

APPETIZERS

- SHRIMP COCKTAIL 15
Jumbo shrimp served with cocktail sauce
- FRIED SHRIMP 11
- 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

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.

MARKET PRICE



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 4.50
- SWEET POTATO FRIES 5.50
- 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
-  **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** 23
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
-  **SEAFOOD STEW** MARKET PRICE
Clams, mussels, shrimp, lobster claws, and Atlantic cod all cooked in a vegetable and seafood broth
- CLAM BELLY PLATTER** 24
Whole clam bellies served with fries and tartar sauce
-  **LOBSTER MAC AND CHEESE** 18
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** 14
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** 19.50
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** 3.50
Blueberry, Root Beer, Lemon Lime, Orange, Spicy Ginger Brew, Maxicane Cola, Sarsaparilla
- JOE'S ICE TEA (LOCAL)** 3.50
Lemon, Peach, Raspberry, Half And Half, Unsweetened, Low Sugar Green Tea
- 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

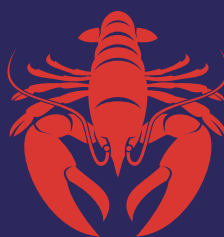
SALADS

-  **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

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

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