



HOUR; MONDAY- FRIDAY 11 AM – 9 PM SATURDAY 8 AM – 9 PM SUNDAY 8 AM – 8 PM

Mo-Bay Grill Restaurant Secret Ingredient's



Wesley Campbell was born into the restaurant business as Mr. Campbell watched his parents cook various dishes. He observed them make dishes like steamed grouper, snapper, and jerk pork and chicken in their restaurants in Jamaica. The call to the culinary arts couldn't be ignored. At the age of fourteen, Campbell's

love for cooking inspired him to enter a cooking competition where he astonished the judges with his sophisticated dish. This would set the stage for what would become a deliciously eventful career! Wesley began his first job at the Half Moon Resort in Jamaica where he peeled 5 bags of potatoes a day. With a drive for learning and through hard work, Wesley quickly acquired the skills and knowledge to become the Pastry Assistant. Struck with Campbell's potential, the Half Moon Resort sent him to

Mo-Bay Grill
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Open Daily Lunch & Dinner

Weekend Breakfast Sat – Sun 8am

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Austria for additional training. Campbell would soon become the Executive Chef of the resort at the age of 20 years old. Wesley Campbell continued to learn and seek new experiences as he then moved to the Wyndham Rose- Hall Hotel Resort and began expanding his culinary skills. Soon after, a friend opened a restaurant in the Washington, DC area called Montego Bay Café and Campbell left Jamaica for the promise of an Americanized culinary dream. Campbell helped his friend and his business to thrive. He continued his culinary successes in DC while working as the Executive Sous Chef for

the Mayflower Hotel, Oxidant Grill, Georgia Brown Restaurant and Executive Chef for Georgetown Seafood Grill, before accepting the call to the Daily Grill where he was hired as the Assistant Chef. As a testament to his vast skills and knowledge, he was promoted to be the chef on his 5th day of work. Over the following years, he worked his way up the corporate ladder, becoming the corporate chef of the company and opening and managing 5 Grill Concept Inc. restaurants in the Washington DC & Houston Area. Hard work and dedication are the backbone of Campbell's success. There is no question of Campbell's talent in the kitchen! During his career, he has won 14 Gold and 6 Silver Medals for his culinary masterpieces. His accolades include being awarded Chef of the Year in Jamaica. Due to his extraordinary talents as a chef, Campbell was also nominated to represent his country in the International Culinary Olympic Competition. Campbell was the winner of the Adam Morgan Day Fine Dining Restaurant competition and he is a two-time first place winner of the Sysco Platinum Chef competition for the DC/ Virginia and Baltimore area. In

2005, Campbell jumped at the opportunity to open his own restaurant and launched Mo-Bay Grill. At the Mo-Bay Grill, international flavors are presented in a small-town atmosphere and meals are meant to engage appetites! For 14+ years, Campbell's faith, hard work and dedication to his craft, food quality, presentation and excellent service, helped Mo-Bay Grill to survive the recession of 2007. Adversity did not stop there! On one Thanksgiving Eve, Campbell received notice that his lease in his original location would not be renewed. He had 30 days to find a new location; however, Campbell had a vision and a never-give-up attitude. Through faith, he arrived on the river front and continues to call his new location at 1401 Indian River Drive home. The Mo-Bay Grill is now the #1 rated restaurant on Trip Advisor, Yelp and Google in Sebastian. Campbell's love for food, the people, and the city of Sebastian is steadfast!



Mo-Bay Grill, where international flavors are presented in tropical atmosphere overlooking the Indian River Lagoon, Meals are meant to engage and tantalize your appetites. Delight yourself to weekend breakfast with his huevos rancheros, amazing pumpkin pancakes or his home made corn beef hash benedick. Find tasteful difference at lunch and try the sweetly spicy jerk chicken pocket, the mouth-watering cobb club sandwich or the grill grouper sandwich with a succulent sweet onion sauce. Taste excellence even in the sides offered whether it's the Caribbean slaw or the pleasingly tasteful and mellow cucumber salad. Pour yourself into his enticing She Crab Soup

or one of his stews for a body-warming experience. Start a culinary journey with the conch, spinach crab dip with crispy pita chips or luxuriate in the green herb steamed mussels. For a relaxed, tantalizing dinner, Mo-Bay Grill menu offers flavorful fresh and tropical seafood meant to dazzle not only the palate, but invigorate all the senses. Awaken the mouth with his red snapper served with an essence of ginger scallion oyster sauce, the perfectly seasoned Maryland Jumbo Crab Cake, or the delectable Pecan Brown Butter Grouper Filet, Combine land and sea with the seafood paella; grouper, shrimp, mussels and Andouille sausage tossed in herb rice and peas. For a walk on the meatier side, try the peppercorn steak with sweet fried plantains, or the charbroiled apple pork rib eye that will make your taste buds

burst in appreciation, Diners looking for a taste of Jamaica will find a satisfying experience in the succulent oxtail stew, the rich tender curry Goat or the stuffed jerk chicken with spinach and mushroom. Get your greens on by requesting the richly tender Irie vegetable stew atop lentils or the angel hair pasta tossed with the medley vegetable in coconut sauce. Mo-Bay Grill offer many of dishes gluten free let your serve know to request. For a simple selection at dessert, dive into the coconut rice pudding if you can handle a sweet expedition, order the cheesecake topped with caramelized bananas and rum sauce. While many of his patrons vow Wesley Campbell's dishes are to die for the chef maintains the food at Mo-Bay Grill is meant to be lived for. Campbell is a "Man of God" who is willing to serve with

excellence. Come Eat, enjoy and be happy at Mo-Bay Grill!

