



## LUNCH MENU

### STARTERS

- Philly Cheesesteak Egg Rolls** \$10  
Mixed Greens, Spicy Rémoulade
- 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	