



JUMBO SHRIMP COCKTAIL 17
 LITTLENECK CLAMS ½ dozen 11 | dozen 22
 BLUE POINT OYSTERS ½ dozen 19 | dozen 38
 AHI TUNA POKE 21
 Avocado, jalapeño, cucumber, wakame, wasabi
 COCONUT SHRIMP 21
 Apricot sweet Thai chili dip, lime zest
 BAKED CLAMS OREGANATA 19
 Lemon white wine garlic sauce
 MARYLAND CRABCAKES 19
 Pan-seared, black bean, grilled corn salsa, remoulade sauce

FRIED CALAMARI 19
 Marinara | Fra diavolo | Buffalo | Sweet Thai chili
 CHICKEN WINGS 17
 Hot | Medium | Mild | BBQ | Teriyaki | Garlic parmesan
 LOBSTER MAC N' CHEESE 25
 Cheddar, buttery crumbs, white truffle essence
 BURRATA PROSCIUTTO DI PARMA 18
 Mozzarella, cherry tomatoes, balsamic glaze
 PRINCE EDWARD ISLAND MUSSELS 24
 Marinara | Fra diavolo | White wine garlic

SOUPS & SALADS

<p>CAESAR 15 Romaine lettuce, garlic croutons, shaved parmesan cheese</p>	<p>ROAST BEET & FENNEL 17 Baby greens, caramelized walnuts, oranges, goat cheese, champagne vinaigrette</p>	<p>THE WEDGE 16 Red onion, grape tomato, gorgonzola, bacon & bleu cheese dressing</p>
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Add to any salad: grilled chicken 8 | grilled shrimp 14 | grilled salmon 12 | sesame crusted seared yellowfin 16

FRENCH ONION SOUP Bowl 11
 Melted mozzarella, garlic crostini and gruyere cheese

SEAFOOD CHOWDER Bowl 12
 Shrimp, crab, clams, bacon, carrots, celery, onion & potato

ENTREES

Substitute: sweet potato fries | truffle fries | garden salad | caesar salad +2.50

LOBSTER ROLL 36 | WARM LOBSTER MEAT +3

Chilled baby greens, butter toasted brioche roll

SESAME-CRUSTED YELLOWFIN TUNA 36

Chilled soba noodle salad, orange ginger dressing, wasabi, pickled ginger, seaweed salad

BROILED BRAZILIAN LOBSTER TAIL | TWIN TAILS M|P

Corn on the cob, fries, drawn butter & lemon wedge

BLACKENED MAHI MAHI 36

Roasted potato, sautéed spinach, mango salsa, chili-lemon drizzle

PAN SEARED MONTAUK CODFISH OREGANATA 34

Saffron rice, julienne vegetables, beurre blanc sauce

FRUTTI DI MARE 35

Marinara | Fra diavolo | White wine garlic
 Clams, mussels, shrimp, calamari, over linguine

FISH & CHIPS 24 | JACK'S FRIED SHRIMP & CHIPS 29

Tartar sauce & lemon

PAN SEARED ATLANTIC SALMON 35

Honey chipotle glaze, saffron rice, julienne vegetables

FISH TACOS 23 (GRILLED OR FRIED)

Codfish, greens, black bean corn salsa, sriracha mayo

8 oz FILET MIGNON 52 | 14 oz NY STRIP STEAK 47

Mashed potatoes, sautéed broccoli, merlot wine demiglaze

CHICKEN BRUSHETTA 26

Fried cutlet, plump tomatoes, fresh mozzarella, balsamic glaze, saffron rice

BURGER BEEF 17 | VEGGIE 17 | TURKEY 17

Add: cheddar, provolone, mozzarella, gruyere, American, wild mushrooms, caramelized onions +1.25

Add: bacon, avocado, fried egg + 2.50

Large Sides:+7 Sautéed Mushrooms & Onions | Grilled Asparagus | Fries | Steamed Broccoli | Mashed Potato | Julienne Vegetables
 | Sweet Potato Fries +9 | Truffle Fries +9



WINES

SPARKLING

	GLASS	BOTTLE
Brut, Taittinger, Champagne, France		150
Brut, Moët, Champagne, France		125
Brut, Moët Mini, Champagne Splits, France		29
Brut, Moët Mini, Rose Champagne Splits, France		29
Brut, Wycliff, Modesto California		27
Prosecco, Zardetto Brut, Veneto, Italy	17	55

WHITE WINES & ROSE

Riesling, Relax, Germany	13	38
Moscato, Seven Daughters, Italy	15	43
Rose, Juliette Provence, France	13	48
Rose, Whispering Angel, France	18	58
Pinot Grigio, Santa Marina, Italy	11	34
Pinot Grigio, Ecco Domani, Italy	14	46
Sauvignon Blanc, Matua Valley, New Zealand	14	46
Sauvignon Blanc, Kim Crawford, New Zealand	16	55
Chardonnay, CK Mondavi, California	11	38
Chardonnay, Hess Select, California	14	46
Chardonnay, Mc Manis, California	13	43

RED WINES

Pinot Noir, Robert Mondavi, California		47
Pinot Noir, Erath, Dundee, Oregon	14	47
Merlot, Copper Ridge, California	11	38
Malbec, Colores del Sol, Argentina	15	46
Cabernet Sauvignon, Rickshaw, California	11	38
Cabernet Sauvignon, Josh Cellars, California		46
Cabernet Sauvignon, Rodney Strong, California.	17	59

SANGRIAS & HOUSE WINES

Half Carafe 18 | Full Carafe 33
 Red | House Sangria, Peach Schnapps & Fresh Fruit
 White | House Sangria, Apricot Schnapps & Fresh Fruit
 Merlot | Cabernet | Pinot Grigio | Chardonnay | Pinot Noir

TEQUILA

Cabo Wabo
 Corzo Silver
 Don Julio Silver | Respersado
 Hornitos Sauza
 Jose Cuervo Gold | Silver
 1800
 Silver | Coconut | Respersado
 Patron Anejo
 Silver | XO Café
 Clase Azul
 Plata | Respersado
 Milagros Silver

BOURBON | RYE

Bullet 95 B | R
 Gentleman Jack
 Knob Creek Bourbon
 Makers Mark Bourbon
 Mitchers B | R
 Elijah Craig Bourbon
 Widow Jane B | R
 Wild Turkey 81 | 101
 Woodford Reserve B | R

IRISH WHISKEY

Bushmills Black
 Green Spot
 Irish Mist Honey
 Jameson | Black
 Barrel | IPA | Cold
 Brew | Caskmates
 Red Brest 12yr
 Proper 12
 Tullamore Dew

SMUGGLER COCKTAILS

THE HURRICANE SANDY RUM PUNCH
 Bacardi Superior Rum, Bacardi Pineapple, Amaretto,
 Fresh Lemon Juice, Pineapple Juice, Grenadine

POMEGRANATE MARTINI
 Ketel One Citroen Vodka, PAMA Pomegranate Liqueur,
 Cranberry Juice, Sour Mix

MOSCOW MULE
 Stolichnaya, Ginger Beer, Lime Juice

FOREST AVENUE LEMONADE
 Stoli Blueberry, Lemonade, Club Soda

TOASTED COCONUT MARTINI
 Bacardi Coconut Rum, Coco Lopez, Splash Of Pineapple
 Juice, Toasted Coconut Rim

DARK AND STORMY
 Goslings Dark Rum & Ginger Beer, Roses Lime Juice

HENDRICKS BASIL SMASH
 Hendricks Gin, St Germaine, Basil & Fresh Lemon Juice

JACKS IRISH MULE
 Bushmills Irish Whiskey, Goslings Ginger Beer, Lime Juice

DRINK SPECIAL OF THE DAY

TAPS

Blue Moon Belgian Wheat | Blue Point Toasted Lager
 Smithwick's Irish Ale | Cigar City Jai Alai
 Sam Adams Seasonal | Barrier Beer IPA Seasonal
 Peroni | Guinness

BOTTLES

Amstel Light | Budweiser | Bud Light | Coors Light |
 Miller Light | Michelob Ultra |
 Leinenkugel's Summer Shandy | Kona Big Wave
 Corona | Corona Light | Pacifico Clara | Modelo Lager
 Dos Equis | Stella Artois | Heineken | Heineken Light
 Greens Amber Ale (Gluten Free)
 Angry Orchard | Magner's Irish Cider

CANS

White Claw Black Cherry | Mango | Lime
 High Noon Peach | Black Cherry
 Montauk | Summer Ale | Wave Chaser IPA | Juicy IPA 16oz
 Ballast Point Sculpin IPA | Seadog Wild Blueberry

Non-Alcoholic

Goslings Ginger Beer | Heineken 00 | Root Beer | Guinness 0.0

SCOTCH

Aberfeldy 12 yr
 Balvenie Single Malt 12 yr
 Chivas Regal 12 yr | Macallan
 12yr Glenfiddich 12|15 yr
 Glenlivet 12 yr | Aberlour 12yr
 Glenmorangie 10yr

COGNAC

Grand Mariner
 Hennessy VS
 Remy Martin
 VSOP