

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
- LOUISIANA JUMBO LUMP CRAB CAKE** \$24
House Remoulade | Tomato Cucumber &
Avocado Salad
- PÂTÉ 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
- KONRO GRILLED OCTOPUS** \$18
Grilled Lemon | Chraime Sauce | Green
Onions
- BBQ OYSTERS** \$16
Green Onion Aioli | Caramelized Onions | NOLA
BBQ Butter | DDL Sourdough Crostini
- CHARCUTERIE BOARD** \$24
An elegant arrangement of hand-selected cured
meats and aged cheeses | Grilled DDL
Sourdough | Bread & Butter Pickles | Dijon
Mustard | Blackberry Vanilla Bean Jelly |
Bourbon butter

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
Tomato | Shaved Red Onion | Cucumber |
Candied Pecans | Crispy Shallots | Prosciutto |
Bleu Cheese Dressing
- SOUP DU JOUR** \$8 CUP
Ask your server about our Soup du Jour!
- \$10 BOWL

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 Puree | 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** \$MKT
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



KONRO GRILL



VEGETARIAN

CLASSIC

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

EXECUTIVE CHEF ALEX DIAZ

*Gratuity will be added to parties of 6 or more

*Substitutions politely declined