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### Appetizers

- Coco Bread** – lightly buttered bread  
\$3
- Plantains** – lightly fried slices of ripe plantain  
\$4
- Patties** – lightly crusted turnover filled with jamaican seasoned ground beef  
\$4
- Jerked Wings** – chicken wings, jerk seasoned and finished on a charcoal grill  
\$6
- Honey Wings** – jerk chicken wings, glazed with honey  
\$6
- Jerked Catfish** – farmed raised catfish, seasoned with jerk herbs & spices, then baked to perfection  
\$6

### Soups/Salads

- Fish Soup** – fish stock with pumpkin, cho-cho and chef's selection of vegetables  
\$5
- Chicken Soup** – bone-in chicken pieces, chicken stock and chef's selection of vegetables  
\$5
- Cabbage & Carrots** – chopped cabbage and carrots, seasoned with herbs & spices, steamed in coconut milk  
\$6
- Garden Salad** – freshly chopped lettuce, salad vegetables, cucumbers and tomatoes  
\$7
- Jerk Chicken Salad** – chopped boneless jerk chicken on a bed of lettuce, salad vegetables, cucumbers and tomatoes  
\$10
- Jerk Steak Salad** – slices of jerk steak on a bed of lettuce, salad vegetables, cucumbers and tomatoes  
\$12

### Kid's Menu

- Plantains** – lightly fried slices of ripe plantain  
\$4
- Patties** – lightly crusted turnover filled with jamaican seasoned ground beef  
\$4
- Kids Jerk** – two pieces of jerk chicken  
\$5
- Burger** – seasoned ground beef patty char-grilled  
\$5
- Fish Fingers** – lightly breaded cod fish sticks  
\$5
- Stew Chicken** – tender pieces of chicken, stewed in a variety of vegetables and jamaican seasonings (Non-Spicy)  
\$6

*(Kid's entrees are served with rice and peas, plantains and jamaican hardough bread)*

## Entrees

**Jerk Chicken** – bone-in chicken, dry rubbed with jamaican jerk herbs & spices, marinated and finished on a charcoal grill  
**\$12/\$14**

**Jerk Pork** – tender pork, dry rubbed with spicy jerk seasoning, marinated and then baked to perfection  
**\$15**

**Jerk Catfish** – farm raised catfish, seasoned with jerk herbs & spices, then baked to perfection  
**\$11/\$13**

**Ital stew (Vegetarian)** – callaloo, butter beans, carrots, onions and mixed vegetables sauteed in coconut cream  
**\$14**

**Stew Chicken** – tender pieces of chicken, stewed in a variety of vegetables and jamaican seasonings  
**\$12/\$14**

**Curry Chicken** – tender pieces of chicken, marinated in jamaican seasonings, garlic, thyme, scallions and stewed in curry spices  
**\$12/\$14**

**Curry Goat** – tender pieces of goat meat, seasoned and marinated, then stewed in spicy jamaican curry  
**\$15**

**Curry Shrimp** – butterfly shrimp in a colorful medley of bell peppers, carrots and onions sautéed in jamaican curry  
**\$17**

**Ox Tail** – ox tail with butter beans, carrots, potatoes, onions and assorted peppers in brown gravy  
**\$18**

**Grilled Skirt Steak** – jerked or ja' grill style  
**\$20**

**Salmon** – steak or fillet (*escoveitch, browned or steamed*)  
**Market**

**Grouper** – steak or fillet (*escoveitch, browned or steamed*)  
**Market**

**Red Snapper** – whole or fillet (*escoveitch, browned or steamed*)  
**Market**

*(All entrees are served with rice and peas, cabbage and carrots, plantains and jamaican harddough bread)*

## A La Carte

**Rice and Peas** – brown rice, small red peas with coconut cream and jamaican spices  
**\$5**

**Cabbage & Carrots** – chopped cabbage and carrots, seasoned with herbs & spices, steamed in coconut milk  
**\$6**

**Jerk Catfish** – farm raised catfish, seasoned with jerk herbs & spices, then baked to perfection  
**\$7/\$9**

**Jerk Chicken** – bone-in chicken, dry rubbed with jamaican jerk herbs & spices, marinated and finished on a charcoal grill  
**\$7/\$9**

**Stew Chicken** – tender pieces of chicken, stewed in a variety of vegetables and jamaican seasonings  
**\$7/\$9**

**Curry Chicken** – tender pieces of chicken marinated in jamaican seasonings, garlic, thyme, scallions and stewed in curry spices  
**\$7/\$9**

**Curry Shrimp** – butterfly shrimp in a colorful medley of bell peppers, carrots and onions sautéed in jamaican curry  
**\$10**

## Desserts

### Daily Selections