

# Jacmel Inn

"This historic location began service in June 1977 after six months renovation to the former residence that was built in 1888"

## APPETIZERS

**EGGPLANT CANNELONI** \$12  
Salsa Verde | Bolognese | Gruyere Cheese |  
Chiffonade Basil | Ricotta

**MUSSELS & FRITES** \$16  
Sauteed Onions and Carrots | Crispy  
Shoestring Fries | White Wine | Heavy Cream

**BEEF CARPACCIO** \$18  
Tenderloin | Arugula | Fried Capers | Shaved  
Parmesan | Fresh Black Pepper | Harry's Bar Sauce

**ANDOUILLE ARANCINI** \$10  
Pesto Aioli | Concasse Tomato | Extra Virgin Oil  
| Mushrooms | Balsamic Reduction | Sliced  
Prosciutto | Parmesan

**GRILLED GULF SHRIMP** \$18  
Chraime Sauce | Lime Juice | Watercress Salad

**TIRADITO** \$16  
Mkt Fish | Peruvian Yellow Peppers | Passion  
Fruit | Fresh Dill | Sliced Serrano | Citrus

**PERUVIAN STYLE CEVICHE** \$18  
Mkt Fish | Lime Juice | Sweet Potato | Red  
Onion | Micro Greens

**KONRO GRILLED GULF OYSTERS** \$22  
Compound Herb Butter | Chili Flakes | Lemon |  
Grated Parmesan | Murder Point Oysters

ASK YOUR WAITER ABOUT OUR...

## JACMEL CLASSICS

SINCE 1977

STEAK TIPS \$ 20

DEVILED EGGS \$ 12

BRUSSEL SPROUTS \$ 18

## SALADS & POTTAGE

Add your choice of protein to any salad  
Nueske Bacon \$6 Smoked Salmon \$8 Grilled Chicken \$8  
Grilled Gulf Shrimps \$10 Steak Tips \$14

**CEASAR SALAD** \$12  
Shaved Red Onion | Herbed Croutons | Parmigiano  
Reggiano | Little Red Gem | Anchovies

**BIBB WEDGE SALAD** \$12  
Butter Lettuce | Pickled Peppers | Tomato |  
Carrots | Cucumber Ribbons | House Dressing |  
Nueske Bacon

**JACMEL HOUSE SALAD** \$8  
Spring Mix | Cucumbers | Tomatoes | Shaved  
Red Onion | Carrots | Aged Cheddar | Classic  
Jacmel House Dressing

**FRENCH ONION** \$9  
Gruyere Cheese | Brioche Crouton | Beef Stock |  
Port and Madeira Base | Scallions

## ENTREES

**CRISPY SKIN DUCK BREAST** \$35  
King Trumpet Mushrooms | Butternut Squash  
Puree | Fried Stuffed Squash Blossom | Red Wine  
reduction

**SEAFOOD RICOTTA GNOCCHI** \$26  
Pesto Sauce | Crab Claws | Whole Shrimp |  
Parmesan | Herb Breadcrumbs

**CHEF BRANDON LAMB SHANK** \$32  
White Bean Hummus | English Peas | Heirloom  
Carrots | Herb Gremolata | Red Wine Reduction

**THREE MUSHROOM RISOTTO** \$25  
Portobello | Porcini | White Button | Truffle Oil |  
Shaved Parmesan | Arugula | Confit Tomato  
Add Chef Brandon Lamb Shank \$25.

**6 OZ FILET SURF AND TURF** \$45  
Pommes Puree | Heirloom Carrots | Peppercorn  
Sauce | 9/12 Whole Shrimp

**POACHED HALIBUT** \$36  
Romesco | Charred Corn Ribs | Asparagus Spears |  
Tomato & Red Pepper Bisque

**RIGATONI AU GRATIN** \$22  
Grilled Chicken | Cuatro Formaggi | Confit  
Tomato | Red Onion | Demi-Glace  
Sub Steak Tips for \$8

**JACMEL BOUILLABAISSE** \$40  
Rich Seafood Broth | Octopus | Shrimp | Mussels  
| Mkt Fish | Crab Claws | Parsley

**14 OZ PRIME RIBEYE** \$48  
Pommes Puree | Grilled Asparagus | Charred  
Onion

**GRILLED DRUM WITH BISQUE** \$25  
Fingerling Potatoes | French Beans | Sweet Potato  
| Shrimp Bisque

CHEF BRANDON MARTINEZ  
EXECUTIVE CHEF

\*Gratuity will be added to parties of 6 or more