

## STARTERS

Oysters on the Half Shell . . . . . (Minimum of 6) . . . 2.5 each	
Fresh Gulf Oysters served over Ice with Horseradish, Mignonette, Cocktail Sauce and Lemon.	
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.	
Sesame Crusted Ahi Tuna . . . . .	19.5
Prime Yellowfin Ahi Tuna coated in Sesame and Seared to Perfection. Served with Ginger, Wasabi and Soy Sauce.	
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 . . . . .	39
One Half-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.	

## 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.	
Caesar Salad . . . . .	12 w/entrée 7
Chopped Romaine lightly tossed in our House-made Caesar Dressing with an Herb Focaccia Crustini and Parmesan Crisp.	
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	
Blackened Salmon Salad . . . . .	15
Blackened Atlantic Salmon, Carrots, Grape Tomatoes, Red Onion, Kalamata Olives and Goat Cheese over Field Greens lightly tossed in our House Made Aged Balsamic Vinaigrette.	
Cobb Salad . . . . .	14
Grilled Chicken, Applewood Smoked Bacon, Diced Tomato, Avocado, Hard Boiled Egg and Iceberg Lettuce lightly tossed in Ranch Dressing.	

## VEGETARIAN

Pasta Primavera . . . . .	18
Penne Pasta tossed in a Savory Tomato Sauce with Broccoli, Zucchini, 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.	

## FRESH SEAFOOD

Grilled Salmon . . . . .	17
Grilled Atlantic Salmon with Grilled Asparagus, Cottage Roasted Potatoes and Whole Grain Mustard Cream Sauce.	
Pan-Seared Grouper . . . . .	17.5
Pan-seared Grouper with Cottage Roasted Potatoes, Fresh Seasonal Vegetables and Key Lime Buerre Blanc.	
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.	

## HANDHELDS

Includes: 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.	
El Cubano Sandwich . . . . .	13
Thinly Sliced Baked Ham, Roasted Pork, Salami, Swiss Cheese, Pickles, Mustard and Mayo on Pressed Cuban Bread.	
Tenderloin Steak Sandwich . . . . .	22
Grilled to Perfection with Carmelized Onions, Havarti Cheese, Arugula and Garlic Aioli on a Warm French Baguette.	
Maine Lobster Tacos . . . . .	16
Corn Tortillas filled with Warm Maine Lobster, Pico de Gallo, Spinach and Lobster Crema.	
The Classic Burger . . . . .	13
Eight Ounce Patty Grilled to Perfection with Lettuce, Tomato, Onion, Pickle and Mayo on a Brioche Bun.	
~ Add Cheese (1.5). Add Bacon (1.5)	
Substitute: Black Bean Patty or Chicken Breast on Burger (1.5)	

## STEAKS & CHICKEN

Includes: Fries, Roasted Potatoes or Mixed Vegetables

Prime Sirloin (8 oz) . . . . .	28
Grilled to Perfection with a side of Classic Demi-Glace.	
Filet Mignon (8 oz) . . . . .	43
Our Most Tender Cut with a side of Classic Demi-Glace.	
Grilled Breast of Chicken . . . . .	18
Seasoned and Grilled to Perfection with a Lemon-Cilantro Glaze.	
Add: Shrimp or Scallops (9) OR Lobster Tail w/ Butter (15)	

## 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.	
Seafood Cioppino . . . . .	28
Linguini Pasta tossed with Shrimp, Calamari, Grouper and Mussels in a Classic Wine and Marinara Sauce.	

## ACCOMPANIMENTS

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