

## Appetizers and Meze (Small Plates)

### **Jekyll's Bacon-Wrapped Dates with Blue Cheese and Agave Nectar**

-- Large Medjool Dates stuffed with Blue Cheese, wrapped in Bacon and Agave Nectar

### **Jekyll's Shrimp Ceviche-tini**

-- A delicious combination of jumbo shrimp, avocado, red onion, tomato, cilantro and lime juice. Served in a salt-rimmed martini glass with Blue Corn Tortilla Chips

### **Jekyll's Baked Oysters with Leeks and Pancetta**

-- Baked Gulf Coast Oysters, served on the half-shell and topped with an exquisite Leek and Pancetta Cream Sauce that's so good you almost want to eat the shell

### **Coquilles St. Jacques**

-- Sea Scallops and Mushrooms baked in a delicious and delicate Mornay (cheese) sauce

### **Saffron Bay Scallops with Sun-Dried Tomatoes and Spanish Chorizo**

-- Fantastic combination. 'Nuff said

### **Jekyll's Jumbo Lump Crab Cakes with Spicy Remoulade**

-- Fresh Gulf Coast Jumbo Lump Crab, seasoned to perfection; served with lemon and a delicious Cajun Sauce

### **Hot-Smoked Salmon with Cucumber Crème Fraiche**

-- Hot-smoked Salmon Fillet, served with a cool Cucumber Dill Sauce and Lemon Wedges

### **Bruschetta Provolone**

-- Diced Tomatoes, Onions, Garlic and Basil in Olive Oil on slices of Italian Toast with Provolone

### **Funghi Ravioli in a Pesto Cream Sauce**

-- Wild Mushroom Mini-Ravioli, with Pesto Shallot Cream Sauce

### **Jekyll's Cheesy Crab Bruschetta**

-- Jumbo Lump Crab Meat folded in Fontina and Asiago Cheeses on slices of Italian Toast

### **Blackened Sea Scallops with Peppers and Onions**

-- Large Scallops with Sweet Onions, Red and Yellow Bell Peppers; delicately blackened to Cajun perfection

### **Shrimp in Green Sauce**

-- An Iberian specialty. Garlicky Herbs with a spicy kick! Served with crusty Italian Bread

### **Marinated Roasted Red Peppers and Olives**

-- Roasted Red Peppers and Kalamata Olives, marinated with Capers and Olive Oil. Served with crusty Italian Bread

## Soups

### **Jekyll's Savannah She-Crab Soup**

-- Tender Jumbo Lump Crab Meat in a savory southern chowder

### **Hearty Italian Soup**

-- Mild Italian Sausage with Spinach, White Beans and Tomatoes in a savory broth

### **Jekyll's Cream of Potato Soup with Bacon and Asparagus Tips**

-- Rich and creamy soup with hearty vegetables

### **Jekyll's Smoked Sockeye Chowder**

-- Chunks of smoked salmon swimming in a rich, creamy tomato base

### **Jekyll's Roasted Duck and Andouille Gumbo**

-- Pure Cajun flavor, served with filé over rice...in memory of Chef Justin Wilson

### **Jekyll's Rhode Island-Style Clam Chowda**

-- Unique blend of flavors that will forever change your view of clam chowder!

### **Tim's Smoked Tomato and Shrimp Soup**

-- Subtle hints of savory smoke punctuate this delicious tomato soup

## Salads

### **Jekyll's Signature "Compass Rose" Salad**

-- Spectacular presentation of greens, with strawberries, kiwi, cucumber, artichoke hearts, walnuts, Kalamata olives and feta. Served with Brianna's© Blush Wine Vinaigrette dressing

### **Simple Seasonal Greens with Champagne Vinaigrette**

-- Young Lettuces, lightly tossed with Toasted Almonds in a Champagne Vinaigrette dressing

### **West Indies Salad**

-- Simple, but delicious salad of Jumbo Lump Crab Meat, Onions and Vinegar

### **Classic Wedge Salad**

-- Iceberg Lettuce wedge, topped with House-made Blue Cheese Dressing, Tomatoes, Pancetta, and Cucumbers

# Entrees

## Seafood

### **Chef Jekyll's Shrimp and Grits**

-- Rich Stone-Ground Grits topped with Sautéed Gulf Shrimp, Andouille and Mousseline Sauce

### **Jekyll's Grouper Piccata over Linguini**

-- A succulent fillet of Fresh Gulf Grouper, delicately sautéed in a Lemon-Caper Sauce

### **Broiled Cajun Salmon with Hollandaise Sauce**

-- Lightly seasoned with Cajun spices, served with Roasted Asparagus and Wild Rice

### **Sesame-Seared Ahi Tuna with Wasabi Citrus Aioli**

-- Sashimi-grade Tuna crusted with Black and White Sesame Seeds and seared

### **Jekyll's Jumbo Lump Crab Cakes with Spicy Remoulade**

-- Two delicious Maryland-Style Cakes made with Jumbo Lump Crab Meat and not much else

### **Pan-Seared Chilean Sea Bass with Avocado Vinaigrette\***

-- The ultimate in firm whitefish, seared to perfection; served over Herbed Rice and topped with an Avocado Vinaigrette (\*small upcharge applies to this entrée due to market price)

## Veal, Poultry and Sausage

### **Jekyll's Veal Scaloppini with Mushrooms**

-- Tender Veal Medallions, served with a savory Baby Portobello Mushroom Sauce

### **Jekyll's Chicken Parmesan**

-- Boneless Chicken Thighs, sautéed in Fresh Herbs, then baked with two Cheeses and Smoky Marinara Sauce

### **Jekyll's Chicken Florentine**

-- Succulent Boneless Chicken Breasts; served over sautéed Fresh Baby Spinach, with a White Wine and Shallot Cream Sauce

### **Jekyll's Chicken Piccata**

-- Chicken Breast Scaloppini; delicately sautéed in a Lemon-Caper Sauce

### **Jekyll's Chicken Marsala**

-- Tender Chicken Scaloppini, sautéed with Marsala Wine, Mushrooms and Toasted Pecans

## **Sweet Italian Sausage with Mustard Greens**

-- Traditional Italian Comfort Food. Sweet Italian Pork or Turkey Links smothered in Seasoned Mustard Greens. Molto Bene!

## **Pasta**

### **A la Carbonara**

-- Traditional Italian Pasta with Pancetta, Egg and Cream Sauce. Your choice of Penne, Fettucini, or Spaghetti

### **Al Burro e Panna (Alfredo Italiana)**

-- Traditional Italian sauce similar to, but much lighter than, "Americanized" Alfredo. Served with your choice of Penne, Fettuccine or Spaghetti.

### **Stuffed Shells with Fire-Roasted Marinara**

-- Jumbo Shell Pasta, stuffed with either Four Cheeses or Italian Sausage and Cheeses

### **Spaghettoni with Sweet Italian Sausage and Spinach**

-- Thin Spaghetti, delightfully tossed with Fresh Baby Spinach and Pork or Turkey Italian Sausage "meatballs"

## **Meats**

### **Filet Mignon and Alaskan King Crab Legs**

-- Petite Filet, cooked to your specification, and paired with King Crab Legs; the ultimate Surf and Turf feast!

### **Herb-Crusted Beef Tenderloin Stuffed with Wild Mushrooms**

-- The only thing that tops this stunning presentation is the incredible melt-in-your-mouth experience

### **Bourbon-Hoisin Pork Tenderloin**

-- Asian-inspired Pork Tenderloin Medallions, grilled with a Bourbon-Hoisin Sauce

## **Vegetarian**

### **Eggplant Lasagna**

-- Succulent Eggplant, breaded and layered with Cheeses and Jekyll's Classic Marina Sauce

## Sides

### **Spaghetti Aglio e Olio**

-- Thin Pasta in EVOO, with Garlic, Basil, Tomatoes and Crushed Red Pepper

### **Roasted Asparagus with Toasted Almonds and Asiago**

-- Lightly toasted Almonds pair with sharp Asiago to top this Asparagus

### **Sautéed Brussels Sprouts with Garlic and Pancetta**

-- Shredded Sprouts, gently sautéed with Pancetta and served with grated Parmesan cheese

### **Asparagus with Roasted Shallot Pancetta Vinaigrette**

-- Asparagus, roasted and topped with a warm Vinaigrette made from Roasted Shallots and Sautéed Pancetta

### **Sautéed Zucchini and Yellow Squash**

-- Fresh Squash, sliced or cubed, sautéed with Onions, Red Bell Peppers and Olive Oil

### **Roasted Sweet Potato with Garlic and Jalapeño**

-- Savory and spicy, tender and delicious

### **Haricots Verts with Shallots and Carrot Ribbons**

-- Green Beans in the French style, lightly steamed and sautéed with Butter and Shallots

### **Herbed Basmati Rice**

-- Lightly seasoned white rice, with Parsley, Dill and Scallions

### **Roasted Cauliflower**

-- Deliciously different! Cauliflower florets, roasted with Garlic, Shallots, Pine Nuts and Orange Zest, then garnished with Capers and Parsley

### **Honey-Roasted Red Potatoes**

-- Simple, but divine!

## Desserts

### Jekyll's "WFHR" Tiramisu

-- A unique and delicious Tiramisu, born in the mountains of Northern Italy. "World Famous and Highly Respected," a tribute to the Triple Nickel fighter squadron at Aviano AB, Italy

### Baci Bistro White Chocolate Mascarpone Cheesecake

-- Baci Bistro is a delightful little Italian restaurant in Kailua, Hawaii. The owner makes several of his Signature Cheesecakes to serve there every day. I am honored to have this incredible dessert for you; served plain, or with a Strawberry-Blueberry Red Wine Reduction

### Key Lime Pie

-- Classic South Florida, made with hand-squeezed key limes and home-made meringue

### Key Lime Cranberry Cheesecake with Chocolate Crumb Crust

-- A tart and sweet feast for the senses

### Bread Pudding with Bourbon Sauce

-- Delicate and delicious with a delightfully perfect Maker's Mark sauce

### Chocolate "Thunder Rose" Dessert

-- Too rich for the timid, but if you love chocolate, this one's for you!

### Georgia Peach Cobbler

-- My grandmother's simple recipe is SO GOOD; served with Milk or Ice Cream

## Southern Comfort Food

### Southern Fried Chicken Dinner

-- Double-Breaded Chicken, Mashed Potatoes with Gravy, and Green Beans

### Meatloaf and Fixin's

-- Moist and full of flavor; served with Mashed Potatoes with a *hint* of Garlic, and Green Beans

### Stuffed Bell Peppers

-- Deliciously stuffed Red and Yellow Bell Peppers, served with sautéed Summer Squash

### **Smothered Pork Chops**

-- Decadent and tender, smothered in onions and mushroom gravy, these Boneless Chops will melt in your mouth

### **Mama's Lasagna**

-- Italian comfort defined. Lean ground Beef smothered in tangy Marinara and rich Cheeses

## **Specialty Breads**

### **Garlic Biscuits with Cheddar Cheese**

-- Light, fluffy Cheddar Biscuits brushed with Garlic Butter

### **Leamon's "WFHR" Hush Puppies**

-- The perfect complement to any fish meal, these light hush pups have a hint of Jalapeno and Sugar. "World-Famous and Highly Respected"

### **Herbed Cream Cheese Biscuits**

-- Sage and Thyme add a savory goodness to these Cream Cheese delights

### **Jekyll's Jalapeno Cornbread**

-- Sweet and spicy, baked in a cast iron skillet

### **Traditional Yeast Dinner Rolls**

## **Breakfast Specialties**

### **Stuffed French Toast**

-- A delight for the eyes and a feast for the tummy. Thick French Bread slices, stuffed with Cream Cheeses and topped with Whipped Cream and Fresh Fruit and a Berry Syrup

### **Omelet Bar**

-- Made-to-Order Egg or Egg White Omelets, with a dozen ingredients to include in your own personalized creation

### **Eggs Jekyll**

-- Poached Eggs on English Muffins, with Asparagus, Hollandaise and Jumbo Lump Crab Meat

### **Four Cheese Italian Sausage Quiche**

-- Delicious Italian Sausage and Spinach, melded with Eggs and Four Italian Cheeses

### **Biscuits and Sausage Gravy with Eggs and Fried Apples**

-- Biscuits made from scratch, covered with White Country Gravy; served with Eggs, Sausage and Fried Cinnamon Sugar Granny Smith Apples. (Don't tell your doctor...)

### **Fresh Fruit Medley**

-- Sliced Melons, Pineapple, and Berries, in season

## **Lunch Items**

### **Jekyll's Rotisserie Chicken Salad Croissant**

-- Walnuts, Apples, and Red Grapes make this Rotisserie Chicken Salad a crisp, refreshing lunch. Also available lightly seasoned with Curry Spice, if you prefer

### **Jekyll's Blackened-Baja Fish Tacos**

-- Delicious Mahi-Mahi or Tilapia fillets, lightly Blackened and served on soft, Flour Tortillas with Cabbage Slaw and White Sauce

### **Panini Caprese**

-- Fresh Mozzarella, pressed with Fresh Basil Pesto and Roma Tomatoes

### **Maui B.L.A.T**

-- I first had this Bacon, Lettuce, Avocado, and Tomato Sandwich on the Road to Hana!

*Jekyll*  
a private chef