



STARTERS

- Oysters on the Half Shell (Minimum of 6) Market Price
Chilled Raw Oysters served with Horseradish, Mignonette, Cocktail Sauce and Lemon
- Tomato & Burrata 15
Beefsteak Tomato, Fresh Burrata Cheese, Basil, Extra Virgin Olive Oil and Aged Balsamic Vinegar
- Lump Blue Crab Cake 15
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.
- Shrimp Cocktail (4) 15
Chilled Jumbo Shrimp served with Cocktail Sauce and Lemon
- Lump Blue Crab Cocktail 18
Chilled Lump Blue Crab with Horseradish Aioli and Lemon
- Chilled Seafood Platter 45
One Half-Dozen Raw Oysters, Shrimp Cocktail and Crab Cocktail with Horseradish, Mignonette, Cocktail Sauce and Lemon.

HOUSE-MADE SOUPS

- New England Clam Chowder 9
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 12 . . 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
Freshly Chopped Hearts of Romain topped with Parmesan Shavings, House-made Croutons, Caesar Dressing and Anchovies
 - Wedge Salad 13
Baby Iceberg Wedge topped with Applewood Smoked Bacon, Heirloom Tomatoes, Pickled Red Onion, Blue Cheese Crumbles and Creamy Gorgonzola Dressing.
- Add Chicken (7), Shrimp (9), Salmon (9), Scallops (12) to any Salad
- Blackened Salmon Salad 18
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 15
Grilled Chicken, Applewood Smoked Bacon, Diced Tomato, Avocado, Hard Boiled Egg and Iceberg Lettuce lightly tossed in Ranch Dressing.

VEGETARIAN

- West Coast Veggie Burger 16
Chipotle Black Bean Patty, White Cheddar Cheese, Avocado, Red Onion, Field Greens and Spicy Mayo on a Toasted Brioche Bun. Served with French Fries, or Mixed Vegetables, or Small House Salad
- Grilled Balsamic Vegetables 18
A Balsamic Glazed Medley of Zucchini, Squash, Eggplant, Bell Peppers, Portabella Mushrooms and Beefsteak Tomatoes with Roasted Potatoes.

FRESH SEAFOOD

- Grilled Salmon 18
Grilled Atlantic Salmon with Grilled Asparagus, Roasted Potatoes and Whole Grain Mustard Cream Sauce.
- Pan-Seared Grouper 19
Pan-Seared Grouper with Roasted Potatoes, Fresh Seasonal Vegetables and Key Lime Buerre Blanc
- Lump Blue Crab Cakes 33
Two Pan-Seared Jumbo Lump Blue Crab Cakes with Grilled Asparagus, Roasted Potatoes and Whole Grain Mustard Cream Sauce.

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. Served with French Fries or Small House Salad.
- Lobster Roll Market Price
Chilled Lobster lightly tossed with Mayo, Celery and Chives on a Traditional New England Bun. Served with French Fries or Small House Salad.
- El Cubano Sandwich 14
Thinly Sliced Baked Ham, Roasted Pork, Salami, Swiss Cheese, Pickles, Mustard and Mayo on Pressed Cuban Bread.
- Tenderloin Steak Sandwich 23
Grilled to Perfection with Caramelized Onions, Havarti Cheese, Arugula and Garlic Aioli on a Warm French Baguette.
- Lobster Tacos Market Price
Corn Tortillas filled with Warm Maine Lobster, Pico de Gallo, Spinach and Lobster Crema.
- The Classic Burger 13.5
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 a Black Bean Patty or Chicken Breast (1.5)

STEAKS & CHICKEN

Includes French Fries or Roasted Potatoes or Mixed Vegetables

- Prime Sirloin (8 oz) 29
Grilled to Perfection with a side of Classic Demi-Glace.
- Filet Mignon (8 oz) 46
Our Most Tender Cut Grilled to Perfection with a side of Demi-Glace
- Grilled Chicken Breast 18
Seasoned and Grilled with Roasted Chicken Jus.

Add Shrimp (9), Scallops (12), Lobster Tail (Market Price)

PASTA

- Chicken Penne and Pesto 22
Penne Pasta, Pan-seared Chicken, Broccoli, Roma Tomatoes, Kalamata Olives and Pine Nuts tossed in a Creamy Pesto Sauce.
- Seafood Linguini Alfredo 29
Linguini Pasta tossed with Shrimp, Lobster, Grouper, Cherry Tomatoes and Broccoli in a Creamy Alfredo Sauce.

SIDES

- French Fries 5.5
- Parmesan Truffle Fries 8
- House-made Mac and Cheese 8
- Lobster Mac and Cheese 13
- Roasted Potatoes 7
- 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.