Jimmy's JAZZ & BLUES CLUB

APPETIZERS

BAKED BRIE EN CROUTE | 17 [V]
Pecan Stuffed Baked Brie | Puff Pastry | Strawberry Chutney | Honey Drizzle | Grilled Baguette

CRAB CAKE | 18
Jumbo Lump Crab Cake | Harvest Squash Succotash Maple Mustard Aioli | Fresh Lemon

JIMMY'S CAESAR SALAD | 12 [V]
Baby Romaine | Parmesan Dressing | Grape Tomato Crouton | Shaved Pecorino Romano [add anchovies | 2]

CITRUS SALAD | 14 [GF]
Winter Citrus | Pomegranate Arils | Shaved Fennel Crumbled Goat Cheese | Red Vein Sorrel | Local Greens Tangerine Vinaigrette

Salad Additions: Jumbo Shrimp 12 | Petit Filet 22 Northern Harvest Salmon 20 | Seared Tuna 18

BASIL'S JUMBO MEATBALL | 16
Butchers Blend Meatball | Herbed Whipped Ricotta | Roasted Tomato Pomodoro | Crispy Basil

CRISPY BRUSSELS | 14
Sun Dried Cranberries | Crumbled Goat Cheese Pepitas | Neuskes Bacon | Autumn Vinaigrette

JIMMY'S LOBSTER BISQUE | 16
Fresh Picked Maine Lobster | Sherry | Cream | Fennel Pollen Crème Fraiche | Paprika | Grilled Baguette

COLOSSAL SHRIMP COCKTAIL | 16 [GF]
House Cocktail Sauce | Fresh Grated Horseradish Quick Pickles | Lemon

TUNA POKE | 18 [DF]
Ahi Tuna | Edamame | Avocado Wasabi Mousse | Black Garlic Shoyu | Seaweed Salad | Furikake | Wonton Chip

BACON WRAPPED SCALLOPS | 18 [DF]
Jumbo Diver Scallops | Applewood Bacon | Pickled Apple Carrot Puree | Pistachio Crumble

ENTREES

BEEF TENDERLOIN AU POIVRE | 38 [GF]
Potato Gratin | Creamed Spinach | Tri-Colored Peppercorn Demi

SESAME SEARED TUNA | 32 [DF]
Sesame & Wasabi Crusted Seared Tuna | Sambal Miso Broth Marinated Couscous Salad | Bean Sprouts | Wonton | Crisp Scallions

CHICKEN PARMESAN | 26
Herbed Chicken Cutlet | Linguine | Roasted Tomato Sofrito | Fresh Basil | Burrata | Grana Padana

SHORT RIB RAVIOLI | 28
Cabernet Braised Short Rib Ravioli | English Peas | Confit Mushrooms | Roasted Tomatoes | Baby Spinach | Truffle Cream
Add 2.5oz Lobster - 17

FISH & CHIPS | 27
Lightly Breaded Haddock Filet | French Fries | Cole Slaw Jimmy's Tartar Sauce | Dilly Beans | Fresh Lemon

SEARED NORTH ATLANTIC SALMON | 28 [GF|DF]
North Atlantic Salmon | Butter Bean and Leek Cassoulet | Roasted Asparagus | Roasted Red Pepper Coulis

JIMMY'S BRANDT ANGUS BURGER | 20
Heirloom Tomato | Bibb Lettuce | Slab Bacon | Cave Aged Grafton Cheddar | Truffle Aioli | French Fries
GF Bun | 2

ACORN SQUASH RATATOUILLE | 18 [Vegan]
Roasted Acorn Squash | Eggplant | Zucchini | Gold Bar Squash Romesco | Arugula | Basil Coulis | Jasmine Rice

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

NOVEMBER 24, 2025

PLEASE MAKE YOUR SERVER AWARE OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS IN YOUR PARTY.

COCKTAILS

NEW ENGLAND MANHATTAN | 16
Bulliet Rye | Calvados | Maple Syrup | Fernet Chocolate Bitters

APPLE CIDER MARG | 14
Mi Campo | Lemon | Orange Liqueur | Apple Cider

WINTER THYME MULE | 14
Grainger's Deluxe Organic Vodka | Lime Juice Cranberry Thyme Syrup | Ginger Beer

RED TAILED PALMER | 14
Nolet's Gin | Half Lemonade | Half Iced Tea Cranberry Juice

PORTSMOUTH PEAR | 14
Grainger's Vodka | Pear Liqueur | Ginger Liqueur Lemon | Sparkling Wine | Soda

CHERRY RICKY | 14
Mi Campo Tequila | Luxardo | Lime Juice | Cherry Simple Syrup | Soda

POMEGRANATE GIN FIZZ | 16
Nolet's Gin | Lemon | Lime | Pomegranate

SUNDOWN SERENADE | 20
Jimmy's Clover Single Barrel Bourbon | Luxardo | St. Germain | Chocolate Bitters

HOUSE MADE SANGRIA | 15
Your Choice of Red or White

JIMMY'S TRIO

1oz Pour of Jimmy's Clover, Jimmy's Makers Mark, Paired with an Old Fashioned Cocktail | 35

ZERO PROOF

THE NO KICK MULE | 11
Cranberry Thyme Syrup | Lime | Ginger Beer

POMEGRANATE DREAM | 11
Pineapple | Pomegranate | Earl Grey Simple

DRAFT BEER

Guinness 4.2% IRL
Jacked Up Double IPA 8.0% NH
Maine Lunch 7.% ME
Schilling Jakobus 5% NH
Gunner's Daughter Milk Stout 5.5% ME
Athletic IPA Non Alcoholic 0.5% CT

BUBBLES

CAVA - Don Simon, SP 12|41
PROSECCO - Zardetto Private Cuvee, IT 12
CHAMPAGNE - Belaire Rare Sparkling Rose, FR 375ml 26
CHAMPAGNE - Veuve Clicquot Brut Yellow, FR 375ml 75

WHITE/ROSÉ

PINOT GRIGIO - 'Esperto' Livio Felluga, IT 13|63
CHARDONNAY - Wines of Coppola, CA 14|68
CHARDONNAY - Raymond, Napa, CA 16|78
SAUVIGNON BLANC - Dry Lands, NZ 14|68
SAUVIGNON BLANC - White Haven, NZ 15|73
SANCERRE - Aphonse Mellot, FR 18|88
VERMENTINO - Banfi La Pettegola, Tuscany, IT 15|73
RIESLING - Dr. Konstantin Frank, NY 14|68
ROSÉ - The Ultimate Province, FR 17|83

RED

PINOT NOIR - Erath Amity, OR 16|78
PINOT NOIR - Meiomi, Central Coast, CA 14|68
CABERNET - Wines of Coppola, Paso Robles, CA 13|63
CABERNET - Justin, Paso Robles, CA 20|98
CABERNET - La Crema, Sonoma County, CA 25|123
MALBEC - Zuccardi Q, ARG 15|73
CHIANTI - Banfi Chianti Superiore, Montalcino, IT 13|63
SUPER TUSCAN - Poggio Del Concone, IT 15|58
COTES DU RHONE - Brotte Espirit, FR 15|58

WINE SPECTATOR AWARD WINNER 2023, 2024 & 2025

BOTTLES & CANS

Sam Adams Seasonal | 7
Smuttynose Finestkind IPA | 9
Heineken | 7
Stella | 7
Modelo Special | 7
Stowe Semi Dry Cider | 9
Truly Hard Seltzer | 7
High Noon Grapefruit | 7
Bud Light | 6
Michelob 'Ultra' | 6
Peroni 0.0 N/A Beer | 7