

Appetizers and Tapas (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 silky and delicate Mornay (cheese) sauce

Saffron Bay Scallops with Sun-Dried Tomatoes and Spanish Chorizo

-- Fantastic combination. 'Nuff said

Jekyll's Jumbo Lump Crab Cake with Spicy Remoulade

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

Bourbon-Hoisin Pork Medallions

-- Pork Tenderloin, marinated in bourbon-hoisin sauce, grilled and sliced, with Pineapple Salsa

Bruschetta Provolone

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

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

Stuffed Cherry Peppers

-- Mild Cherry Peppers, stuffed with Feta, Mint and Shallots

Italian Sausage Pomodoro

-- Italian Sausage, poached in red wine then baked with Roma Tomatoes and Gorgonzola

Soups

Jekyll's Savannah She-Crab Soup

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

Hearty Italian Soup

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

Jekyll's East Pass Crab Bisque

-- Rich and delicate soup—the taste of the sea...

Jekyll's Roasted Duck and Andouille Gumbo

-- Pure Cajun flavor, served with filé over rice...in memory of Cajun 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 "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 with Jekyll's Blue Cheese

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

Panzanella Salad

-- Rustic Italian bread salad, with tomatoes, cucumber, peppers, basil and onions

Caesar with Blue Cheese and Pancetta (or Classic Caesar and Eggplant Croutons)

-- Romaine Wedge and Caesar Dressing, with Pancetta, Blue Cheese and a Soft-Boiled Egg

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

Sesame-Seared Ahi Tuna with Asian Pesto

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

Jekyll's Red Snapper Pontchartrain*

-- A delicious Gulf Red Snapper fillet, sautéed and topped with Jumbo Lump Crab Beurre Blanc (*small upcharge applies to this entrée due to market price)

Pan-Seared Chilean Sea Bass (with Avocado Vinaigrette or Asian Sauce*)

-- The ultimate in firm whitefish, seared to perfection; served over Herbed Rice and topped with your choice of Avocado Vinaigrette or Asian Sauce (*small upcharge applies to this entrée due to market price)

Chicken and Veal

Jekyll's Chicken (or Veal) 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 (or Veal) Piccata

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

Jekyll's Chicken (or Veal) Marsala

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

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

Funghi Ravioli in a Pesto Cream Sauce

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

Meats

Herb-Crusted Beef Tenderloin Stuffed with Wild Mushrooms

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

Italian Tenderloin with Salsa Verde

-- Choice Tenderloin, marinated in red wine and served with a tangy, bright chimichurri sauce

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!
(*small upcharge applies to this entrée due to market price)

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

Quinoa and Vegetable Pilaf

-- A delicious combination of quinoa, squash, asparagus, peppers, mushrooms and feta (which may be omitted for a vegan guest)

Sides

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

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

Honey-Roasted Red Potatoes

-- Simple, but divine! One of my most popular side dishes!

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 with a tiny bit of heat; tender and delicious

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

Oven-Roasted Green Beans with Walnut-Pistachio Gremolata

-- Oven-tender beans, topped with nutty, lemony, parmesan goodness

Spaghetti Aglio e Olio

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

Jekyll's Macaroni and Cheese

-- Cheddar and Parmegiano-Reggiano sauce, sprinkled with Panko and Parsley

Desserts

Jekyll's "WFHR" Tiramisu

-- Chef Jekyll's unique and delicious Tiramisu, conceived in the mountains of Northern Italy. "World Famous and Highly Respected," it's a tribute to the 555th "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

Chocolate Pots de Crème

-- Dark Chocolate mousse, with Whipped Cream and Raspberries

Southern Comfort Food

Traditional Low Country Boil

-- Shrimp and Crawfish, Potatoes, Sausage, Corn-on-the-Cob and Onions in a one-pot boil. Served with Cajun Dirty Rice, Lime-Cilantro Slaw, Jekyll's Jalapeno Cornbread and Key Lime Pie

Southern Fried Chicken Dinner

-- Double-Breaded, deep-fried Chicken, Mashed Potatoes with a *hint* of Garlic, 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

Smothered Pork Chops

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

Mama's Lasagna

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

Specialty Breads

Fresh Multi-Grain Italian Loaf

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"

Jekyll's Jalapeno Cornbread

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

Traditional Yeast Dinner Rolls

Breakfast Specialties

Jekyll's 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, Fresh Fruit and homemade Blueberry Syrup

12-Ingredient Omelet Bar

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

Eggs Jekyll

-- Poached Eggs and Bacon on English Muffins, with Asparagus, Sauce 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, Kiwi, Berries and other Fruits 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 Fish Tacos

-- Delicious Mahi-Mahi fillets, lightly Blackened and served on soft, Corn Tortillas with an incredible Cilantro Sour Cream Onion Slaw

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!