



STARTERS

JUMBO SHRIMP COCKTAIL 21 | 21.70
 LITTLENECK CLAMS ½ dozen 11 | 11.39 | dozen 22 | 22.77
 BLUE POINT OYSTERS ½ dozen 19 | 19.67 dozen 38 | 39.33
 AHI TUNA POKE 21 | 21.70
 Avocado, jalapeño, cucumber, wakame, wasabi
 COCONUT SHRIMP 21 | 21.70
 Apricot sweet Thai chili dip, lime zest
 BAKED CLAMS OREGANATA 19 | 19.67
 Lemon white wine garlic sauce
 MARYLAND CRABCAKES 19 | 19.67
 Pan-seared, black bean, grilled corn salsa, remoulade sauce

FRIED CALAMARI 19 | 19.67
 Marinara | Fra diavolo | Buffalo | Sweet Thai chili
 CHICKEN WINGS 17 | 17.60
 Hot | Medium | Mild | BBQ | Teriyaki | Garlic parmesan
 LOBSTER MAC N' CHEESE 25 | 25.88
 Cheddar, buttery crumbs, white truffle essence
 BURRATA PROSCIUTTO DI PARMA 19 | 19.67
 Mozzarella, cherry tomatoes, balsamic glaze
 PRINCE EDWARD ISLAND MUSSELS 24 | 24.84
 Marinara | Fra diavolo | White wine garlic

SOUPS & SALADS

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|---|---|---|
| CAESAR 15 15.53 Romaine lettuce, garlic croutons, shaved parmesan cheese | ROAST BEET & FENNEL 17 17.60 Baby greens, caramelized walnuts, oranges, goat cheese, champagne vinaigrette | THE WEDGE 16 16.56 Red onion, grape tomato, gorgonzola, bacon & bleu cheese dressing |
|---|---|---|

Add to any salad: grilled chicken 8 | 8.28 | grilled shrimp 14 | 14.49 | grilled salmon 12 | 12.42
 sesame crusted seared yellowfin 17 | 17.60

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| FRENCH ONION SOUP Bowl 11 11.39 Melted mozzarella, garlic crostini and gruyere cheese | SEAFOOD CHOWDER Bowl 12 12.42 Shrimp, crab, clams, bacon, carrots, celery, onion & potato |
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ENTREES

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

LOBSTER ROLL 36 | 37.26 WARM LOBSTER MEAT +3
 Chilled baby greens, butter toasted brioche roll

SESAME-CRUSTED YELLOWFIN TUNA 36 | 37.26

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 37 | 38.30

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

PAN SEARED MONTAUK CODFISH OREGANATA 34 | 35.20

Saffron rice, julienne vegetables, beurre blanc sauce

FRUTTI DI MARE 35 | 36.23

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

FISH & CHIPS 24 | 24.84 | JACK'S FRIED SHRIMP & CHIPS 29 | 30.02

Tartar sauce & lemon

PAN SEARED ATLANTIC SALMON 35 | 36.23

Honey chipotle glaze, saffron rice, julienne vegetables

FISH TACOS (GRILLED OR FRIED) 23 | 23.81

Codfish, greens, black bean corn salsa, sriracha mayo

8 oz FILET MIGNON 53 | 54.86 | 14 oz NY STRIP STEAK 47 | 48.65

Mashed potatoes, sautéed broccoli, merlot wine demi glaze

CHICKEN BRUSHETTA 26 | 26.91

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

BURGER BEEF | VEGGIE | TURKEY 17 | 17.60

Add: cheddar, provolone, mozzarella, gruyere, American, wild mushrooms, caramelized onions +1.25 | +1.29
 Add: bacon, avocado, fried egg +2.50 | +2.59

Large Sides : +7 | + 7.25 Sautéed Mushrooms & Onions | Grilled Asparagus | Fries | Steamed Broccoli | Mashed Potato |
 Julienne Vegetables | Coleslaw | Sweet Potato Fries 9 | 9.32 | Truffle Fries 9 | 9.32

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

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|--|----|----|
| 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, Sea Glass, California | 11 | 38 |
| Chardonnay, Hess Select, California | 14 | 46 |
| Chardonnay, Mc Manis, California | 13 | 43 |

RED WINES

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|---|----|----|
| Pinot Noir, Robert Mondavi, California | 16 | 55 |
| 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 & HOUSEWINES

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

SCOTCH

Aberfeldy 12 yr
Balvenie Single Malt 12 yr
Chivas Regal 12 yr
Macallan 12 yr
Glenfiddich 12 | 14 yr
Glenlivet 12 yr | 14yr
Aberlour 12 yr
Glenmorangie 10 yr

COGNAC

Grand Mariner
Hennessy VS
Remy Martin VSOP

BOURBON | RYE

Bullet 95 B | R
Gentlemen Jack
Knob Creek Bourbon
Makers Mark Bourbon
Mitcher's 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

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SMUGGLER COCKTAILS

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

POMEGRANATE MARTINI
Stoli Citron Vodka, PAMA Pomegranate Liquor,
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, 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 | Hofbrau Original
Great Lakes 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 | Seasonal | Wave Chaser IPA
Ballast Point Sculpin IPA | Seadog Wild Blueberry | Sour Beer??

Non-Alcoholic

Goslings Ginger Beer | Heineken00 | Root Beer | Guinness 0.0

TEQUILA

Cabo Wabo Silver
Casa Migos Silver
Don Julio Silver | Reposado
Hornitos Sauza Silver
Herradura Silver
Jose Cuervo Silver | Gold

Patron Anejo | Silver | Reposado
Clase Azul Plata | Reposado
Maestro Dobel Reposado
Milagros Silver
1800 Silver | Reposado | Coconut

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