

★★★ 1/2

# Review: JB's on the Beach in Deerfield Beach

By Judith Stocks, Sun Sentinel

## Related

### IF YOU GO

300 N. Ocean Blvd., Deerfield Beach

954-571-5220

[jbsonthebeach.com](http://jbsonthebeach.com)

Cuisine: American/seafood

Cost: moderate

Hours: lunch, dinner daily

Reservations: accepted for parties of 5 or more

Credit cards: AE, D, MC, V

Bar: full service

Sound level: moderate to slightly noisy

Outside smoking: yes

For kids: menu, boosters, high chairs

Wheelchair accessible: yes

## Topics

Dining and Drinking

Florida

Wine, Beer, and Spirits

# Sun-Sentinel

showtime 030510



**First Impression:** Decidedly Florida looking with a full-sized catamaran suspended from the ceiling, the menu is mostly seafood, but the definition includes Asian and Caribbean accents.

**Ambience:** Mile-high ceilings and flickering amber tabletop lights lend an easy warmth inside. Outdoors, the elements are held at bay by a covered patio with a view of the Deerfield Beach pier.

**Starters:** Begin with something warm and crisp, like the lobster pizza. While \$15 might sound high for what's basically a personal pizza, garlic cream sauce make an enticing background for Maine lobster, shiitakes and fresh basil. The kitchen re-thinks ever-popular lettuce wraps with a Latin filling similar to picadillo, using ground chicken, raisins, olives, tomatoes and jack cheese (\$12). We ate it by the spoonful it was so good. The duo of house-smoked salmon dip and creamy boursin cheese crab dip (\$9.50) are commendably light.

**Entree excellence:** A meaty filet of Atlantic mahi-mahi (\$26) spent exactly the right amount of time on the grill, emerging beautifully moist. All grilled fish entrees are paired with fresh asparagus (plain but perfectly cooked), notable toasted almond orzo, and a choice of sauce, including lovely warm soy ginger butter, several salsas and tomato garlic fresca. Caribbean surf and turf (\$20) features marinated and grilled whole boneless chicken breast topped with skewered shrimp. The presentation gets a nice assist from carrot-studded rice, black bean sauce, papaya salsa and lime cream. Baby back ribs (\$23 for a full rack) have a vibrant coffee-bourbon barbecue sauce and come with a side of crunchy fresh coleslaw.

**Sweet!:** The kitchen's abilities with dessert make it tough to choose between coconut banana cream pie gilded with caramel (\$7), a just tart and just sweet enough key lime pie (\$6), with a delicate graham cracker crust or a fresh baked cinnamon apple tart (\$8), with vanilla ice cream.

**Service:** Servers seem well versed in every menu item and can easily guide you.

**Liquid assets:** Signature cocktails are the way to go here, but don't overlook the well thought out, balanced wine list with some good by-the-glass values.

Contact dining correspondent Judith Stocks at [judithstocksreviews@yahoo.com](mailto:judithstocksreviews@yahoo.com).