



LUNCH MENU

STARTERS

- Philly Cheesesteak Egg Rolls** \$10
Mixed Greens, Spicy Rémooulade
- JAI Boneless Buffalo Wings** \$9
Blue Cheese Dressing
- Steamed Littleneck Clams** \$13
White Wine, Tomato, Garlic, Fresh Basil, Grilled Ciabatta Bread *MGF*
- Shrimp Cocktail** \$14
Garlic Lemon Aioli, Cocktail Sauce *GF*
- New England Clam Chowder**
Cup \$5 Bowl \$7

GREENS

- Mixed Greens Salad** \$6
Grape Tomatoes, Cucumber, Red Onions, Shaved Radishes, Choice of Dressing *GF*
- Caesar Salad** \$7
White Anchovies, Garlic Croutons, Parmigiano Reggiano *MGF*
- Roasted Red and Golden Beet Salad** \$8
Shaved Fennel, Belgian Endive, Tarragon Vinaigrette *GF*
- Grilled 8 Ounce Strip Steak Salad*** \$20
Mixed Greens, Cheddar Cheese, Grape Tomatoes Fried Onion Straws, Ranch Dressing *MGF*
- Sesame Yellowfin Tuna Island Salad*** \$14
Mixed Greens, Fresh Papaya, Toasted Almonds Fried Wontons, Soy Ginger Vinaigrette *MGF*

Add To Any Salad
Shrimp...8 Chicken...5 Salmon...12

PRICE FIX

Mixed Greens Caesar Salad
Soup Du Jour Shrimp Cocktail
Cheesesteak Egg Rolls

Lobster Roll Champagne Chicken
Fish & Chips Strip Steak Salad
Royal Tide Salmon Crab Cake
Filet Mignon Duet (\$5.00 Additional)

\$28
(Includes Dessert)

PLATES

- Panko Crusted Maryland Crab Cake** \$21
Saffron Basmati Rice, House Vegetables
Vin Blanc Sauce
- Grilled Royal Tide Salmon** \$20
Spicy Honey Glaze, Fried Leeks, Lemon Risotto
- Petite Filet Mignon Duet*** \$23
Lyonnais Potatoes, House Vegetables
Red Wine Demi Glace, Dijon Brandy Cream Sauce
- Yuengling Battered Fish and Chips** \$18
Fried Cod, French Fries, Cole Slaw
- Grilled Champagne Chicken** \$18
Gala Apple Chutney, Brie Cheese, Buttered Risotto,
House Vegetables, Champagne Vin Blanc *MGF*
- Crab and Asparagus Omelet** \$14
Smoked Gouda Cheese
Served with Baby Mixed Field Greens *GF*

HANDHELDS

- Grilled Chicken Club Sandwich** \$14
Bacon, Avocado, Lettuce, Tomato, Allmanaise,
Multigrain Wheat Bread
- Half Pound Kobe Beef Burger*** \$18
Gruyere Cheese, Bibb Lettuce, Beef Steak Tomato
- Lobster Roll** \$20
Buttered Brioche, Cucumber Salad
- Grilled Flat Iron Pork Sandwich** \$13
Pickled Vegetables, Charred Bartlett Pear Barbeque
Sauce, Buttered Ciabatta Bread
- Southwest Chicken Wrap** \$12
Pico de Gallo, Pepper Jack Cheese, Romaine,
Ranch Dressing

Mixed Greens or Cucumber Salad
May Be Substituted For French Fries

*The consumption of raw or undercooked foods may increase the likelihood for food borne illness

To ensure better service, we cannot accommodate separate checks.
Thank you for your understanding.

BY THE GLASS

Penfold's, Chardonnay, Australia \$10
William Hill, Chardonnay, Central Coast \$10
North by Northwest, Riesling, Oregon \$10
Lobster Reef, Sauvignon Blanc, Marlborough \$10
Pio, Pinot Grigio, Italy \$9
Canyon Road, Pinot Grigio, CA \$9
Angeline, Rosé, Oregon \$9.5
Elmo Pio, Prosecco \$10
Norton, Moscato, Argentina \$10
Canaletto, Pinot Noir, Italy \$10.5
Trinity Oaks, Pinot Noir, CA \$10.5
Louis Martini, Cabernet, Sonoma \$10.5
Canyon Road, Cabernet, CA \$9.5
Big Smooth, Zinfandel, Napa \$10
Canyon Road, Merlot, CA \$9.5
Penfolds, "Rawson's Retreat" Merlot, Australia \$9.5
Alamos, Malbec, Argentina \$10.5

Available By The Bottle
\$40

COCKTAILS

Jamblertini

Ketel One, Triple Sec, Pineapple Juice, Champagne
\$11.00

Rosé Valley Cosmo

Absolut Citron, Cointreau, Rosé, Cranberry, Lime
\$11.00

Friskey Whiskey

Jack Daniels Honey Whiskey, Sour Mix, Orange
Juice, Sprite \$10.50

JAI Tai

Mt Gay Rum, Malibu, Pineapple, Orange Juice,
Grenadine \$10.50

Bourbon Crush

Smooth AMBLER Bourbon, Cointreau, Pineapple,
Lemonade \$10.50

Gin Richie

Tanqueray, Lime, Lemonade, Club Soda \$10.50

OUR BARTENDER FAVS

Trina's Whiskey Sangria

Choice of Red or White Wine, Seagram's 7 Whiskey,
Pomegranate Liquor, Orange Juice, Sprite \$10.50

Peggy's Peach Spritzer

Ketel One, Peach Schnapps, Grenadine, Club Soda
\$11.00

Joey's Perfect Punch

Malibu Coconut Rum, Bacardi Silver, Mixed with our
House Fruit Punch \$10.50

Helene's Paloma

Cuervo Gold, Grapefruit Juice, Splash of Orange Juice,
Rose's Lime \$11.00

Pat's Pineapple Breeze

Stoli Orange, Absolut Citron, Lemonade, Club Soda,
Pineapple Juice \$11.00

Kate's Blood Orange Margarita

Cuervo Gold, Cointreau, Blood Orange Puree,
Sour Mix \$11.00

BEER

Amstel Light \$6.00	Michelob Ultra \$5.00
Blue Moon \$6.50	Miller Lite \$5.00
Buckler (Non Alcoholic) \$5.00	Sam Adams \$6.00
Budweiser \$5.00	Sam Adams Seasonal \$6.00
Coor's Light \$5.00	Sierra Nevada Pale Ale \$7.00
Corona \$6.00	Sly Fox Pikeland Pils \$6.50
Corona Light \$6.00	Stella Artois \$7.00
Dog Fish Head 60 Min IPA \$6.50	Yards Philadelphia Pale Ale \$7.00
Guinness \$7.50	Yuengling \$5.00
Heineken \$6.50	