



## STARTERS

JUMBO SHRIMP COCKTAIL 21 | 21.7  
 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 | 21.74  
 Avocado, jalapeño, cucumber, wakame, wasabi  
 COCONUT SHRIMP 21 | 21.74  
 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 18 | 18.63  
 Mozzarella, cherry tomatoes, balsamic glaze  
 PRINCE EDWARD ISLAND MUSSELS 24 | 24.84  
 Marinara | Fra diavolo | White wine garlic

## SOUPS & SALADS

FRENCH ONION SOUP Bowl 11 | 11.39  
 Melted mozzarella, garlic crostini and gruyere cheese  
 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

SEAFOOD CHOWDER Bowl 12 | 12.42  
 Shrimp, crab, clams, bacon, carrots, celery, onion & potato

THE WEDGE 16 | 16.56  
 Iceberg lettuce, red onion, grape tomato, gorgonzola cheese, bacon & bleu cheese dressing  
 AVOCADO 18 | 18.63  
 Baby greens, avocado, Bermuda onions, roasted red peppers, red wine vinaigrette

Add to any salad:

grilled chicken 8 | 8.28 | grilled shrimp 14 | 14.49 | grilled salmon 12 | 12.42 seared yellowfin 17 | 17.60

## BETWEEN THE BREAD

Accompanied by fries & sour pickle

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

FRIED CODFISH SANDWICH 18 | 18.63  
 Brioche roll, tartar sauce, lemon wedge  
 BUTTERMILK CRISPY CHICKEN SANDWICH 18 | 18.63  
 Brioche roll, coleslaw, American cheese, chipotle mayo  
 NY STRIP STEAK SANDWICH 26 | 26.91  
 Toasted hero, fried onions, mozzarella, horseradish aioli

FISH TACOS 23 | 23.81 (GRILLED OR FRIED)  
 Codfish, greens, black bean corn salsa, siracha mayo  
 LOBSTER ROLL 36 | 37.26 WARM LOBSTER MEAT +3  
 Chilled baby greens, butter toasted brioche roll  
 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

## ENTRÉES

SESAME- CRUSTED YELLOWFIN TUNA 36 | 37.26  
 Chilled soba noodle salad, orange ginger dressing, cucumber wasabi, pickled ginger, seaweed salad

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

BLACKENED MAHI MAHI 36 | 37.26  
 Roasted potatoes, sauteed spinach, mango salsa, chilli-lemon drizzle

PAN SEARED MONTAUK CODFISH OREGANATA 34 | 35.19  
 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 | 26.91  
 Fried cutlet, plump tomatoes, fresh mozzarella, balsamic glaze, saffron rice

FRUITTI DI MARE 35 | 36.23  
 Marinara | Fra Diavolo | White Wine Garlic Clams, mussels, shrimp, calamari, over linguini



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

### RED WINES

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

### 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

### COGNAC

Grand Mariner  
 Hennessy VS  
 Remy Martin VSOP

## 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 |  
 Jakes Hard 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 |

### 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