



STARTERS

FRIED CALAMARI 19
Marinara | Fra diavolo | Buffalo | 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

COCONUT SHRIMP 21
Apricot sweet Thai chili dip, lime zest

BAKED CLAMS OREGANATA 19
Lemon white wine garlic sauce

JUMBO SHRIMP COCKTAIL 21

LITTLENECK CLAMS ½ dozen 11 | dozen 22

BLUE POINT OYSTERS ½ dozen 19 | dozen 38

AHI TUNA POKE 21
Avocado, jalapeño, cucumber, wakame, sushi wasabi

MARYLAND CRABCAKES 19
Pan-seared, black bean, grilled corn salsa, remoulade sauce

PRINCE EDWARD ISLAND MUSSELS 24
Marinara | Fra diavolo | White wine garlic

SOUPS & SALADS

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

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

CAESAR 15
Romaine lettuce, garlic croutons, shaved parmesan cheese

ROAST BEET & FENNEL 17
Baby greens, caramelized walnuts, oranges, goat cheese, champagne vinaigrette

THE WEDGE 16
Iceberg lettuce, red onion, grape tomato, gorgonzola cheese, bacon & bleu cheese dressing

AVOCADO 18
Baby greens, avocado, Bermuda onions, roasted red peppers, red wine vinaigrette

Add to any salad:

grilled chicken 8 | grilled shrimp 14 | grilled salmon 12 | seared yellowfin 16

BETWEEN THE BREAD

Accompanied by fries & sour pickle

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

FRIED CODFISH SANDWICH 18
Brioche roll, tartar sauce, lemon wedge

BUTTERMILK CRISPY CHICKEN SANDWICH 18
Brioche roll, coleslaw, American Cheese, chipotle mayo

NY STRIP STEAK SANDWICH 26
Toasted hero, fried onions, mozzarella, horseradish aioli

FISH TACOS 23 (GRILLED OR FRIED)
Codfish, greens, black bean corn salsa, sriracha mayo

LOBSTER ROLL 36 | WARM LOBSTER MEAT +3
Chilled baby greens, butter toasted brioche roll

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

ENTRÉES

SESAME-CRUSTED YELLOWFIN TUNA 36

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

FISH & CHIPS 24 | JACK'S FRIED SHRIMP & CHIPS 29
Tartar sauce & lemon

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

BROILED BRAZILIAN LOBSTER TAIL | TWIN TAILS M|P
Corn on the cob, fries, drawn butter & lemon wedge

CHICKEN BRUSHETTA 26
Fried cutlet, plump tomatoes, fresh mozzarella, balsamic glaze, saffron rice

FRUTTI DI MARE 35
Marinara | Fra diavolo | White wine garlic | Clams, mussels, shrimp, calamari, over linguine

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