



Lunch Menu

STARTERS

- Philly Cheesesteak Egg Rolls** \$12
Mixed Greens, Spicy Rémoulade
- JAI Boneless Buffalo Wings** \$12
Blue Cheese Dressing
- Steamed Littleneck Clams Provençale** \$15
White Wine, Lemon, Tomato, Garlic Butter
Fresh Basil, Grilled Ciabatta Bread *MGF*
- Shrimp Cocktail** \$15
Garlic Lemon Aioli, Cocktail Sauce *GF*
- Housemade New England Clam Chowder**
Cup \$5 Bowl \$7

GREENS

- Mixed Greens Salad** \$8
Goat Cheese, Salt and Honey Candied Pecans,
Charred Pears, Champagne Vinaigrette *GF*
- Caesar Salad** \$7
Garlic Croutons, Parmigiano Reggiano *MGF*
- Roasted Red and Golden Beet Salad** \$8
Shaved Fennel, Belgian Endive, Tarragon
Vinaigrette *GF*
- Southwest Strip Steak Salad*** \$21
Mixed Greens, Pico de Gallo, Pepper Jack Cheese,
Ranch Dressing, Tortilla Strips *MGF*
- JAI Salad Trio** \$15
Lobster, Cucumber, and Chicken Salad over
Spring Mix and Assorted Crackers *MGF*

Add To Any Salad
Shrimp...10 Chicken...6 Salmon...12

THREE COURSE FIXE

Mixed Greens Salad,
Caesar Salad, Clam Chowder,
Shrimp Cocktail,
Cheesesteak Egg Rolls

Champagne Chicken
Fish & Chips Strip Steak Salad
Royal Tide Salmon Crab Cake
Lobster Roll
Filet Mignon Duet (\$5.00 Additional)
\$30
(Includes Dessert)

PLATES

- Panko Crusted Maryland Crab Cake** \$28
Saffron Basmati Rice, House Vegetables
Vin Blanc Sauce
- Grilled Royal Tide Salmon** \$24
Spicy Honey Glaze, Fried Leeks, Lemon Risotto
- Petite Filet Mignon Duet*** \$26
Lyonnais Potatoes, House Vegetables
Red Wine Reduction, Dijon Brandy Cream
- Yuengling Battered Fish and Chips** \$22
Fried Cod, French Fries, Cole Slaw
- Grilled Champagne Chicken** \$20
Gala Apple Chutney, Brie Cheese, Buttered Risotto,
House Vegetables, Champagne Vin Blanc *MGF*
- Crab and Asparagus Omelet** \$17
Smoked Gouda Cheese, Baby Mixed Greens *GF*

*MGF....can be modified to be Gluten-Free
GF.....Gluten-Free*

HANDHELDS

- Prime Pork Schnitzel Sandwich** \$15
Sweet Apple Cider & Golden Raisin Sour Kraut,
Garlic Aioli, Buttered Brioche, French Fries
- Turkey Club Sandwich** \$14
Bacon, Lettuce, Cheddar Cheese, Mayo, Buttered
Brioche, Cole Slaw, French Fries
- Half Pound Kobe Beef Burger*** \$19
Cheddar Cheese, Bacon, Iceberg Lettuce, Beef Steak
Tomato, French Fries
- Lobster Roll** \$25
Buttered Brioche, Cucumber Salad, French Fries
- Grilled Chicken Pesto Sandwich** \$16
Basil Pesto, Housemade Sun-Dried Grape Tomatoes,
Fresh Mozzarella, Buttered Brioche, French Fries
- Mediterranean Chicken Wrap** \$16
Grated Provolone, Romaine Lettuce, Italian Herb
Gremolata, Sun-dried Grape Tomatoes, Hummus,
French Fries

*Mixed Greens may be substituted
for French Fries*

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

BY THE GLASS

William Hill, Chardonnay, Central Coast \$12.50
Shades of Blue, Riesling, Lake County \$11.50
Lobster Reef, Sauvignon Blanc, Marlborough \$11.50
Proverb, Pinot Grigio, CA \$10.50
Canyon Road, Pinot Grigio, CA \$10.50
La Jolie Fleur, Rosé, Mediterranean \$10.50
Avissi, Prosecco, Italy \$11.50
Trinity Oaks, Pinot Noir, CA \$11.50
Fransican. Cabernet, CA \$11.50
Proverb, Cabernet, CA \$10.50
Riporta, Red Zinfandel, Italy \$11.50
Canyon Road, Merlot, CA \$10.50
Proverb, Merlot, CA \$10.50
Los Cardos, Malbec, Argentina \$11.50

Available By The Bottle
\$40

Signature Cocktails

Jamblertini
Ketel One, Triple Sec, Pineapple Juice,
Champagne \$12

Friskey Whiskey
Jack Daniels Honey Whiskey, Sour Mix,
Orange Juice, Sprite \$12

JAI Tai
Mt Gay Rum, Malibu, Pineapple, Orange Juice,
Grenadine \$12

Bourbon Crush
Smooth AMBLER Bourbon, Cointreau,
Pineapple, Lemonade \$12

Gin Richie
Tanqueray, Lime, Lemonade, Club Soda \$12

Rose Valley Cosmo
Absolut Citron, Cointreau, Rose, Cranberry \$12

Seasonal Cocktails

Trina's Whiskey Sangria
Proverb Merlot, House Whiskey, Orange Juice,
Club Soda \$12.95

Joey's Peartini
Absolut Pear, St. Germaine, Sour Mix \$12.95

Alexa's Pomerita
Silver Tequila, Pama Pomegranate Liqueur,
Triple Sec, Cranberry and Sour Mix \$12.95

Max's Mistletoe Mule
Malibu Rum, Cranberry Juice, Ginger Beer
\$12.95

Austin's Irish Old Fashioned
Jameson Black, Lemon Peel, Bitters, Splash of
Ginger Ale \$12.95

Jacqueline's Sugar Plum Fairy
Beefeater Gin, Grapefruit Juice, Sage Syrup,
VOSS Sparkling Water \$12.95

Aaron's Ambrosia Punch ~ (NA)
Pineapple Juice, Lemonade. Grenadine, Sorbet \$6

BEER

Amstel Light \$6.25
Blue Moon \$6.75
Buckler (Non Alcoholic) \$5.25
Budweiser \$5.25
Coor's Light \$5.25
Corona \$6.25
Dog Fish Head 60 Min IPA \$6.75
Guinness \$7.75

Heineken \$6.75
Michelob Ultra \$5.25
Miller Lite \$5.25
Sam Adams \$6.25
Sam Adams Seasonal \$6.25
Sierra Nevada Pale Ale \$7.25
Sly Fox Pikeland Pils \$6.75
Stella Artois \$7.25
Yuengling \$5.25