

Jacmel inn

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



APPETIZERS

-  **FISH SKEWERS** \$MKT
Thick Cut Fish | Cherry Tomatoes | Grilled Pineapple | Cilantro Herb Butter | Grilled Lemon
-  **KONRO GRILLED MEDITERRANEAN OCTOPUS** \$18
Grilled Lemon | Chraime Sauce | Green Onions
- PÂTE DE FOIE GRAS** \$26
Grilled DDL Sourdough | Fig Chutney | Pepper Jelly Aspic
- BEEF TENDERLOIN CARPACCIO** \$16
Harry's Bar Sauce | Arugula | Parmesan | Capers | Radish | Fried Bread
- LOUISIANA JUMBO LUMP CRAB CAKE** \$24
House Remoulade | Tomato Cucumber & Avocado Salad
-  **KONRO GRILLED MURDER POINT OYSTERS** \$20
Chorizo Herb Butter | Grilled Lime | Parmesan | Cilantro | Radish
- CHARCUTERIE BOARD** \$24
Sliced Parmesan | Cajun Hogs Head Cheese | Gruyere | House Made Coppa | Grilled DDL Sourdough | Bread & Butter Pickles | Dijon Mustard | BlackBerry Vanilla Bean Jelly
- HERB HOGS HEAD CHEESE** \$16
Fig Chutney | Creole Mustard | Cajun Crackers

SOUP & SALAD

-  **FRENCH ONION SOUP** \$15
Gruyere | Brioche Crouton | Scallions
-  **LOCAL STRAWBERRY SALAD** \$12
Blueberry Dressing | Candied Pecans | Goat Cheese | Arugula | Ponchatoula Strawberries | Cucumber Ribbons
-  **JACMEL HOUSE SALAD** \$10
Spring Mix | Cucumbers | Tomatoes | Shaved Red Onion | Carrots | Aged Cheddar | Classic Jacmel House Dressing
- CAESAR SALAD** \$14
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
- SOUP DU JOUR** \$8 CUP \$10 BOWL
Ask your server about our Soup du Jour!

ASK YOUR WAITER ABOUT OUR...

CLASSICS

- BRUSSEL SPROUTS** \$18
STEAK TIPS \$20
DEVILED EGGS \$16

ENTREES

- MAPLE LEAF CONFIT DUCK** \$30
Sweet Potato & Andouille Hash | Luxardo Cherry Demi-Glace
-  **SEAFOOD RICOTTA GNOCCHI** \$32
Creamy Garlic Sauce | 9/12 Shrimp | Confit Garlic | Jumbo Lump Crab | Herb Breadcrumbs
Pesto Creamy Garlic Sauce \$2
- GRILLED GULF FISH OF THE DAY** \$MKT
Chef's Daily Preparation
-  **LOCAL THREE MUSHROOM RISOTTO** \$26
Lionsmane | Cremini | Pioppino | White Truffle Oil | Vegetable Stock | Parmesan
-  **6 OZ FILET SURF & TURF** \$58
Pommes Purée | Roasted Garlic | Fresh Herbs | Grilled Lobster Tail | Vegetable Du Jour | Demi-Glace
- CHICKEN DIANE** \$28
Spring Harvest Medley | Local Mushrooms | Marbled Potatoes | Sauce Diane
- STEAK RIGATONI AU GRATIN** \$30
Filet Tips | Cuatro Formaggi | Confit Tomato | Red Onion | Demi-Glace
- 20 LAYER LASAGNA** \$28
Bechamel Sauce | Bolognese | Parmesan | Basil
- CHEF'S CUT** \$MKP
Ask your server about our Chef's Cut this evening!

ADD TO ANY OF OUR SALADS & ENTREES

ENHANCEMENTS

- JUMBO LUMB CRAB** \$15
GORGONZOLA FONDUE \$5
GULF SHRIMP \$12
LOCAL MUSHROOMS \$8
GRILLED LOBSTER TAIL \$24
NUESKE BACON \$7



*Buy a round for the Kitchen after their shift \$10

*Gratuity will be added to parties of 6 or more

*Substitutions politely declined