



[Dinner Appetizers]

SOUP DU JOUR 5.99

CHEF'S DAILY INSPIRATION

MANHATTAN CLAM CHOWDER 6.99

JACK'S FAMOUS 1913 RECIPE

VEGETARIAN FRENCH ONION SOUP 6.99

LITTLENECK CLAMS (RAW) 10.99 FOR EIGHT

CHERRYSTONE CLAMS (RAW) 11.99 FOR SIX

EXOTIC OYSTERS LTD. (RAW) 14.99 FOR SIX

JACK'S FAMOUS OYSTERS (RAW) 13.99 FOR SIX

RAW BAR TOWER FOR TWO 37.98

INCLUDES 4 LITTLE NECK, 4 CHERRY STONE, 4 SHRIMP, 4 BLUE POINTS, AND JUMBO LUMP CRABMEAT

CHILLED COLOSSAL SHRIMP COCKTAIL * 14.99

LEMON, COCKTAIL SAUCE

CLAMS CASINO * 12.99

PEPPER, LEEK, AND APPLE WOOD SMOKED BACON CONFETTI

OYSTERS ROCKEFELLER * 14.99

SPINACH PERNOD MOUSSE AND HOLLANDAISE

JUMBO LUMP CRABMEAT MARTINI 13.99

CAJUN REMOULADE

MARYLAND JUMBO LUMP CRAB CAKES * 12.99/24.99

LEGENDARY RECIPE WITH TANGY REMICK

SESAME GLAZED AHI TUNA 16.99

SPICY LEMON GARLIC SAUCE, SEAWEEED SALAD

FOIE GRAS SLIDER, GOOSEBERRY COULIS 23.99

FRENCH TOASTED SLIDER, CARMELIZED APPLE

JACK'S SIGNATURE CHOPPED NIÇOISE SALAD 12.99

SEARED AHI TUNA, ORGANIC GREENS, HARICOTS VERTS, HARD BOILED EGG, NIÇOISE OLIVES, CELERY, TOMATO, CUCUMBER, AND FIRST COLD PRESSED VIRGIN OLIVE OIL VINAIGRETTE

CLASSIC CAESAR SALAD 9.99

ROMAINE HEARTS, HOUSE CROUTONS, ANCHOVY AND PARMESAN

ADD GRILLED CHICKEN OR GRILLED SHRIMP OR GRILLED SALMON OR CRAB CAKE 16.99

* FEATURED ON GOOD MORNING AMERICA

JACK'S OYSTER HOUSE IS JOINING AMERICA'S FINEST RESTAURANTS WHO ARE NO LONGER SERVING CHILEAN SEA BASS IN AN EFFORT TO SAVE THIS ENDANGERED SPECIES.

**ALL DINNER ENTREES INCLUDE AND ORGANIC FIELD GREENS SALAD, SEASONAL FRESH
VEGETABLES, CHEF'S STARCH (LOCAL WHEN AVAILABLE)
AND OVEN FRESH BREAD**

[DINNER ENTREES]

RIGATONI POMODORO 19.99

OVEN ROASTED TOMATOES, FRESH ORGANIC SPINACH, PESTO AND REGGIANO

RATATOUILLE RISOTTO 22.99

PROVENCAL VEGETARIAN MEDLEY, EXTRA VIRGIN OLIVE OIL

PAN SEARED NATIVE SEA SCALLOPS 25.99

ROASTED RED BEET, GINGER PINEAPPLE REDUCTION

JACK'S SIGNATURE CALVES LIVER 23.99

BALSAMIC CARAMELIZED ONION, CRISPY BACON, FOND LIÉ

CHICKEN BREAST SCHNITZEL CLASSIC 24.99

MOLTEN GRUYERE AND VINE RIPE TOMATO FONDUE

HALF DUCK "A L'ORANGE" 27.99

BRAISED WITH CANDIED ZEST, ORANGE SAUCE AND WILD RICE PILAF

JACK'S LIVE MAINE LOBSTER (2.5Lbs) MARKET PRICE

STUFFED WITH CRAB, STEAMED OR BROILED. ADD 8.99 FOR STUFFED

GRILLED LOBSTER TAIL 39.99

LIGHTLY ENCRUSTED, BEURRE FONDUE

TRIO OF FRESH SEAFOOD 29.99

FRESHLY CAUGHT AND PREPARED DIFFERENTLY EVERY DAY

MASSACHUSETTS COD 24.99

GRANOLA CRUMBLE, MEYER LEMON EMULSION

PINK SEARED DAY BOAT SALMON 26.99

RED WINE MIRROR SYRUP, DIAMOND CUT LEEKS

CARVED RACK OF LAMB 34.99

MINT-PEA COUSCOUS, CURED LEMON AND HONEY GLAZE

JACK'S CLASSIC STEAK DIANE 29.99

THREE FILET MIGNON BEEF MEDALLIONS WITH MUSHROOMS, BRANDY MUSTARD CREAM

TENDER VEAL FLANK 24.99

WHITE TRUFFLE HONEY CRÈME, MARSALA REDUCTION, PARMESAN TUILE

COWBOY STEAK FOR ONE 39.99

21 oz. FINE AMERICAN RIBEYE STEAK BONE-IN. FROM OUR STEAKHOUSE BROIL GRILL

BEEF FILET MIGNON 37.99

NATURAL CHOICE, MOST TENDER CUT. FROM OUR STEAKHOUSE BROIL GRILL

CHOICE NEW YORK STRIP 36.99

14 oz. STRIP STEAK. FROM OUR STEAKHOUSE BROIL GRILL

PRIME NEW YORK STRIP STEAK 49.99

16 oz. JACK'S FINEST USDA PRIME STEAK. FROM OUR STEAKHOUSE BROIL GRILL

PORTERHOUSE FOR TWO 39.99 PER PERSON

42 oz. COMBINATION STRIP AND FILET. FROM OUR STEAKHOUSE BROIL GRILL

SURF AND TURF IN ADDITION TO YOUR STEAK:

GRILLED LOBSTER TAIL 36.99, SEA SCALLOPS 15.99, GRILLED SHRIMP 13.99

[SIDE DISHES]

BAKED POTATO, ONION RINGS, SWEET POTATO FRIES, WILTED SPINACH, SAUTÉED GARLIC
MUSHROOMS 5.99

FRENCH CERTIFIED MASTER CHEF LUC PASQUIER