


SOUP

NEW ENGLAND CLAM CHOWDER
CREAMY CHICKEN & RICE

APPETIZERS

SHRIMP COCKTAIL
PLUMP TENDER SHRIMP SERVED WITH COCKTAIL SAUCE & LEMONS. — 2.50 EA.

LITTLE NECK CLAMS ON THE HALF SHELL 
SWEET NECTAR FROM THE BOTTOM OF THE SEA — 2.00 EACH

OYSTERS ON THE HALF SHELL — 2.50

BUTTERFLY SHRIMP
(5) BUTTERFLY SHRIMP BREADED AND DEEP FRIED SERVED WITH A SIDE OF COCKTAIL SAUCE — 12

SPECIALS

PULLED PORK SMOKED MAC N CHEESE
JAY'S FAMOUS SMOKED MAC N CHEESE SLOW COOKED AND TOPPED WITH BBQ PULLED PORK — 16

BOURBON SALMON BBLT
6 OZ SALMON FILET SMOTHERED IN BOURBON GLAZE ON A TOASTED BRIOCHE BUN WITH LETTUCE, TOMATO, BACON, AND BLUE CHEESE CRUMBLES — 15

SEARED SESAME TUNA GARDEN SALAD
OUR HOUSE SALAD TOPPED WITH SLICED SESAME MARINATED AHI TUNA — 15

STEAK AND POTATO QUESADILLA
SHAVED SIRLOIN STEAK, TATER TOTS, ROASTED ONIONS AND PEPPERS, AND MELTED MONTEREY CHEESE FOLDED IN A CRISPY TORTILLA WITH A SIDE OF AU JUS FOR DIPPING — 15

CLAM ROLL
FRIED CLAMS WITH FF AND TARTAR OR COCKTAIL SAUCE — 13

DESSERTS

DAVID'S NEW YORK STYLE CHEESECAKE — 6

TARTAFU GELATO
CHOCOLATE & VANILLA ICE CREAM INSIDE A CHOCOLATE SHELL STUFFED WITH A REFRESHING CHERRY — 6

KEY LIME PIE — 6