



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.



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)

105 RUFFINO \$10

Rose, Italy (187ml)

108 CHANDON "SWEET STAR" \$13

Napa Valley (187ml)

✦ WHITE ✦

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

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 ✦

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

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