

Jamaican eatery adds flavor to Lynn

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By Joyce Erekson/The Daily Item

Add Rite Spice Caribbean to the long list of eateries in Lynn that give the local dining scene a growing international flavor.

Husband and wife Shawn and Noyan Edmond of Lynn opened the doors to their new business with a grand opening on Aug. 3. Rite Spice Caribbean is located at 532 Western Ave., home of the former Earl of Sandwich.

Shawn Edmonds is from Jamaica and Noyan Edmond is from New Orleans. Although the menu at the take-out eatery will consist primarily of Jamaican food, Noyan Edmond says she'll be throwing in a few of her favorite dishes from New Orleans as well.

Shawn Edmond is the chef. He has worked at a variety of establishments on the Cape as well as at the Ritz Carlton and Sandals Royal resorts. Noyan Edmond, a graduate of Saint Louis University's Parks College of Engineering, Aviation and Technology, has worked for Massport for the last 25 years.

"Owning a business has always been a passion and desire of mine, and also of Shawn's. I love to cook. I'm passionate about that," she said. "We put it all together and somehow, it's happening."

Edmond said they'll be offering standard Jamaican fare including jerk chicken and pork, Jamaican patties, curry dishes (including curry goat) and "fabulous soups." Jerk is a different method of cooking, Edmond explained. She said you slow-cook the chicken or pork on a grill and add the spices.

"He (Shawn Edmond) makes his own seasoning. It's spicy, but not too spicy," she said.

Jamaican patties, or meat pies, as she described them, will also be standard fare on the menu.

Edmond said what's great about Lynn is that you can find just about any type of food you're interested in, whether it's Italian, Indian, Asian, Latino, Jamaican or some other type. She expects Rite Spice Caribbean to find its niche.

"We're in a good neighborhood," she said of the location. "There's lots of foot traffic and enormous vehicle traffic."

The establishment, like its predecessor, the Earl of Sandwich, is a take-out business but Edmond said she hopes to expand. There will be four employees, including her 17-year-old son, Julien, who will work part time. It will be open for lunch and dinner between 11 a.m. to 10 p.m. and will be closed on Sundays.

Although the website is still under construction, once it's up and running patrons can visit www.ritespicecaribbean.com.

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Pictured from left at the grand opening Rite Spice Caribbean are, from left, Steve Arnold, Shawn Edmond, Noyan Edmond, Natisha Dunbar, Julien Lebeau and Tayla Rucker. (Item Photo / Owen O'Rourke)

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