



## STARTERS

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|--|-------------------------|
| <b>Tomato &amp; Burrata</b> . . . . .  | 15                      |
| Beefsteak Tomato, Fresh Burrata Cheese, Basil, Extra Virgin Olive Oil and Aged Balsamic Vinegar  |                         |
| <b>Lump Blue Crab Cake</b> . . . . .   | 15                      |
| Pan-Seared Jumbo Lump Blue Crab Cake with Remoulade.   |                         |
| <b>Coconut Shrimp</b> . . . . .  | 14                      |
| Large Butterflied Shrimp with Sweet Coconut Shavings and Vermicelli Noodles, lightly fried and served with a Sweet Chili Whole Grain Orange Mustard Sauce. |                         |
| <b>Sweet Chili Calamari</b> . . . . .  | 15                      |
| Point Judith Calamari lightly breaded and fried, served with Sweet Chili Aioli and topped with Crumbled Peanuts.   |                         |
| <b>Chef's Cheese &amp; Charcuterie</b> . . . . .   | 16 (small) / 28 (large) |
| Artisanal Selection of Meats and Cheese with Pickled Vegetables, Nuts, Lavash Crackers and our Chef's Accompaniments.                                      |                         |

## CHILLED SEAFOOD

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| <b>Oysters on the Half Shell</b> . . . . .  | (Minimum of 6) Market Price |
| Chilled Raw Oysters served with Horseradish, Mignonette, Cocktail Sauce and Lemon |                             |
| <b>Shrimp Cocktail (4)</b> . . . . .  | 15                          |
| Chilled Jumbo Shrimp served with Cocktail Sauce and Lemon                         |                             |
| <b>Lump Blue Crab Cocktail</b> . . . . .  | 18                          |
| Chilled Lump Blue Crab with Horseradish Aioli and Lemon                           |                             |

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| <b>Chilled Seafood Platter</b> . . . . .   | 64 |
| One Dozen Raw Oysters, Shrimp Cocktail and Crab Cocktail with Horseradish, Mignonette, Cocktail Sauce and Lemon. |    |

## HOUSE-MADE SOUPS

|   |     |
|---|-----|
| <b>New England Clam Chowder</b> . . . . .   | 9   |
| Traditional New England Classic with Chopped Manila Clams in a Creamy Chowder. Served with Oyster Crackers. |     |
| <b>French Onion Soup</b> . . . . .  | 8.5 |
| Classically Inspired with Caramelized Onions, House-made Croutons, Beef Stock and Melted Swiss Cheese.      |     |
| <b>Soup of the Day</b> . . . . .  | 8.5 |
| Our Chef's Daily Seasonal Soup  |     |

## FRESH GREEN SALADS

|   |                   |
|---|-------------------|
| <b>Jackson's Salad</b> . . . . .  | 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.     |                   |
| <b>Classic Caesar Salad</b> . . . . .   | 12 . . w/entrée 7 |
| Freshly Chopped Hearts of Romaine topped with Parmesan Shavings, House-made Croutons, Caesar Dressing and Anchovies.                              |                   |
| <b>Wedge Salad</b> . . . . .  | 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

## HANDHELDS

Includes: French Fries or Small House Salad or Mixed Vegetables

|   |              |
|---|--------------|
| <b>Jackson's Blackened Grouper Sandwich</b> . . . . .   | 16.5         |
| Grilled Blackened Grouper Filet with Provolone Cheese, Baby Arugula, Tomato and Remoulade Sauce. Served with French Fries or Small House Salad.   |              |
| <b>Lobster Roll</b> . . . . .   | 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.  |              |
| <b>Tenderloin Steak Sandwich</b> . . . . .  | 23           |
| Grilled to Perfection with Caramelized Onions, Havarti Cheese, Arugula and Garlic Aioli on a Warm French Baguette.  |              |
| <b>Jackson's Steak Burger</b> . . . . .   | 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)

## FRESH SEAFOOD

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|--|----|
| <b>Grilled Salmon</b> . . . . .  | 27 |
| Grilled Atlantic Salmon with Grilled Asparagus, Roasted Potatoes and Whole Grain Mustard Cream Sauce.  |    |
| <b>Pan-Seared Grouper &amp; Crab Stack</b> . . . . .   | 33 |
| Pan-Seared Grouper topped with Jumbo Lump Crab Meat and Chardonnay Butter. Served with Mashed Potatoes and Whole Grain Mustard Cream Sauce           |    |
| <b>Lump Blue Crab Cakes</b> . . . . .  | 33 |
| Two Pan-Seared Jumbo Lump Blue Crab Cakes with Grilled Asparagus, Roasted Potatoes and Whole Grain Mustard Cream Sauce.                              |    |
| <b>Pan-Seared Snapper &amp; Scallops</b> . . . . .   | 33 |
| Pan-Seared Red Snapper and Jumbo Sea Scallops, Asparagus, Roasted Cottage Potatoes and Thai Curry Sauce on the side.                                 |    |
| <b>Macadamia Crusted Swordfish</b> . . . . .   | 32 |
| 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

|   |    |
|---|----|
| <b>Filet Mignon (8 oz)</b> . . . . .  | 43 |
| Our Most Tender Cut Grilled to Perfection.  |    |
| <b>New York Strip (12 oz)</b> . . . . .   | 37 |
| Classic Cut Known for its Marbling, Tenderness and Flavor.  |    |
| <b>Ribeye (14oz)</b> . . . . .  | 39 |
| Heavily Marbled Cut known for its Rich, Full Flavor.  |    |
| <b>Bone-in Pork Chop (12 oz)</b> . . . . .  | 28 |
| Premium Center Cut Duroc Pork Chop Grilled to Order with a side of Apricot Fruit Chutney. (Prepared Medium unless requested otherwise). |    |

### Steak Sauces

Demi-Glace (3) Peppercorn Demi-Glace (4) Bearnaise (5) Crab Oscar (9)  
Gorgonzola Crust (6) Wild Mushroom Demi-Glace (5)

## CHICKEN

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|---|----|
| <b>Free-Range Roasted Half Chicken</b> . . . . .  | 24 |
| Organic De-boned Chicken, Seasoned, Pan-seared with a Roasted Chicken Jus. Served with Broccolini and Roasted Potatoes. |    |

## PASTA

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

## VEGETARIAN

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| <b>West Coast Veggie Burger</b> . . . . .  | 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 |    |
| <b>Grilled Balsamic Vegetables</b> . . . . .   | 18 |
| A Balsamic Glazed Medley of Zucchini, Squash, Eggplant, Bell Peppers, Portabella Mushrooms and Beefsteak Tomatoes with Roasted Potatoes.   |    |

### Entrée Additions

Steamed Lobster Tail w/Butter (MP) Pan-seared Scallops (12) Grilled Shrimp (9)

## SIDES

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| <b>French Fries</b> . . . . .              | 5.5 |
| <b>Parmesan Truffle Fries</b> . . . . .    | 8   |
| <b>House-made Mac and Cheese</b> . . . . . | 8   |
| <b>Lobster Mac and Cheese</b> . . . . .    | 13  |
| <b>Classic Mashed Potatoes</b> . . . . .   | 7   |
| <b>Roasted Potatoes</b> . . . . .          | 7   |
| <b>Sautéed Mushrooms</b> . . . . .         | 6   |
| <b>Seasonal Mixed Vegetables</b> . . . . . | 7   |
| <b>Sautéed Spinach</b> . . . . .           | 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.



## SEASONAL COCKTAILS

### SPICY WATERMELON MARGARITA \$14

Ghost Spicy Tequila, Watermelon Liqueur, Triple Sec and Lime Juice

### PISCO PUNCH \$12

Pisco, Banana Liqueur, Blackberry Liqueur, Triple Sec, Cranberry Juice and Pineapple Juice

### JACK APPLE MULE \$14

Jack Daniel's Apple, Lemon Juice and Ginger Beer

### FLORIDA SUNRISE \$13

Deep Eddy Grapefruit Vodka, Orange Juice, Lemon Juice, Simple Syrup, Grenadine and Rosemary Garnish

## SIGNATURE COCKTAILS

### JACKSON'S CLASSIC MARTINI \$13

Stoli Vodka or Hendrick's Gin, Vermouth and House Specialty Olives

### MICHTER'S MANHATTAN \$14

Michter's Bourbon, Bitters and Sweet Vermouth

### PEACH SMASH \$13

Jim Beam Bourbon, Chambord, Peach Liqueur, Fresh Lemon Sour and Mint

### GASPAR-ITA MARGARITA \$14

Gasparilla-inspired with Patron Silver Tequila, Grand Marnier, Fresh Lime and Agave

### JACKSON'S OLD FASHIONED \$14

Classically made with Redemption Bourbon, Bitters and Luxardo Cherry

### APEROL SPRITZ \$12

Aperol, Prosecco and a Splash of Soda

### PASSION-FRUIT MOJITO \$12.50

Muddled Mint, Sugar, Lime and Passion-fruit with Bacardi Rum

### ISLAND MULE \$13

Tito's Vodka, Lime Juice and Ginger Beer (Spice it up with Ancho Reyes Chile Liqueur \$1)

## WINES BY THE GLASS

(6 OZ. / 9 OZ.)

### ✦ SPARKLING ✦

#### 101 RUFFINO \$10

Prosecco, Italy (187ml)

#### 108 CHANDON "SWEET STAR" \$13

Napa Valley (187ml)

#### 105 RUFFINO \$10

Rose, Italy (187ml)

#### WHITE SANGRIA \$10

"Jackson's Signature Blend"

#### 455 SEVEN DAUGHTERS \$9/\$13.50

Moscato, Veneto Italy

#### 358 CHATEAU STE. MICHELLE \$8.5/\$12.75

Riesling, Columbia Valley

#### 459 ANTERRA \$8/\$11.75

Pinot Grigio, Sicily, Italy

#### 460 CAMPANILE \$8.5/\$12.75

Pinot Grigio, Italy

#### 405 TORRESELLA \$10/\$14.75

Pinot Grigio, Veneto, Italy

#### 308 EMMOLO BY CAYMUS \$9.75/\$14.50

Sauvignon Blanc, California

#### 403 KIM CRAWFORD \$11.50/\$16.75

Sauvignon Blanc, New Zealand

#### RED SANGRIA \$10

"Jackson's Signature Blend"

#### 660 LA CREMA \$11/\$16

Pinot Noir, Monterey

#### 665 MCMANIS \$8/\$11.75

Pinot Noir, California

#### 669 MEIOMI \$12/\$17.50

Pinot Noir, Sonoma

#### 677 SEA SUN BY CAYMUS \$9.75/\$14.50

Pinot Noir, California

#### 604 14 HANDS \$8/\$11.75

Merlot, Columbia Valley

#### 611 CHATEAU ST JEAN \$8/\$11.75

Merlot, California

#### 886 KAIKEN \$8.5/\$12.75

Malbec, Argentina

#### 303 ST SUPÉRY \$11.75/\$17

Sauvignon Blanc, Napa Valley

#### 219 BUTTER "JAM CELLARS" \$11.50/\$16.75

Chardonnay, Napa Valley

#### 225 KENDELL JACKSON "VINTNER'S RESERVE" \$10/\$14.75

Chardonnay, California

#### 205 RODNEY STRONG \$8.75/\$12.75

Chardonnay, Sonoma Coast

#### 236 SEA SUN BY CAYMUS \$9.75/\$14.50

Chardonnay, California

#### 305 DAY OWL \$9/\$13.50

Rose, California

#### 409 FLEURS DE PRAIRE \$10.75/\$16

Rose, Provence, France

### ✦ RED ✦

#### 868 TRAPICHE "BROQUEL" \$11/\$16

Malbec, Argentina

#### 522 50 ACRES RANCH \$8/\$11.75

Cabernet Sauvignon, California

#### 567 BONANZA BY CAYMUS \$11/\$16

Cabernet Sauvignon, California

#### 575 CARMEL ROAD \$10/\$14.75

Cabernet Sauvignon, California

#### 588 JOESPH CARR \$14/\$20.50

Cabernet Sauvignon, Napa

#### 542 LOUIS M. MARTINI \$10/\$14.75

Cabernet Sauvignon, Alexander Valley

#### 566 TRIBUTE \$8.50/\$12.75

Cabernet Sauvignon, Sonoma

#### 546 UPPERCUT \$11/\$16

Cabernet Sauvignon, Napa Valley

Join Us Sundays For Our Award Winning Brunch Buffet

10:30 am to 2:30 pm

\* Chef's Carving Stations \*

\* Omelet Station \*

\* Pasta Station \*

\* Sushi \*

\* Fresh Fish \*

\* Breakfast Items \*

\* Pastries, Cakes, Sweets \*

\* And Much Much More \*

\$37.99 Adults \$15.99 Children (4-10)

Reservations Recommended (813)277-0112