

COCKTAILS

BLISS TOWN COSMO | 21

Jimmy's Patron Anejo | Orange Liqueur | Bliss Town Kombucha
Cranberry Juice | Rosemary Simple

CHERRY LIMEADE | 15

Bully Boy Seacoast Vodka | Cherry Juice | Lime
Simple | Soda

JAZZ BIRD | 19

Mt. Gay Eclipse Rum | Aperol | Green Chartreuse
Pineapple | Lime

TANGERINE TOM | 16

Nolet's Gin | Tangerine | Orange | Lemon | Soda | Simple

THE FORIJER | 18

Forji Gin | Domaine De Canton Ginger Liqueur | Lime
Pineapple | Ginger Beer

JIMMY'S POT OF GOLD | 22

Jimmy's Maker's Mark | Honey Simple | Lemon

ZERO PROOF

YUZU LEMON DROP | 10

Basil | Lemon | Simple | Yuzu Soda | Sugar Rim

CUCUMBER NOJITO | 10

Mint | Lime | Simple | Cucumber Soda

HIBISCUS ROSE SUNRISE | 10

OJ | Rose Water | Lime | Grenadine | Hibiscus
Rose Soda

HONEY, I'M HOT | 10

Lime | Grapefruit | Hot Honey | Ginger Beer

DRAFT BEER

ASK YOUR SERVER ABOUT OUR
ROTATING DRAFTS

BOTTLES & CANS

MICHELOB 'ULTRA' | 6

MODELO ESPECIAL | 6

SMUTTYNOSE FINESTKIND IPA | 9

GHOSTFISH BREWING GRAPEFRUIT IPA [GF] | 9

GUINNESS STOUT | 7

BUBBLES

PROSECCO - CHLOE, IT 12|41

CHAMPAGNE - NICOLAS FEUILLATTE FR 187ml | 18

SPARKLING ROSE - RUFFINO LUMINA, IT 187ml | 14

ROSE

THE ULTIMATE PROVENCE, FR 17|65

SANGRIA

HOUSE MADE SANGRIA | 15

Your Choice of Red or White

WHITE

PINOT GRIGIO - ILAURI TAVO ITL 11|39

CHARDONNAY - WINES of COPPOLA, CA 14|50

CHARDONNAY - CAMBRIA KATHERINE'S VINEYARD, CA 18|68

CHABLIS - SIMONNET FEBRE, FR 21|80

SAUVIGNON BLANC - CROWDED HOUSE, NZ 13|46

SANCERRE - ALPHONSE MELLOTT, FR 18|70

CHENIN BLANC - SALDO, CA 16|60

GRUNER VETTLINER - LANDHAUS MAYAR, AUS 14|50

REISLING - THE SEEKER, MOSEL, GER 15|55

RED

PINOT NOIR - BARRIQUE, SONOMA, CA 16|60

CABERNET - WINES of COPPOLA, PASO ROBLES 13|48

CABERNET - IN SHEEP'S CLOTHING, WA BIPOC 22|80

CAB FRANC - COSENTINO 'THE FRANC', LODI, CA 16|60

SUPER TUSCAN - POGGIO DEL CONCONE IT 15|55

RED BLEND - BONTERRA EQUINOX ORGANIC, CA 14|50

WOODCHUCK NECTAR IMPERIAL | 8

TRULY HARD SELTZER | 6

SMUTTYNOSE SOUR | 9

SAM ADAM'S 'JUST THE HAZE' N/A IPA | 7

PERONI O.O N/A BEER | 7

APPETIZERS

ARTISAN BOARD | 18

Local & Imported Cheese & Charcuterie | Toasted Nuts
Honey Drizzle | Jam | Sundried Fruit | Quick Pickles
Artisan Crisps

PARMESAN TRUFFLE FRIES | 10 [GF]

Truffle Oil | Parmesan | Paprika Aioli | Herbs

JIMMY'S CAESAR SALAD | 12 [V]

Baby Romaine | Parmesan Dressing | Grape | Tomato
Crouton | Shaved Pecorino Romano [add anchovies | 2]

BERRY SALAD | 12 [V/GF]

Fresh Berries | Smoked Feta | Candied Pecans | Pickled
Red Onion | Cucumber | Local Greens | Champagne
Vinaigrette

Salad Additions: Jumbo Shrimp 12 | Petit Filet 22
Northern Harvest Salmon 20 | Swordfish 21

TRUFFLED SPINACH & LEEK DIP | 16

Sauteed Leeks & Spinach | Black Summer Truffle
Parmesan & Muenster Cheese | Buttered Oyster Chip
House Crackers

LABRIE SEAFOOD CHOWDER | 14

Award Winning Seafood Chowder | Saltine Crumble

COLOSSAL SHRIMP COCKTAIL | 16 [GF]

House Cocktail Sauce | Fresh Grated Horseradish
Quick Pickles | Lemon

"DAILY CATCH" CEVICHE | 18 [GF/DF]

Jumbo Lump Crab Meat | Lime Juice Cured Shrimp
Tomato | Red Onion | Cilantro | Avocado | Tortilla

RHODE ISLAND CALAMARI | 15 [GF]

Red Onion | Caper Berries | Roasted Tomato Aioli
Lemon Vinaigrette | Peppadew Peppers

BACON WRAPPED SCALLOPS | 18 [GF/DF]

Jumbo Diver Scallops | Applewood Bacon | Pickled Apple
Carrot Puree | Pistachio Crumble

TUNA TEMPURA ROLL | 18 [DF]

Yellowfin Tuna | Cucumber | Carrot | Tobiko | Scallion
Pickled Ginger | Cherry Blossom Soy

ENTREES

BEEF TENDERLOIN AU POIVRE | 38 [GF]

Potato Gratin | Creamed Spinach
Tri-Colored Peppercorn Demi

CITRUS GRILLED SWORDFISH | 30 [GF]

Grilled Citrus Marinated Swordfish | Confit Fingerling Potatoes
Braised Fennel | Pickled Cippolinis
Sherry Compound Butter

ORANGE GINGER GLAZED HALF CHICKEN | 26 [GF]

Roasted Half Chicken | Jasmine Rice | Charred Bok Choy
Orange Ginger Soy Glaze

JIMMY'S BRANDT ANGUS BURGER | 20

Heirloom Tomato | Bibb Lettuce | Slab Bacon | Cave
Aged Grafton Cheddar | Truffle Aioli | French Fries
Add Truffle Fries | 4
GF Bun | 2

SEARED NORTH ATLANTIC SALMON | 28 [GF/DF]

North Atlantic Salmon | Marinated White Bean Salad
European Cucumber | Cherry Tomatoes | Arugula | Aged Balsamic

WILD MUSHROOM RISOTTO | 18 [V/GF]

Arborio Rice | Foraged Mushrooms | Asparagus Tips | Confit
Tomatoes | Charred Scape Pesto | Fontina
Add Lobster MKT Price

LOBSTER ROLL | MKT

Fresh Maine Lobster Meat | Kewpie Dressing | Griddled
Brioche Bun | Bibb Lettuce | Micro Celery | French Fries
Add Truffle Fries | 4
GF Bun | 2

DESSERT

BOSTON CREAM PIE | 10

Vanilla Cake | Vanilla Custard | Chocolate Ganache
Fresh Strawberries | Whipped Cream

STRAWBERRY SHORT CAKE | 10

BLUEBERRY PIE A LA MODE | 14

ASSORTED SEASONAL COOKIES | 10

SEASONAL SORBET | 10 [GF]

COCKTAILS

HAZEY DELIGHT | 15

Jimmy's Bully Boy Vodka | Frangelico | Kahlua
Hazelnut Coffee | Walnut Bitters

SALTED CARAMEL MANHATTAN | 21

Jimmy's Maker's Mark Bourbon | Amaro Montenegro
Caramel | Sea Salt | Walnut & Chocolate Bitters

DESSERT WINES

PETIT GUIRAUD '16 Sauternes | 12

SANDEMAN'S Ruby Port | 10

GRAHAM'S 10yr Tawny-Port | 16

TAYLOR FLADGATE 20yr Tawny-Port | 24