



## STARTERS

- Tomato & Buffalo Mozzarella . . . . . 13.5  
Beefsteak Tomato, Fresh Buffalo Mozzarella, Basil, Extra Virgin Olive Oil and Aged Balsamic Vinegar.
- Deviled Eggs (6) . . . . . 12  
With Chopped Bacon and a light Mustard Aioli.
- Lump Blue Crab Cake . . . . . 12.5  
Pan-seared Jumbo Lump Blue Crab Cake with Remoulade.
- Coconut Shrimp . . . . . 14  
Large Butterflied Shrimp with Sweet Coconut Shavings and Vermicelli Noodles, lightly fried and served with a Sweet Chili Whole Grain Orange Mustard Sauce.
- Sweet Chili Calamari . . . . . 15  
Point Judith Calamari lightly breaded and fried, served with Sweet Chili Aioli and topped with Crumbled Peanuts.
- Sesame Crusted Ahi Tuna . . . . . 19.5  
Prime Yellowfin Ahi Tuna coated in Sesame and Seared to Perfection. Served with Ginger, Wasabi and Soy Sauce.

**Chef's Cheese & Charcuterie** . . . . . 14 (small) / 24 (large)  
Artisanal Selection of Meats and Cheese with Pickled Onions, Nuts, Sliced Baguette and our Chef's Accompaniments.

## CHILLED SEAFOOD

- Oysters on the Half Shell . . . . . (Minimum of 6) . . . 2.5 each  
Fresh Gulf Oysters served over Ice with Horseradish, Mignonette, Cocktail Sauce and Lemon.
- Shrimp Cocktail (4) . . . . . 15  
Chilled Jumbo Shrimp served with Cocktail Sauce and Lemon.
- Lump Blue Crab Cocktail . . . . . 15.5  
Chilled Lump Blue Crab with Horseradish Aioli and Lemon.

**Chilled Seafood Platter** . . . . . 54  
One Dozen Oysters, Shrimp Cocktail and Crab Cocktail with Horseradish, Mignonette, Cocktail Sauce and Lemon.

## HOUSE-MADE SOUPS

- New England Clam Chowder . . . . . 8.5  
Traditional New England Classic with Chopped Manila Clams in a Creamy Chowder. Served with Oyster Crackers.
- French Onion Soup . . . . . 8.5  
Classically Inspired with Caramelized Onions, House-made Croutons, Beef Stock and Melted Swiss Cheese.
- Soup of the Day . . . . . 8.5  
Our Chef's Daily Seasonal Soup

## FRESH GREEN SALADS

- Jackson's Salad . . . . . 11 w/entrée 7  
Goat Cheese, Carrots, Tomatoes, Red Onions and Kalamata Olives over Fresh Field Greens tossed with Jackson's House-made Balsamic Vinaigrette.
- Grilled Caesar Salad . . . . . 12  
Half Heart of Romaine lightly grilled and topped with Parmesan Shavings, House-made Croutons, Caesar Dressing and Anchovies
- Wedge Salad . . . . . 12  
Baby Iceberg Wedge topped with Applewood Smoked Bacon, Heirloom Tomatoes, Pickled Red Onion, Blue Cheese Crumbles and Creamy Gorgonzola Dressing.

Add: Chicken (7) OR Shrimp, Scallops or Salmon (9) to any Salad

## HANDHELDS

Includes: French Fries, Small House Salad or Mixed Vegetables

- Jackson's Blackened Grouper Sandwich . . . . . 16.5  
Grilled Blackened Grouper Filet with Provolone Cheese, Baby Arugula, Tomato and Remoulade Sauce.
- Maine Lobster Roll . . . . . 17  
Chilled Maine Lobster lightly tossed with Mayo, Celery and Chives on a Traditional New England Bun.
- Tenderloin Steak Sandwich . . . . . 22  
Grilled to Perfection with Carmelized Onions, Havarti Cheese, Arugula and Garlic Aioli on a Warm French Baguette.
- Jackson's Prime Steak Burger . . . . . 16.5  
Eight Ounce Prime Patty Seasoned and Grilled to Perfection with Green Leaf Lettuce, Sautéed Mushrooms, Carmelized Onion, Provolone Cheese, Applewood Smoked Bacon and Garlic Aioli on a Toasted Brioche Bun.

Sub your Burger with a Black Bean Patty or Chicken Breast (1.5)

## FRESH SEAFOOD

- Grilled Salmon . . . . . 25.5  
Grilled Atlantic Salmon with Grilled Asparagus, Cottage Roasted Potatoes and Whole Grain Mustard Cream Sauce.
- Pan-Seared Grouper & Crab Stack . . . . . 31  
Pan-seared Grouper topped with Jumbo Lump Crab Meat and Chardonnay Butter. Served with Mashed Potatoes and Sautéed Baby Spinach.
- Lump Blue Crab Cakes . . . . . 29  
Two Pan-seared Jumbo Lump Blue Crab Cakes with Grilled Asparagus, Cottage Roasted Potatoes and Whole Grain Mustard Cream Sauce.
- Pan-Seared Snapper & Scallops . . . . . 30  
Pan-Seared Red Snapper and Jumbo Sea Scallops, Asparagus, Roasted Cottage Potatoes and Thai Curry Sauce on the side.
- Macadamia Crusted Swordfish . . . . . 31  
Thick Macadamia Nut Crusted Swordfish Pan Fried to Perfection. Served with Mashed Potatoes, Sautéed Baby Spinach with a Key Lime Buerre Blanc Sauce.

## STEAKS & CHOPS

Served a la carte

- Filet Mignon (8 oz) . . . . . 39  
Our Most Tender Cut Grilled to Perfection.
- New York Strip (12 oz) . . . . . 35  
Classic Cut Known for it Marbling, Tenderness and Flavor.
- Ribeye (14oz) . . . . . 37  
Heavily Marbled Cut known for it's Rich, Full Flavor.
- Bone-in Pork Chop (12 oz) . . . . . 26  
Premium Center Cut Duroc Pork Chop Grilled to Order with a side of Apricot Fruit Chutney. (Medium Rare is our Chef's recommendation).

### Steak Sauces

- Demi-Glace (3)
- Peppercorn Demi-Glace (4)
- Bearnaise (5)
- Crab Oscar (6)
- Gorgonzola Crust (6)
- Wild Mushroom Demi-Glace (5)

## CHICKEN

- Free-Range Roasted Half Chicken . . . . . 23  
Organic De-boned Chicken, Seasoned, Pan-seared and Roasted with a Lemon Cilantro Glaze. Served with Broccolini and Cottage Roasted Potatoes.
- Chicken Francese . . . . . 22  
Lightly Battered and Sautéed Chicken Cutlets with Mushrooms in a Chicken and Lemon Veloute Sauce served with Mashed Potatoes and Asparagus.

## PASTA

- Chicken Penne and Pesto . . . . . 20  
Penne Pasta, Pan-seared Chicken, Broccoli, Roma Tomatoes, Kalamata Olives and Pine Nuts tossed in a Creamy Pesto Sauce.
- Seafood Linguini Alfredo . . . . . 27  
Linguini Pasta tossed with Shrimp, Lobster, Grouper, Cherry Tomatoes and Broccoli in a Creamy Alfredo Sauce.
- Frutti di Mare . . . . . 28  
Jackson's spin on an Italian classic. Spaghetti Pasta tossed with Mussels, Shrimp, Grouper and Calamari in a Savory Red Princess sauce.

## VEGETARIAN

- Pasta Primavera . . . . . 18  
Penne Pasta tossed in a Savory Tomato Sauce with Broccoli, Zuchini, Squash, Peas and Carrots.
- Grilled Balsamic Vegetables . . . . . 17  
A Balsamic Glazed Medley of Zucchini, Squash, Eggplant, Bell Peppers, Portabella Mushrooms and Beefsteak Tomatoes with Roasted Cottage Potatoes.

### Entrée Additions

- Steamed Lobster Tail w/Butter (15)
- Pan-seared Scallops (9)
- Grilled Shrimp (9)

## ACCOMPANIMENTS

- French Fries . . . . . 5.5
- Parmesan Truffle Fries . . . . . 7
- House-made Mac and Cheese . . . . . 8
- Maine Lobster Mac and Cheese . . . . . 13
- Classic Mashed Potatoes . . . . . 7
- Lobster Mashed Potatoes . . . . . 12
- Cottage Roasted Potatoes . . . . . 7
- Sautéed Mushrooms . . . . . 6
- Seasonal Mixed Vegetables . . . . . 7
- Sautéed Spinach . . . . . 7

\*Consuming raw or undercooked seafood may increase your risk of food-borne illness.\*  
For your convenience a suggested 18% gratuity charge will be added to parties of 8 or more.