



WISHES YOU A VERY HAPPY THANKSGIVING

STARTERS

- 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.
Sweet Chili Calamari ... 15
Point Judith Calamari lightly breaded and fried, served with Sweet Chili Aioli and topped with Crumbled Peanuts.

Chef's Cheese & Charcuterie ... 16 (small) / 28 (large)
Artisanal Selection of Meats and Cheese with Pickled Vegetables, Nuts, Lavash Crackers and our Chef's Accompaniments.

CHILLED SEAFOOD

- Oysters on the Half Shell ... (Minimum of 6) Market Price
Chilled Raw 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 ... 18
Chilled Lump Blue Crab with Horseradish Aioli and Lemon

Chilled Seafood Platter ... 64
One 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.
Classic Caesar Salad ... 12 .. w/entrée 7
Freshly Chopped Hearts of Romaine 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

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.
Tenderloin Steak Sandwich ... 23
Grilled to Perfection with Caramelized Onions, Havarti Cheese, Arugula and Garlic Aioli on a Warm French Baguette.
Jackson's 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 (15)

VEGETARIAN

- Grilled Balsamic Vegetables ... 18
A Balsamic Glazed Medley of Zucchini, Squash, Eggplant, Bell Peppers, Portabella Mushrooms and Beefsteak Tomatoes with Roasted Potatoes.
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

THREE-COURSE THANKSGIVING FEATURE

- Appetizer Course: Choice of Butternut Squash Bisque or Beet Salad with Mixed Greens, Goat Cheese and Pepitas
Entrée Course: Herb Roasted Turkey Breast, Confit Dark Meat with Gravy, Fennel Sausage Stuffing, Sweet Potato Puree, Haricot Verts Almondine and Cranberry-Citrus agrodulce
Dessert Course: Choice of Pumpkin Pie or Pecan Pie ... 42

FRESH SEAFOOD

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

- Filet Mignon (8 oz) ... 46
Our Most Tender Cut Grilled to Perfection.
New York Strip (12 oz) ... 37
Classic Cut Known for its Marbling, Tenderness and Flavor.
Ribeye (14oz) ... 39
Heavily Marbled Cut known for its Rich, Full Flavor.
Bone-in Pork Chop (12 oz) ... 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

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

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.

Entrée Additions

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

ACCOMPANIMENTS

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