

STARTERS

Award Winning Nantucket Boat Chowder 9.99

New England Style Lobster Chowder with Twelve Types of Shellfish & Fresh Fish

Manhattan Clam Chowder 6.99

Jack's Famous 1913 Recipe

Chilled Jumbo Shrimp Cocktail 16.99

Served With House-made Spicy Horseradish Cocktail Sauce

Classic Caesar Salad 9.99

Crispy Romaine Tossed with Parmesan, Anchovies, Garlic Croutons And Classic Dressing
Grilled Jumbo Shrimp (Add \$10) Crab Cake (Add \$12)

Little Neck Clams 15.99 for Six Raw On Ice

Served on Shaved Ice, with Jack's Spicy Cocktail Sauce, and Mignonette

Pizzetta Margherita 14.99

San Marzano Tomatoes, Fresh Basil, Extra Virgin Olive Oil, Fresh Mozzarella on a House Baked Semolina Crust

Baked Oysters Royale 18.99

Spinach and Crab Florentine, Tarragon Mornay-Gratin

Crab Cakes Jack's 1913 Recipe 16.99

Served With Asian Slaw and Mango Chipotle Herb Aioli

available as entree: 29.99

ENTREES

All Entrees Include Fresh Baked Bread, House Salad, Fresh Vegetable and Starch

Boston Cod (Available Gf)

Thick Cut Roasted with Herb Butter & Topped with a Sherried Crust
28.99

Plancha Seared Salmon

Served with a Bouquetiere of Seasonal Vegetables and a Yuzu Citrus Wine Sauce
29.99

Baked Stuffed Colossal Lobster Tail

Topped with a Mixture of More Lobster, Shrimp and Crab Laced with Aged Sherry Vin Blanc, Lobster. Cognac Sauce
49.99

Chicken Lemonardo

Herb-Seared Free Range Chicken, Spinach, Blistered Grape Tomatoes, Lemon Pinot Grigio Sauce, Capellini Pasta
29.99

Filet Mignon and George's Bank Sea Scallops Duet

Petite Filet Mignon, Bone Marrow Red Wine Reduction Sauce, Bronzed Scallops, Lobster Butter Sauce
39.99

From Our Signature Steakhouse Montague Grill

Jack's Classic Steak Diane

Filet Mignon Medallions with Sautéed Mushrooms and a Classic Diane Sauce, Whipped Yukon Gold Potatoes Seasonal Vegetables
31.99

Filet Mignon

USDA Choice, Tender Cut From Our Steakhouse Grill with Cabernet Demi Glace, Whipped Yukon Gold Potatoes, Seasonal Vegetables
38.99

Prime New York Strip Steak

USDA Choice from our Steakhouse Grill with Cabernet Demi Glace, Whipped Yukon Gold Potatoes, Seasonal Vegetables
39.99

Char-Grilled Prime Delmonico Steak

Thick-Cut Ribeye Steak, Cabernet Demi-Glace, Maytag Blue Cheese, Whipped Yukon Gold Potatoes Spring Vegetable Medley
42.99

Calves Liver and Onions

Edelweiss Veal Liver, Sautéed Crisp and Caramelized Cipollini Onions, Applewood Smoked Bacon, Veal Demi-Glace, Yukon Gold Mashed Potatoes, Medley of Vegetables
34.99

In Addition To Your Steak or Entree:

Blue Cheese Crust 5.99
Sautéed Jumbo Shrimp 9.99
Jumbo Lump Crab Cake 11.99
Lobster Tail 24.99

House Fries 5.99
Sautéed Garlic Mushrooms 6.99
Sautéed Spinach 6.99
Caramelized Cippolini Onions 7.99
Truffle Fries w/ Asiago Cheese 7.99