

# JACK'S OYSTER HOUSE™

ESTABLISHED 1913



 HOUSE FAVORITES

 FEATURED ON GOOD MORNING AMERICA

## DINNER APPETIZERS

SOUP DU JOUR

CHEF'S DAILY INSPIRATION

MANHATTAN CLAM CHOWDER 

JACK'S FAMOUS 1913 RECIPE

VEGETARIAN FRENCH ONION SOUP

LITTLENECK CLAMS (RAW, 9) OR CHERRYSTONE CLAMS (RAW, 6)

EXOTIC OYSTERS LTD. (RAW) FOR SIX

JACK'S FAMOUS OYSTERS (RAW) FOR SIX 

RAW BAR TOWER FOR TWO

INCLUDES 4 LITTLENECK, 4 CHERRY STONE, 4 COLOSSAL SHRIMP, and 4 BLUEPOINTS

CHILLED COLOSSAL SHRIMP COCKTAIL

LEMON, COCKTAIL SAUCE

CLAMS CASINO 

PEPPER, LEEK, AND APPLE WOOD SMOKED BACON CONFETTI

OYSTERS ROCKEFELLER 

SPINACH PERNOD MOUSSE AND HOLLANDAISE

CALAMARI

FRIED GOLDEN CRISP, WITH CHIPOTLE LIME AIOLI AND POMODORO DIPPING SAUCE

MARYLAND JUMBO LUMP CRAB CAKES 

LEGENDARY RECIPE WITH TANGY REMICK

TUNA CARPACCIO

ASIAN FIVE SPICE RUBBED AHI TUNA, CITRUS INFUSED OLIVE OIL, FRIED CAPERS, PICKLED ONIONS AND PONZU GLAZE

JACK'S SIGNATURE CHOPPED NIÇOISE SALAD

SEARED AHI TUNA, ORGANIC GREENS, HARICOTS VERTS, HARD BOILED EGG, NIÇOISE OLIVES, TOMATO, CUCUMBER, AND FIRST COLD PRESSED VIRGIN OLIVE OIL VINAIGRETTE

ARUGULA SALAD

SWEET AND SPICY GLAZED WALNUTS, BOSCH PEAR, BLOOD ORANGE VINAIGRETTE, CRUMBLED BLUE CHEESE, AND PICKLED RED ONIONS

CLASSIC CAESAR SALAD

ROMAINE HEARTS, HOUSE CROUTONS, ANCHOVY AND PARMESAN

ADD GRILLED CHICKEN OR GRILLED SHRIMP OR GRILLED SALMON OR CRAB CAKE

PLEASE CONSIDER PURCHASING GIFT CARDS  
ASK YOUR SERVER  
OR VISIT US AT [JACKSOYSTERHOUSE.COM](http://JACKSOYSTERHOUSE.COM)

THINK OF US FOR YOUR NEXT PRIVATE EVENT OUR  
ROOMS ACCOMMODATE FROM 10 – 200 GUESTS VISIT  
US AT [JACKSOYSTERHOUSE.COM](http://JACKSOYSTERHOUSE.COM)

# STEAKS & CHOPS

# CLASSICS

## ALL ENTREES INCLUDE

- **ORGANIC SALAD**
- **SEASONAL FRESH VEGETABLE**
- **CHEF'S STARCH**
- **OVEN FRESH BREAD**

JACK'S SIGNATURE CALVES LIVER  
BALSAMIC CARAMELIZED ONION, CRISPY  
BACON, FOND LIÉ

GRILLED LAMB STEAK  
TRIMMED LEAN AND WELL-MARBLED LAMB  
STEAK, ROASTED SHALLOT & GARLIC CONFIT  
AND A LAMB CABERNET SAUCE

PORK OSSO BUCO  
SLOW BRAISED PORK SHANK, CARAMELIZED ROOT  
VEGETABLES, RED WINE PORK GLACÉ

VEAL PORTERHOUSE  
CHAR GRILLED VEAL CHOP, RUBY PORT VEAL GLACÉ,  
AND TOMATO GREMOLATA

JACK'S CLASSIC STEAK DIANE  
THREE FILET MIGNON MEDALLIONS WITH  
A CLASSIC BRANDIED DIANE SAUCE

COWBOY STEAK  
21 OZ. FINE AMERICAN RIB EYE STEAK BONE-  
IN, FROM OUR STEAKHOUSE GRILL

BEEF FILET MIGNON  
NATURAL CHOICE, MOST TENDER CUT; FROM  
OUR STEAKHOUSE GRILL

PRIME NEW YORK STRIP STEAK  
16 OZ. JACK'S FINEST USDA PRIME STEAK, FROM  
OUR STEAKHOUSE GRILL

CHOICE NEW YORK STRIP  
14 OZ. STRIP STEAK, FROM OUR STEAKHOUSE  
GRILL

PORTERHOUSE FOR TWO  
42 OZ. COMBINATION STRIP AND FILET, FROM  
OUR STEAKHOUSE GRILL PER PERSON

SURF AND TURF IN ADDITION TO YOUR  
STEAK:  
GRILLED LOBSTER TAIL, SEA SCALLOPS  
, GRILLED SHRIMP

ROASTED FALL VEGETABLE RISOTTO  
ROASTED SEASONAL VEGETABLES, BABY SPINACH,  
PARMESAN REGGIANO, COOKED IN A ROASTED TOMATO  
BASIL BROTH

CHICKEN POMODORO  
CRISP HERB AND ITALIAN BREAD CRUMB CRUSTED  
CHICKEN BREAST, POMODORO BASIL SAUCE, FRESH  
MOZZARELLA, AND FRESH PASTA

HALF DUCK "A L' ORANGE"  
BRAISED WITH CANDIED ZEST, SAUCE "A L'ORANGE"  
AND WILD RICE PILAF

JACK'S LIVE MAINE LOBSTER (2.5 LBS)  
MARKET PRICE  
STUFFED WITH CRAB, STEAMED OR BROILED  
ADD

TRIO OF FRESH SEAFOOD  
FRESHLY CAUGHT AND PREPARED DIFFERENTLY  
EVERY DAY

PAN BRONZED SEA SCALLOPS  
FENNEL DUSTED SCALLOPS, ORANGE PINK PEPPERCORN  
CHAMPAGNE SAUCE

SEAFOOD RISOTTO VENEZIA  
JUMBO SHRIMP, DIVER SCALLOPS, FRESH CRABMEAT,  
COOKED IN A CREAMY LOBSTER TARRAGON STOCK

BROILED BOSTON SCROD  
FRESH HERB CRUST, MEYER LEMON EMULSION

PAN SEARED DAY BOAT SALMON  
RED WINE MIRROR SYRUP, DIAMOND CUT  
LEEK

GRILLED LOBSTER TAIL  
LIGHTLY ENCRUSTED, BEURRE FONDUE

## SIDE DISHES 5.99

ONION RINGS, BAKED POTATO, FRIES,  
WILTED SPINACH, SAUTÉED GARLIC MUSHROOMS



Chef Larry Schepici