINE —



*Inspired by the flavors of Haiti and elevated through modern technique,
Bettie's offers an intimate dining experience celebrating Caribbean hospitality.*

STARTERS



SPRING MIX SALAD WITH ANCHOVIES 14
Fresh spring mix lettuce topped with anchovies,
tomatoes, onions, and sweet peppers

★ PLANTAIN CUPS TRIO 17
Twice-fried green plantain cups topped with griot,
seasoned beef, and herring chiquetaille,
finished with pikliz

GRILLED OCTOPUS 19
Char-grilled octopus, chimichurri sauce

GINGER WINGS 16
Crispy wings tossed in house ginger glaze

BOULETTES CRÉOLES 15
Seasoned beef meatballs, creole sauce

CHEF'S TABLE WEDNESDAY CHEF'S TASTING EXPERIENCE

*A curated 5 or 7 course tasting menu
showcasing the best of Bettie's.*

5 COURSES 40

7 COURSES 60

Reservations required. Limited seating.

SIDES



DU RIZ KOLE (Rice & Peas)	8	ROASTED POTATOES	8
DJON DJON RICE	10	SEASONAL VEGETABLES	8
MACARONI GRATINÉ	10	HOUSE SALAD	8
FRIED PLANTAINS	5	PIKLIZ	4
FRENCH FRIES	6		

DESSERTS



RUM RAISIN ICE CREAM 10
Seasonal fruit

CARIBBEAN BANANA BREAD PUDDING ... 12
Warm banana bread pudding,
house caramel sauce

HOUSE BEVERAGES



FRESH LEMONADE	8	STRAWBERRY JUICE	10
PINEAPPLE JUICE	8	GINGER TEA	5
PASSION FRUIT JUICE	10	SOFT DRINKS	4

SIGNATURE ENTREES



★ FRITAY PLATTER FOR TWO 48

A celebration of Haitian street food featuring
griot, akra, fried plantains, pikliz,
and red snapper.

★ KABRI EN SAUCE 32

Slow-braised goat in creole sauce,
served with du riz kole.

★ WHOLE FRIED RED SNAPPER 45

Fresh red snapper served with plantains,
pikliz, and house salad.

★ GRILLED BRANZINO 35

Mediterranean sea bass, roasted potatoes,
seasonal vegetables.

ENTREES



SEAFOOD PASTA 32
Handmade pasta with lobster, crab, conch,
mussels, and roasted tomato sauce

LEGUME 24
Traditional Haitian vegetable stew served with rice

GRIOT 22
Crispy pork shoulder, fried plantains, pikliz

POULET EN SAUCE 22
Creole chicken stew, du riz kole

GRILLED SALMON 28
Fresh salmon, seasonal vegetables

GRILLED STEAK 39
Choice of mashed potatoes or malanga,
seasonal vegetables

DATE NIGHT THURSDAY

\$80 PER COUPLE

ONE
APPETIZER

TWO
ENTRÉES

ONE
DESSERT

Available Thursdays. Reservations recommended.

Bettie's
RESTAURANT

CATERING AVAILABLE • PRIVATE & CORPORATE EVENTS

Inquiries: info@bettiesrestaurant.com



BYOB
\$10 Corkage Fee
Per Bottle