

# Jackson's

BISTRO • BAR • SUSHI



## LUNCH MENU

*Dedicated to Your Complete Satisfaction*

**JACK CAMPBELL**  
*Managing Partner*

# APPETIZERS

## Yellowfin Tuna Carpaccio\*

Thin Slices of Fresh Raw Yellowfin Tuna with Ginger Dressing. 13

## Salmon Carpaccio\*

Thin Slices of Fresh Raw Salmon, Japanese Mayonnaise with Ginger Dressing. 13

## Krab Salad - Kani Su\*

Tangy, Refreshing Krab, Smelt Roe, and Cucumber Salad. 7

## Tuna Tataki

Lightly Seared, Sesame-Coated Yellowfin Tuna with Citrus Ponzu Sauce. 12

## Edamame

Steamed Soy Beans Served Naked in Sea Salt. 6

## Ponzu Parmesan Edamame

Steamed Soy Beans Tossed with Citrus-Based Ponzu and Aged Parmesan Cheese. 7

# FLATBREADS

## Portobello Flatbread

Fresh Portobello Mushroom, Rosemary, Fontina Cheese on a Crisp Flatbread drizzled with Truffle Oil. 13

# SOUPS

## French Onion Soup

Classically Inspired French Onion Soup made with Caramelized Onions and Beef Stock in a small Crock with Melted Swiss Cheese and Homemade Croutons. 8

## Miso Soup

Traditional Japanese Soup, Silky Tofu, Mushrooms and Scallions. 6

# FRESH GREEN SALADS

*Add Grilled Chicken. 5 | Salmon. 7 | Scallops. 8 | Grilled Shrimp. 7 | Jumbo Lump Blue Crab. 9*

## Jackson's Salad

Goat Cheese, Carrots, Tomatoes, Red Onions and Kalamata Olives over Fresh Field Greens lightly tossed with House Made Balsamic Vinaigrette. Bowl 11 Starter 5

## Caesar Salad

Baked Parmesan Crisp, House Made Herbed Focaccia Crostini, Fresh Romaine Lettuce lightly tossed in our House Made Caesar Dressing. Bowl 11 Starter 5

## Wedge Salad

Baby Iceberg Wedge topped with Applewood Smoked Bacon, Tomatoes, Red Onion and Creamy Gorgonzola Dressing. 10

## Blackened Salmon Salad

Blackened Atlantic Salmon, Carrots, Grape Tomatoes, Red Onion, Kalamata Olives, Goat Cheese over Field Greens lightly tossed in House Made Aged Balsamic Vinaigrette. 14

## Jumbo Lump Blue Crab Cake

A Large and Delicate Jumbo Lump Blue Crab Cake with Key Lime Buerre Blanc and Roasted Corn Relish. 18

## Crisp Calamari Rings

Point Judith Calamari Rings, lightly breaded and fried, served with Sweet Chili Spicy Mayo Sauce topped with Peanuts. 14

## Coconut Shrimp

Butterflied Tiger Shrimp, lightly breaded with Sweet Coconut Shavings and Vermicelli Noodles, fried and served with a Sweet Chili Tangy Orange Whole Grain Mustard. 13

## Fried Pork Spring Rolls

Minced Vietnamese Style Pork, Julienne Vegetables, Cilantro, Mint and House Made Nuoc Mam Sauce in Fresh Romaine Lettuce Wraps. 11

## Maine Lobster Tempura Roll

Maine Lobster Meat, Cucumber and Seasoned Sushi Rice in Tempura Batter, fried and served with Spicy Mayo, Eel Sauce, Smelt Roe and Scallions. 14

## Beef Filet Flatbread

Sliced Beef Tenderloin, Caramelized Onion, Smoked Gouda and Fresh Pesto on a Crisp Flatbread. 13

## Lobster Bisque

Crisp Blue Crab Fritter in a Lobster Cream Base. 8

## New England Clam Chowder

Our Chef's Homage to a Traditional Seafood Favorite, Chopped Manilla Clams in a Creamy Chowder served with Saltine Crackers on the side. 8

## Buffalo Chicken Salad

Chicken Tenders lightly breaded and tossed in Mild Buffalo Sauce, Applewood Smoked Bacon, Gorgonzola Cheese Crumbles, Diced Tomato, Crispy Onion Straws over Fresh Romaine Hearts lightly tossed in Creamy Gorgonzola Vinaigrette. 14

## Thai Grilled Chicken Salad

Grilled Chicken Breast, Julienne Carrots, Snap Peas, Red Onions, Red Peppers, Crispy Wontons, Peanuts and Field Greens lights tossed in an Asian Style Vinaigrette. 13

## Grilled Marinated Chicken Salad

Grilled Marinated Chicken Breast, Bocconcini Mozzarella, Roma Tomatoes, Onions, Applewood Smoked Bacon, Hard Boiled Eggs and a Tangy Tuscan Vinaigrette. 13

## Cobb Salad

Grilled Chicken Breast, Applewood Smoked Bacon, Diced Tomato, Avocado, and Hard Boiled Egg over Baby Iceberg Lettuce lightly tossed in Ranch Dressing. 13

*\*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.*



# MARKET FRESH SEAFOOD

## Grilled Salmon

Grilled Salmon Filet with Roasted Garlic Herb Fingerling Potatoes, Grilled Asparagus and Whole Grain Mustard Cream Sauce. 16

## Pan-Seared Grouper

Pan-seared Grouper with Roasted Garlic Herb Fingerling Potatoes, Fresh Seasonal Vegetables and Key Lime Buerre Blanc. 16

## Sesame Crusted Ahi Tuna

Sesame Crusted Ahi Tuna Filet, Pan-seared over Seasoned Sushi Rice and Stir-fry Vegetables with a Soy Glaze. 18

# SANDWICHES

*Served with either French Fries, Fresh Cut Fruit or a Starter House Salad.*

## Traditional Cuban Sandwich

House Roasted Marinated Pork, Cured Ham, Genoa Salami, Swiss Cheese, Pickles and Yellow Mustard on Traditional Pressed Cuban Bread. 12

## Jackson's Classic Club

Cured Ham, Sliced Turkey, Applewood Smoked Bacon, Swiss Cheese, Lettuce, Tomato and Mayonnaise on Toasted White Bread. 13

## Blackened Grouper Sandwich

Grilled Blackened Grouper Filet, Provolone Cheese, Tomato and Baby Arugula with Remoulade Sauce. 15

## Albacore Tuna Melt

Albacore Tuna, Applewood Smoked Bacon, Swiss Cheese and Tomato on Grilled Rye Bread. 12

## Maine Lobster Roll

Maine Lobster Meat, lightly tossed in Mayo on a House Made Focaccia Roll served with Coleslaw and Cape Cod Potato Chips. 16

## Grilled Chicken Panini

Zesty Grilled Chicken Breast, Applewood Smoked Bacon, Avocado, Gouda, Caramelized Onion, Tomato, Baby Arugula and Fresh Basil Pesto on Pressed House Made Focaccia. 13

## Filet Mignon Sandwich

Grilled Beef Tenderloin, Sharp Cheddar Cheese, Caramelized Onion and Fresh Basil Pesto drizzled with Sweet Balsamic on House Made Focaccia Bread. 16

## BBQ Pulled Pork Sandwich

House Roasted Marinated Pork in Tangy Barbecue Sauce, Provolone Cheese and Cole Slaw on a Toasted Baguette. 13

# ACCOMPANIMENTS

Maine Lobster Mac & Cheese. 12

Lightly Steamed Broccoli Seasoned with Garlic and Lemon. 7

Steamed Black Jasmine Rice. 6

# HOUSE SPECIALTIES

## Jumbo Lump Blue Crab Cakes

Two Large and Delicate Jumbo Lump Blue Crab Cakes, lightly breaded, then pan-fried and baked. Served over steamed Black Jasmine Rice and Grilled Asparagus with a Key Lime Buerre Blanc Sauce and Roasted Corn Relish. 28

## Shrimp & Chicken Linguini

Grilled Tiger Shrimp and Chicken Breast, Applewood Smoked Bacon Sautéed Garlic Spinach, Sweet Corn and Linguini Pasta in a Creamy Parmesan Sauce. 18

## Chicken Penne

Seared Chicken Breast, Broccoli Florets, Roma Tomatoes, Kalamata Olives, Pine Nuts and Penne Pasta in a Fresh Pesto Cream Sauce. 14

## Wild Mushroom Chicken Marsala

Chicken Breast Cutlets, Sautéed with Marsala Wine and a Wild Mushroom Medley. Served with Potatoes Au Gratin, Sautéed Baby Spinach with Garlic and Crisp Onions. 15

## Filet Mignon 8 oz.

Hand-trimmed, Center-cut Beef Tenderloin Steak with Potatoes Au Gratin, Fresh Seasonal Vegetables and a Classic Demi-Glace. 41

# BURGERS

*Served with either French Fries, Fresh Cut Fruit or a Starter House Salad.*

## Veggie Chipotle Burger

Black Bean Chipotle All-Veggie Patty, Sliced Avocado, Baby Arugula, Tomatoes, Caramelized Onions and Harissa Cilantro Mayo on a Brioche Bun. 14

## Jackson's Signature Pastrami Burger

8 oz. Grilled Beef Patty, Thinly-sliced Pastrami, Havarti Cheese and Harissa Cilantro Mayo on a Brioche Bun. 15

## Classic Cheddar Burger

8 oz. Grilled Ground Beef, Sharp Cheddar Cheese, Green Leaf Lettuce, sliced Tomato and Onion on a Brioche Bun. 13

Crispy Thin Cut Onion Strings. 6

Gourmet Seasoned French Fries. 4

Seasonal Medley of Mixed Vegetables. 4

## VACATION COCKTAILS

### Mango Mint Frozen Daiquiri

Blended Bacardi Rum, Triple Sec, Fresh Cut Mango and Mint. 12

### Passion Fruit Colada

Traditional Frozen Beverage with Malibu Coconut Rum, Myers Dark Rum, Coconut and Pineapple Juice. 12

### Sangria

Red or White – Blackberry liquor, Banana Liquor, Simple Syrup, Lime and Orange Juice. 10

## JACKSON'S INSPIRED COCKTAILS

### Gasparita - Margarita

Gasparilla-Inspired Margarita Made with Patron Silver Tequila, Grand Marnier Orange Liqueur, Fresh Lime Juice and Agave Syrup. 12

### Peach Smash

Jim Beam Bourbon Whiskey, Chambord, Peach Liqueur, House Made Fresh Lemon Sour Muddled with Mint. 12

### Pear and Elderflower Collins

Absolut Pear Vodka, St. Germain, House Made Fresh Lemon Sour and Club Soda. 12

### Dark N' Stormy

Goslings Dark Rum, Ginger Beer and Lime Juice garnished with a Lime Wedge. 11

### Dublin Blackberry Mule

Jameson Irish Whiskey, Chambord, House Made Fresh Lime Sour, Ginger Beer & Muddled Fresh Berries. 12

### Garden Mule

Tito's Handmade Vodka, House Made Fresh Lime Sour, Ginger Beer & Muddled Berries. 12

### Cucumber & Melon Cooler

Refreshingly made with Russian Standard, Watermelon Liqueur, Fresh Lemon Sour and Cucumber Slices. 12

## HOUSE MADE DESSERTS

### Tiramisu

Traditional Coffee-Flavored, Cocoa-Dusted Italian Dessert with Layers of Mascarpone Custard and Lady Fingers Garnished with Chocolate Twirl. 7

### Key Lime Pie

A Florida Classic. Featuring Tart and Tangy Key Limes, Crushed Macadamia Nut Crust, Toasted Coconut and Fresh Home Made Whipped Cream. 7

### Decadent Chocolate Cake

Silky Chocolate Frangelico Macerated Cake Stacked High with Layers of Dark Chocolate Ganache, Garnished with Fresh Berries and Whipped Cream. 7

### Chocolate Torte

Indulgent Simple Chocolate Treat Made with Cashews, Dates, Almonds and Raw Cocoa, Naturally Sweetened with Pure Maple Syrup. 7

## CLASSIC COCKTAILS

### Manhattan

Jim Beam Bourbon Whiskey, Sweet Vermouth and Bitters garnished with a Maraschino Cherry. Sweet, Dry, or Perfect. Up or on the Rocks. 10

### French Martini

Chilled Van Gogh Pineapple Vodka, Pineapple Juice, Chambord and Champagne. 12

### Classic Martini

Tito's Handmade Vodka or Bombay Gin. Dry, Very Dry, or Dirty (olive juice). Served Up or On the Rocks garnished with an Olive. 11

### Gimlet

Russian Standard Vodka or Beefeater Gin with a splash of Lime Juice. Up or On the Rocks. 10

### Rusty Nail

Dewards Scotch topped with Drambuie. Served Up or On the Rocks. 11

### Rob Roy

Dewards Scotch, Sweet Vermouth and Bitters. Invented in 1894 at the Waldorf Astoria. Sweet, Dry, or Perfect. Up or on the Rocks. 11

### Side Car

Courvoisier Hennessey Cognac, Grand Marnier and Lemon Juice served in a Sugar Rimmed Martini Glass. 12

### Sazerac

Courvoisier Hennessey Cognac with Absinthe, a little Sugar and Bitters. Garnished with a lemon peel. The Oldest American Cocktail – Pre-Civil War. 13

### Gibson

Russian Standard Vodka or Beefeater Gin and Vermouth garnished with a Bar Onion. Very British. Up or On the Rocks. 10

### Peanut Butter Torte

Light & Fluffy Peanut Butter Mousse, Oreo Cookie Crust Covered with a Silky Chocolate Ganache. 7

### Signature Crème Brulee

House Made Velvety Custard with a Glassy Caramel Topping & Fresh Berries. 7

### Classic New York Style Cheesecake

Creamy Made-From-Scratch Cheesecake, Sweet Strawberries & Tart Raspberry Sauce. 7

### Carrot Cake

House Made Spice Cake Served Warm with Deliciously Rich Cream Cheese Icing and Creme Anglaise. 7

### Gelato

Select From a Variety of Italian Style Ice Cream Flavors. 5