

JACK'S OYSTER HOUSE™



ESTABLISHED 1913

 HOUSE FAVORITES

 FEATURED ON GOOD MORNING AMERICA

STARTERS

MANHATTAN CLAM CHOWDER ♦

JACK'S FAMOUS 1913 RECIPE  

JACK'S FAMOUS OYSTERS FOR SIX

EXOTIC OYSTERS LTD. FOR SIX

EXOTIC OYSTERS PURCHASED IN SMALL QUANTITIES TO ENSURE FRESHNESS

SOUP / CHEF'S INSPIRATION ♦

INSPIRED BY THE MARKET

LITTLE NECK CLAMS FOR SIX

CHILLED JUMBO SHRIMP COCKTAIL

SPICY HORSERADISH COCKTAIL SAUCE

CALAMARI

FRIED GOLDEN CRISP WITH SPICY CHIPOTLE MANGO AIOLI

PIZZETTA POMODORO

SAN MARZANO TOMATOES, BASIL PESTO, EXTRA VIRGIN OLIVE OIL, PARMESAN AND MOZZARELLA ON THIN SEMOLINA CRUST

SHRIMP TOSCA

SAUTÉED EXTRA LARGE SHRIMP, GRILLED RUSTIC BREAD, HEIRLOOM TOMATOES, LACED WITH GARLIC BASIL CHARDONNAY SAUCE

JACK'S EXTRAVAGANT SEAFOOD TOWER *

LOBSTER, BLUEPOINT OYSTERS, HARD-SHELL CLAMS, JUMBO SHRIMP OVER SHAVED ICE
SERVED WITH JACK'S SPICY HORSERADISH COCKTAIL SAUCE, MIGNONETTE, LEMON AND CHIPOTLE REMOULADE

CRABCAKES JACK'S 1913 RECIPE

SERVED WITH ASIAN SLAW AND MANGO CHIPOTLE HERB AIOLI

JACK'S FAMOUS CHOPPED SALAD *

APPLEWOOD SMOKED BACON, RIPE TOMATOES, CUCUMBER, CRISP LETTUCE, CRUMBLED BLUE CHEESE, TOSSED IN JACK'S SIGNATURE VINAIGRETTE

ENJOY WITH GRILLED CHICKEN (ADD \$9) OR GRILLED JUMBO SHRIMP (ADD \$15)

CLASSIC CAESAR SALAD

CRISPY ROMAINE TOSSED WITH PARMESAN, ANCHOVIES, GARLIC CROUTONS AND CLASSIC DRESSING
ADD GRILLED JUMBO SHRIMP (ADD \$15) OR CRAB CAKES (ADD \$12)

ENTREES

ALL ENTREES INCLUDE: HOUSE SALAD, FARM FRESH VEGETABLES, POTATO, AND OVEN FRESH BREAD

JACK'S CALVES LIVER, ONION AND BACON
VEAL LIVER, SAUTÉED CRISP CARAMELIZED ONIONS,
APPLEWOOD SMOKED BACON AND PAN JUICES

JACK'S CLASSIC STEAK DIANE *
FILET MIGNON MEDALLIONS WITH SAUTÉED MUSHROOMS AND
A CLASSIC DIANE SAUCE

FILET MIGNON *
USDA CHOICE, MOST TENDER CUT FROM OUR STEAKHOUSE
GRILL

CHOICE NEW YORK STRIP STEAK *
USDA CHOICE FROM OUR STEAKHOUSE GRILL

COWBOY STEAK *
THICK CENTER CUT USDA CHOICE, CHAR GRILLED WITH
JACK'S SIGNATURE STEAKHOUSE RUB

PRIME NEW YORK STRIP STEAK *
JACK'S FINEST USDA PRIME CUT FROM OUR STEAKHOUSE
GRILL

IN ADDITION TO YOUR STEAK
AU POIVRE
BERKSHIRE BLUE CHEESE CRUST
GRILLED SHRIMP
JUMBO LUMP CRABCAKES
GRILLED LOBSTER TAIL

CHICKEN RIGATONI ALA VODKA [VEGETARIAN OPTION AVAIL.]
CHICKEN MEDALLIONS, CHOPPED ROMA TOMATOES, BASIL,
PARMESAN REGGIANO IN LIGHT PINK NORTHERN ITALIAN VODKA
SAUCE

CHICKEN LEMONARDO
CHICKEN BREAST WITH SAUTÉED SPINACH, MUSHROOMS, DICED
ROMA TOMATOES WITH A LEMON CHARDONNAY SAUCE

TWO AND A HALF POUND HARD SHELL MAINE LOBSTER
STEAMED AND DESHELLED FOR YOUR CONVENIENCE MARKET PRICE

TWO AND A HALF LB MAINE LOBSTER BAKED STUFFED WITH
LOBSTER, SHRIMP AND CRAB ADD

CRABCAKES JACK'S 1913 RECIPE
MANGO CHIPOTLE HERB AIOLI

ARUGULA BASIL PESTO ENCRUSTED ATLANTIC SALMON
SERVED WITH A BOUQUETIERE OF SEASONAL VEGETABLES AND A
YUZU CITRUS WINE SAUCE

FRESH FISH OF THE DAY
FRESHEST FISH FROM TODAY'S MARKET, PREPARED DAILY WITH
CHEF'S ACCOMPANIMENTS

SIDES

FRENCH FRIES
SAUTÉED GARLIC MUSHROOMS *
TRUFFLE FRIES, PARMESAN & SEA SALT
SAUTÉED OR CREAMED SPINACH

BAKED STUFFED COLOSSAL LOBSTER TAIL
COMPOTE OF LOBSTER, SHRIMP AND CRAB
LACED WITH AGED SHERRY VIN BLANC

PETITE FILET MIGNON AND ATLANTIC SALMON
TENDER FILET WITH A CABERNET DEMI SAUCE AND PAN SEARED
SALMON WITH VALENCIA ORANGE VIN BLANC

LOBSTER SEAFOOD BIANCO
FRESH LOBSTER, SHRIMP, LITTLENECK CLAMS AND ATLANTIC FISH
SIMMERED IN AN HERB INFUSED LOBSTER BROTH GRILLED GARLIC
CROSTINI AND CURED ROMA TOMATOES

* =  GLUTEN FREE

NOW FEATURING JACK'S FAMOUS AWARD WINNING NANTUCKET BOAT CHOWDER TO TAKE HOME AND ENJOY
AVAILABLE BY THE PINT OR QUART