

APPETIZERS

- SHRIMP COCKTAIL \$15
Jumbo shrimp served with cocktail sauce
- FRIED CLAM STRIPS \$10
- FRIED WHOLE BELLY CLAMS \$18
- FRIED OYSTERS \$13
- FRIED CALAMARI \$10
- MAINE LUMP CRAB CAKE \$14
-  LOBSTER FRITTERS \$12
- PEEL & EAT SHRIMP \$14
Served with Old Bay Seasoning
- PAN SEARED SHRIMP W/GARLIC & OLD BAY \$14
- P.E.I. MUSSELS IN WHITE WINE & GARLIC \$14
- STEAMERS
- 1 Dz \$12
- 2 Dz \$22



LOBSTER DINNER


MARKET PRICE

FRESHLY PICKED MAINE LOBSTER

Steamed to perfection, cracked and served with corn on the cob, drawn butter, and homemade coleslaw. Ask for daily available sizes.



HOMEMADE SOUPS

-  LOBSTER BISQUE \$10
- NEW ENGLAND CLAM "CHOWDA" ... \$9
- SOUP OF THE DAY \$9
- SOUP IN A BREAD BOWL \$12

Served with Oyster Crackers

SIDES

- CORN ON THE COB \$3
- FRENCH FRIES \$4
- SWEET POTATO FRIES \$5
- ONION RINGS \$5
- HOMEMADE COLESLAW \$4
- MAINE STYLE POTATO SALAD .. \$4
- SEASONAL VEGGIES \$7
- HOMEMADE POTATO CHIPS ... \$3

MAINE

- WHOLE FISH OF THE DAY MARKET PRICE  *Oven roasted whole fish served with your choice of two sides and lemon olive oil vinaigrette*
- PAN SEARED SEA SCALLOPS \$26  • SEAFOOD STEW MARKET PRICE *Clams, mussels, shrimp, lobster claws, and Atlantic cod all cooked in a vegetable and seafood broth*
- GRILLED SALMON \$24 *w/ vegetables*
- FISH AND CHIPS \$20  *Fresh wild caught Atlantic cod, french fries, lemon, coleslaw and tartar sauce. Great with malt vinegar!*
- SEAFOOD COMBO \$20  *Fried Shrimp, clam strips, calamari and french fries with tartar and cocktail sauce*
- STEAM POT MARKET PRICE  *Freshly picked Maine lobster, clams, mussels, shrimp, smoked sausage, potatoes, and corn, seasoned with old bay*
- CLAM BELLY PLATTER \$24 *Whole clam bellies served with fries and tartar sauce*
-  LOBSTER MAC AND CHEESE \$17 *Lobster meat and cheddar cheese, topped with toasted bread crumbs*
-  LOBSTER TAILS \$28 *Two lobster tails with side of your choice*
-  LOBSTER FETTUCCINE ALFREDO \$25

JACK'S FAMOUS SANDWICHES

All the sandwiches are served w/ homemade coleslaw, pickles and your choice of house salad or homemade potato chips.

- CRAB CAKE SANDWICH \$17 *Jumbo lump crab cake with basil aoli, tomato and red onion on a grilled brioche bun*
- THE SHACK FISH SANDWICH .. \$15 *Blackened pan seared grouper served with arugula, tomato, red onion, and mayo on a ciabatta bread.*
- SHRIMP OR FISH TACOS \$13 *Pan seared shrimp or grouper topped with pico de gallo, cabbage and sour cream on two soft shell flour tortillas*
- JACK'S LOBSTER GRILLED CHEESE \$13  *Lobster meat and cheddar cheese on Texas toast*
- SEAFOOD SLIDERS \$19 *Maine style lobster salad, shrimp salad and crab salad on a brioche slider*
- CLAM STRIP PO' BOY \$15
- BEER BATTERED COD SANDWICH \$14 *Coleslaw and tartar sauce on ciabatta bread*

ORIGINAL JACK'S LOBSTER ROLLS

*4 oz of fresh lobster meat on a toasted New England split bun. * Gluten free buns are available.*

-  LOBSTER ROLL PLATTER \$19 *Served with homemade coleslaw, a pickle, and choice potato chips or house salad*
- SANDWICH ONLY \$17
- * MAINE STYLE *Cold with touch of mayo and celery*
- * CONNECTICUT STYLE *Warm with butter and a touch of lemon*

BEVERAGES

- ORGANIC MAINE SODAS \$3.25 *Blueberry, Root Beer, Lemon Lime, Orange, Spicy Ginger Brew, Mxicane Cola, Sarsaparilla*
- JOE'S ICE TEA (LOCAL) \$3.50 *Lemon, Peach, Raspberry, Half And Half, Unsweetened, Low Sugar Green Tea*
- JOE'S LEMONADE \$3.50
- POLAND SPRING WATER \$2
- POLAND SPRING SPARKLING WATER .. \$2.50
- CANNED SODAS \$2
- FRESHLY BREWED ICE TEA \$3
- COFFEE REGULAR/DECAF \$2.50
- HERBAL TEA \$2.75

DESSERTS

- WHOOPIE PIES \$6.50
- INDIVIDUAL SEASONAL PIES \$8.75

SALADS

-  LOBSTER SALAD PLATTER \$19 *Maine style lobster meat, Maine style potato salad and home-made coleslaw*
- HOUSE SALAD \$9 *Field greens, cucumbers, cherry tomatoes, red onions, and champagne vinaigrette*
- KALE CAESAR SALAD \$12 *Kale, parmesan cheese, croutons and caesar dressing*
- WEDGE SALAD \$12 *Iceberg lettuce, crumbled blue cheese, bacon cherry tomatoes, picked red onions and buttermilk blue cheese dressing*
- ARUGULA SALAD \$14 *Baby arugula, goat cheese, candied walnuts, dried cherries and balsamic dressing*
- CHILLED SEAFOOD SALAD \$19 *Chilled shrimp, calamari, scungilli, cherry tomatoes, red peppers, celery and red wine vinaigrette*

Add: Lobster 12, Grilled or Fried Shrimp 8, Salmon 12, Blackened Grouper 10, Grilled Chicken 6, Crab Cake 12

THE LOBSTER BOMB

37



8 oz of Lobster Meat in a toasted bread bowl, topped with lobster bisque

Consuming raw or undercooked seafood, shellfish, or eggs may increase your rash of foodborne illnesses, especially if you have certain medical conditions.

CRABS

MARKET PRICE

- KING CRAB LEGS 1LB, 2LB
- SNOW CRABS
- DUNGENESS CRABS
- STONE CRABS 4 PCS



LAND LOVERS

- MAC AND CHEESE \$10
- GRILLED CHEESE \$8
- GRILLED CHICKEN SANDWICH .. \$12 *Lettuce, tomato, caramelized onions and chipotle mayo on a ciabatta bread*
- CHEESEBURGER \$14 *White cheddar, lettuce, tomato and red onions on a grilled brioche bun*
- CHICKEN STRIP PLATTER W/ FRIES \$10

 Contains Lobster • Gluten-Free