



WISHES YOU A VERY HAPPY THANKSGIVING

STARTERS

- Tomato & Buffalo Mozzarella 13.5
Beefsteak Tomato, Fresh Buffalo Mozzarella, Basil, Extra Virgin Olive Oil and Aged Balsamic Vinegar
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.

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

CHILLED SEAFOOD

- Oysters on the Half Shell (Minimum of 6) 2.5 each
Chilled Gulf Oysters served 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.

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 or 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 Caramelized 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, Caramelized Onion, Provolone Cheese, Applewood Smoked Bacon and Garlic Aioli on a Toasted Brioche Bun.

Substitute: Black Bean Patty or Chicken Breast for Burger (1.5)

VEGETARIAN

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

THREE-COURSE THANKSGIVING FEATURE

- Appetizer Course: Choice of Butternut Squash Bisque or Nicoise Salad
Entrée Course: Herb Roasted Turkey Breast, Confit Dark Meat with Gravy, Wild Mushroom Stuffing, Sweet Potato Puree, Haricot Verts Almondine and Pomegranate Cranberry Gastrique
Dessert Course: Choice of Pumpkin Pie or Pecan Pie 38

FRESH SEAFOOD

- Grilled Salmon 25.5
Grilled Atlantic Salmon with Grilled Asparagus, 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 Whole Grain Mustard Cream Sauce
Lump Blue Crab Cakes 29
Two Pan-Seared Jumbo Lump Blue Crab Cakes with Grilled Asparagus, 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 its Marbling, Tenderness and Flavor.
Ribeye (14oz) 37
Heavily Marbled Cut known for its 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 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 Roasted Potatoes.

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.

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
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.