

Soups Of The Day

New England Clam Chowder ~ Chicken Broth With Noodle ~ Traditional Onion Soup

Crock Pot Chicken Chili 7.99

Slow Cooked with Chicken, Poblanos, Jalapeños and Onions. Topped with Three Cheese Blend, Sour Cream

Chef's Creations

Soup of the Day or House Salad, (Greek or Caesar Salad 2.99 Extra) and Bread Basket

PREMIUM USDA PRIME RIB OF BEEF ~LIMITED AVAILABILITY

Slow Roasted to a Perfection,

16 oz 34.99 ~ 24oz 44.99 ~ 32oz 51.99

Served with Au Jus, Yukon Gold Mashed Potatoes and Vegetable Medley

Broiled Filet of Flounder 24.99
Lemon-Butter, Served with Broccoli and Yukon Gold Whipped Potatoes

Fried Filet of Flounder 24.99
Lightly Fried, Served with Tartar Sauce, Lemon, French Fries and Coleslaw

Filet of Flounder Francaise 24.99
Sautéed with Lemon Butter Sherry Wine Sauce. Served with Yukon Gold Whipped Potatoes and Vegetable Medley

Flounder & 3 Colossal Shrimp 27.99
Crab Overstuffed Filet of Flounder Paired with 3 Fried Shrimp, Served with Yukon Gold Whipped Potatoes and Vegetable Medley

Filet Flounder & Shrimp Scampi 24.99
Cooked to Perfection in White Wine Sauce with Spinach Served over Rice Pilaf

Fried Mixed Seafood 29.99
Three Jumbo Shrimp, Filet of Flounder and Colossal Crab Cake. Served with Lemon, Tartar Sauce, Cocktail Sauce, French Fries and Coleslaw

Broiled Mixed Seafood 29.99
Three Jumbo Shrimp, Filet of Flounder and Colossal Crab Cake. Served with Lemon, Tartar Sauce, Cocktail Sauce, Broccoli and Yukon Gold Whipped Potatoes

Golden Dipped English Style Fish'n Chips 21.99
Wildly Delicious. Served with French Fries and Cole Slaw

Broiled Filet of Red Snapper 29.99
Sautéed Spinach, Garlic, Herbs and Yukon Gold Whipped Potatoes

Jimmy's Stuffed Salmon 34.99
Stuffed with Brie, Shrimp and Crab Meat topped in a Lemon Butter Served with Yukon Gold Whipped Potatoes and Vegetable Medley



USDA Rib-Eye Premium (10oz) 24.99
USDA Prime, Center Cut. Seasoned and Perfectly Seared. Oven Roasted Lemon Potatoes, Vegetable Medley

Rib-Eye Lovers



USDA Rib-Eye Premium (10oz) 29.99 Paired Jumbo Lump Crab Cake
USDA Prime, Center Cut. Seasoned and Perfectly Seared. Oven Roasted Lemon Potatoes, Vegetable Medley



USDA Rib-Eye Premium (10oz) 29.99 Paired Three Jumbo Fried Shrimp
USDA Prime, Center Cut. Seasoned and Perfectly Seared. Oven Roasted Lemon Potatoes, Vegetable Medley

Jimmy's Classics

Shish Kebob Our Way!
Off the Skewer, with Mushrooms, Onions, Peppers, Tomato over Rice Pilaf

Cajun Chicken 22.99

Beef Medallions 25.99

Half Rack Baby Back Ribs Paired 3 Colossal Fried Shrimp 27.99

Served with French Fries and Corn on the Cob

Oven Roasted Chicken (Bone-in) 19.99
Herbs and Lemon Marinated Half Chicken, Slow Oven Roasted, Served with Yukon Gold Whipped Potatoes and Vegetable Medley

Grilled Sea Scallops 29.99
Served with Roasted Asparagus and Mushroom Risotto

Broiled Two 6oz Lobster Tails 59.99
Served with Lemon-Butter Sauce dipping. Yukon Gold Whipped Potatoes & Asparagus

Chicken Pot Pie 19.99
Hand-Pulled Chicken, Carrots, Celery, Peas, Onions, Our Special Sauce and House-Made Crust

Shepherd's Pie 19.99
Baked Crock Full of Ground Beef & Vegetables topped with tasty Potato Crust. Enjoy an English Tradition!

Jimmy's Special Surf and Turf 39.99
Filet Mignon (10oz) and Jumbo Lump Crab Cake, Served with Vegetable Medley and Yukon Gold Whipped Potatoes

Roasted Long Island Duckling 25.99
(While it Lasts) Stuffing, Pineapple Sauce, Yukon Gold Whipped Potatoes & Vegetable Medley

Pan Seared Calf's Liver 25.99
Covered in a Rich Sherry Wine Sauce, topped with Bacon and Onions, Served with Yukon Gold Whipped Potatoes and Broccoli

Swordfish Mediterranean 29.99
Jumbo Lump Crab Meat, Baby Spinach, Asparagus, Cherry Tomatoes, Olives, Herbs and Roasted Lemon Potatoes

Chicken Picatta 22.99
Sautéed Chicken Breast in Butter, Lemon, Wine and Capers. Served with Yukon Gold Whipped Potatoes and Vegetable Medley

Soups Of The Day

New England Clam Chowder ~ Chicken Broth With Noodle ~ Traditional Onion Soup

Crock Pot Chicken Chili 7.99

Slow Cooked with Chicken, Poblanos, Jalapeños and Onions. Topped with Three Cheese Blend, Sour Cream

Chef's Creations

Soup of the Day and House Salad, (Greek or Caesar Salad 2.99 Extra), Dessert (Rice, Chocolate Pudding or Jello)

Salmon 18.99 Swordfish 18.99 Red Snapper 18.99

Served with Broccoli (Garlic&Olive Oil) & Roasted Lemon Potatoes

Cooked your way

Simply Broiled with Lemon Butter Sauce

Cajun Style \$1.19 Extra

Golden Dipped English Style Fish'n Chips

15.99

Wildly Delicious. Served with French Fries and Cole Slaw

Broiled Filet of Flounder

16.99

Lemon-Butter, Served with Broccoli and Yukon Gold Whipped Potatoes

Fried Filet of Flounder

16.99

Lightly Fried, Served with Tartar Sauce, Lemon, French Fries and Coleslaw

Filet of Flounder Francaise

16.99

Sauteed with Lemon Butter Sherry Wine Sauce. Served with Yukon Gold Whipped Potatoes and Vegetable Medley

Filet Flounder&Shrimp Scampi 18.99

Cooked to Perfection in White Wine Sauce with Spinach Served over Rice Pilaf

Fried Flounder Paired with

Three Fried Large Shrimp 18.99

Lemon, Tartar Sauce, French Fries and Cole Slaw

Fried Mixed Seafood 24.99

Three Jumbo Shrimp, Filet of Flounder and Colossal Crab Cake. Served with Lemon, Tartar Sauce, Cocktail Sauce, French Fries and Coleslaw

Chicken Pot Pie

15.99

Hand-Pulled Chicken, Carrots, Celery, Peas, Onions, Our Special Sauce and House-Made Crust

Golden Fried Chicken (Bone-in) 15.99

Five Pieces, Lightly Fried, Served with French Fries and Cole Slaw

Broiled Mixed Seafood 24.99

Three Jumbo Shrimp, Filet of Flounder and Colossal Crab Cake. Served with Lemon, Tartar Sauce, Cocktail Sauce, Broccoli and Yukon Gold Whipped Potatoes

Steak and Chop Lovers

USDA Rib-Eye (10oz)

19.99

Premium Choice Center Cut. Seasoned and Perfectly Seared. Oven Roasted Lemon Potatoes, Vegetable Medley

Chopped Sirloin Steak

16.99

USDA Prime 10oz Grilled, Served with Fresh Grilled Onions, Yukon Gold Whipped Potatoes & Vegetable Medley

Premium Reserve Pork Chop

16.99

Bone-in, Served with Vegetable Medley and Yukon Gold Whipped Potatoes

Jimmy's Classics

Greek Style Lemon Chicken

16.99

(Bone-in) Perfectly Pan Seared, Flavorful Fresh Squeeze Lemon and Herbs Served with Rice Pilaf & Broccoli

Chicken Salisbury Steak

15.99

Freshly made, Served with Mushroom Gravy, Mashed Potatoes & Broccoli Less Fat and Calories than the Beef Version but just as Good!

Natural Veal Parmigiana

21.99

Tender Cutlet of Veal Breaded and Lightly Fried topped with Melted Mozzarella Cheese and our Smooth Marinara Sauce, Served with Linguini

Shish Kebob Our Way!

Off the Skewer, with Mushrooms, Onions, Peppers, Tomato over Rice Pilaf

Cajun Chicken

17.99

Beef Medallions

21.99

Shepherd's Pie

15.99

Baked Crock Full of Ground Beef & Vegetables topped with tasty Potato Crust. Enjoy an English Tradition!

Blackened Chicken Breast

15.99

Dipped in Unsalted Butter, Spiced with Cajun Spices and Blackened in Cast Iron Pan. Served with Rice Pilaf and Vegetable Medley

Eggplant Parmigiana

13.99

Melted Mozzarella, Tomato Sauce with Linguini

Oven Roasted Chicken (Bone-in) 15.99

Herbs and Lemon Marinated Half Chicken, Slow Oven Roasted, Served with Yukon Gold Whipped Potatoes and Vegetable Medley

Chicken Cutlet Parmigiana

15.99

Tender Breast of Chicken Breaded and Lightly Fried topped with Melted Mozzarella Cheese and our Smooth Marinara Sauce, Served with Linguini

Chicken Milanese

15.99

Tender Breast of Chicken Thinly Pounded, Lightly Crusted in a Mix of Pecorino Romano and Panko, Sauteed in Lemon Sauce and topped with Fresh Arugula

Chicken Francaise

15.99

Tender Breast of Chicken Sauteed with Lemon Butter, Sherry Wine Sauce. Served with Yukon Gold Whipped Potatoes and Vegetable Medley

Chicken Scampi

15.99

Sauteed with Garlic, White Wine, Lemon Butter Sauce. Served with Yukon Gold Whipped Potatoes and Vegetable Medley

Soups Of The Day

New England Clam Chowder ~ Old Fashioned Lentil ~ Traditional Onion Soup

Crock Pot Chicken Chili 7.99

Slow Cooked with Chicken, Poblanos, Jalapeños and Onions. Topped with Three Cheese Blend, Sour Cream

Chef's Creations

Soup of the Day or House Salad, (Greek or Caesar Salad 2.99 Extra) and Bread Basket

PREMIUM USDA PRIME RIB OF BEEF ~LIMITED AVAILABILITY

Slow Roasted to a Perfection,

16 oz 34.99 ~ 24oz 44.99 ~ 32oz 51.99

Served with Au Jus, Yukon Gold Mashed Potatoes and Vegetable Medley

Broiled Filet of Flounder 24.99
Lemon-Butter, Served with Broccoli and Yukon Gold Whipped Potatoes

Fried Filet of Flounder 24.99
Lightly Fried, Served with Tartar Sauce, Lemon, French Fries and Coleslaw

Filet of Flounder Francaise 24.99
Sautéed with Lemon Butter Sherry Wine Sauce. Served with Yukon Gold Whipped Potatoes and Vegetable Medley

Flounder & 3 Colossal Shrimp 27.99
Crab Overstuffed Filet of Flounder Paired with 3 Fried Shrimp, Served with Yukon Gold Whipped Potatoes and Vegetable Medley

Filet Flounder & Shrimp Scampi 24.99
Cooked to Perfection in White Wine Sauce with Spinach Served over Rice Pilaf

Fried Mixed Seafood 29.99
Three Jumbo Shrimp, Filet of Flounder and Colossal Crab Cake. Served with Lemon, Tartar Sauce, Cocktail Sauce, French Fries and Coleslaw

Broiled Mixed Seafood 29.99
Three Jumbo Shrimp, Filet of Flounder and Colossal Crab Cake. Served with Lemon, Tartar Sauce, Cocktail Sauce, Broccoli and Yukon Gold Whipped Potatoes

Golden Dipped English Style Fish'n Chips 21.99
Wildly Delicious. Served with French Fries and Cole Slaw

Broiled Filet of Red Snapper 29.99
Sautéed Spinach, Garlic, Herbs and Yukon Gold Whipped Potatoes

Jimmy's Stuffed Salmon 34.99
Stuffed with Brie, Shrimp and Crab Meat topped in a Lemon Butter Served with Yukon Gold Whipped Potatoes and Vegetable Medley



USDA Rib-Eye Premium (10oz) 24.99
USDA Prime, Center Cut. Seasoned and Perfectly Seared. Oven Roasted Lemon Potatoes, Vegetable Medley

Rib-Eye Lovers



USDA Rib-Eye Premium (10oz) 29.99 Paired Jumbo Lump Crab Cake
USDA Prime, Center Cut. Seasoned and Perfectly Seared. Oven Roasted Lemon Potatoes, Vegetable Medley



USDA Rib-Eye Premium (10oz) 29.99 Paired Three Jumbo Fried Shrimp
USDA Prime, Center Cut. Seasoned and Perfectly Seared. Oven Roasted Lemon Potatoes, Vegetable Medley

Jimmy's Classics

Shish Kebob Our Way!
Off the Skewer, with Mushrooms, Onions, Peppers, Tomato over Rice Pilaf
Cajun Chicken 22.99
Beef Medallions 25.99

Half Rack Baby Back Ribs Paired 3 Colossal Fried Shrimp 27.99
Served with French Fries and Corn on the Cob

Oven Roasted Chicken (Bone-in) 19.99
Herbs and Lemon Marinated Half Chicken, Slow Oven Roasted, Served with Yukon Gold Whipped Potatoes and Vegetable Medley

Grilled Sea Scallops 29.99
Served with Roasted Asparagus and Mushroom Risotto

Broiled Two 6oz Lobster Tails 59.99
Served with Lemon-Butter Sauce dipping. Yukon Gold Mashed Potatoes & Asparagus

Chicken Pot Pie 19.99
Hand-Pulled Chicken, Carrots, Celery, Peas, Onions, Our Special Sauce and House-Made Crust

Shepherd's Pie 19.99
Baked Crock Full of Ground Beef & Vegetables topped with tasty Potato Crust. Enjoy an English Tradition!

Jimmy's Special Surf and Turf 39.99
Filet Mignon (10oz) and Jumbo Lump Crab Cake, Served with Vegetable Medley and Yukon Gold Whipped Potatoes

Roasted Long Island Duckling 25.99
(While it Lasts) Stuffing, Pineapple Sauce, Yukon Gold Whipped Potatoes & Vegetable Medley

Pan Seared Calf's Liver 25.99
Covered in a Rich Sherry Wine Sauce, topped with Bacon and Onions, Served with Yukon Gold Whipped Potatoes and Broccoli

Swordfish Mediterranean 29.99
Jumbo Lump Crab Meat, Baby Spinach, Asparagus, Cherry Tomatoes, Olives, Herbs and Roasted Lemon Potatoes

Chicken Picatta 22.99
Sautéed Chicken Breast in Butter, Lemon, Wine and Capers. Served with Yukon Gold Whipped Potatoes and Vegetable Medley

Soups Of The Day

New England Clam Chowder ~ Old Fashioned Lentil ~ Traditional Onion Soup

Crock Pot Chicken Chili 7.99

Slow Cooked with Chicken, Poblanos, Jalapeños and Onions. Topped with Three Cheese Blend, Sour Cream

Chef's Creations

Soup of the Day and House Salad, (Greek or Caesar Salad 2.99 Extra), Dessert (Rice, Chocolate Pudding or Jello)

Salmon 18.99 Swordfish 18.99 Red Snapper 18.99

Served with Broccoli (Garlic&Olive Oil) & Roasted Lemon Potatoes

Cooked your way

Simply Broiled with Lemon Butter Sauce

Cajun Style \$1.19 Extra

Golden Dipped English Style

Fish'n Chips

Wildly Delicious.

Served with French Fries and Cole Slaw

15.99

Broiled Filet of Flounder

Lemon-Butter, Served with Broccoli and Yukon Gold Whipped Potatoes

16.99

Fried Filet of Flounder

Lightly Fried, Served with Tartar Sauce, Lemon, French Fries and Coleslaw

16.99

Filet of Flounder Francaise

Sauteed with Lemon Butter Sherry Wine Sauce. Served with Yukon Gold Whipped Potatoes and Vegetable Medley

16.99

Filet Flounder&Shrimp Scampi 18.99

Cooked to Perfection in White Wine Sauce with Spinach Served over Rice Pilaf

Fried Flounder Paired with

Three Fried Large Shrimp 18.99

Lemon, Tartar Sauce, French Fries and Cole Slaw

Fried Mixed Seafood 24.99

Three Jumbo Shrimp, Filet of Flounder and Colossal Crab Cake. Served with Lemon, Tartar Sauce, Cocktail Sauce, French Fries and Coleslaw

Chicken Pot Pie

Hand-Pulled Chicken, Carrots, Celery, Peas, Onions, Our Special Sauce and House-Made Crust

15.99

Golden Fried Chicken (Bone-in) 15.99

Five Pieces, Lightly Fried, Served with French Fries and Cole Slaw

Broiled Mixed Seafood 24.99

Three Jumbo Shrimp, Filet of Flounder and Colossal Crab Cake. Served with Lemon, Tartar Sauce, Cocktail Sauce, Broccoli and Yukon Gold Whipped Potatoes

Steak and Chop Lovers

USDA Rib-Eye (10oz)

Premium Choice Center Cut. Seasoned and Perfectly Seared. Oven Roasted Lemon Potatoes, Vegetable Medley

19.99

Chopped Sirloin Steak

USDA Prime10oz Grilled, Served with Fresh Grilled Onions, Yukon Gold Whipped Potatoes &Vegetable Medley

16.99

Premium Reserve Pork Chop 16.99

Bone-in, Served with Vegetable Medley and Yukon Gold Whipped Potatoes

Greek Style Lemon Chicken

(Bone-in) Perfectly Pan Seared, Flavorful Fresh Squeeze Lemon and Herbs Served with Rice Pilaf & Broccoli

16.99

Premium Reserve Pork Chop

Bone-in, Served with Yukon Gold Garlic Smashed Potatoes and Vegetable Medley

16.99

Chicken Cutlet Parmigiana

Tender Breast of Chicken Breaded and Lightly Fried topped with Melted Mozzarella Cheese and our Smooth Marinara Sauce, Served with Linguini

15.99

Chicken Salisbury Steak

Freshly made, Served with Mushroom Gravy, Mashed Potatoes & Broccoli Less Fat and Calories than the Beef Version but just as Good!

15.99

Chopped Sirloin Steak

USDA Prime10oz Grilled, Served with Fresh Grilled Onions, Mashed Potatoes and Vegetable Medley

16.99

Chicken Milanese

Tender Breast of Chicken Thinly Pounded, Lightly Crusted in a Mix of Pecorino Romano and Panko, Sauteed in Lemon Sauce and topped with Fresh Arugula

15.99

Natural Veal Parmigiana

Tender Cutlet of Veal Breaded and Lightly Fried topped with Melted Mozzarella Cheese and our Smooth Marinara Sauce, Served with Linguini

21.99

Blackened Chicken Breast

Dipped in Unsalted Butter, Spiced with Cajun Spices and Blackened in Cast Iron Pan. Served with Rice Pilaf and Vegetable Medley

15.99

Chicken Francaise

Tender Breast of Chicken Sauteed with Lemon Butter, Sherry Wine Sauce. Served with Yukon Gold Mashed Potatoes and Vegetable Medley

15.99

Shish Kebob Our Way!

Off the Skewer, with Mushrooms, Onions, Peppers, Tomato over Rice Pilaf

Cajun Chicken

Beef Medallions

17.99

21.99

Fried Flounder Paired with

Three Fried Large Shrimp 17.99

Lemon, Tartar Sauce, French Fries and Cole Slaw

Chicken Scampi

Sauteed with Garlic, White Wine, Lemon Butter Sauce. Served with Yukon Gold Mashed Potatoes and Vegetable Medley

15.99

Soups Of The Day

New England Clam Chowder ~ Mushroom Tomato Barley ~ Traditional Onion Soup

Crock Pot Chicken Chili 7.99

Slow Cooked with Chicken, Poblanos, Jalapeños and Onions. Topped with Three Cheese Blend, Sour Cream

Chef's Creations

Soup of the Day or House Salad, (Greek or Caesar Salad 2.99 Extra) and Bread Basket

PREMIUM USDA PRIME RIB OF BEEF ~LIMITED AVAILABILITY

Slow Roasted to a Perfection,

16 oz 34.99 ~ 24oz 44.99 ~ 32oz 51.99

Served with Au Jus, Yukon Gold Mashed Potatoes and Vegetable Medley

Broiled Filet of Flounder 24.99
Lemon-Butter, Served with Broccoli and Yukon Gold Whipped Potatoes

Fried Filet of Flounder 24.99
Lightly Fried, Served with Tartar Sauce, Lemon, French Fries and Coleslaw

Filet of Flounder Francaise 24.99
Sautéed with Lemon Butter Sherry Wine Sauce. Served with Yukon Gold Whipped Potatoes and Vegetable Medley

Flounder & 3 Colossal Shrimp 27.99
Crab Overstuffed Filet of Flounder Paired with 3 Fried Shrimp, Served with Yukon Gold Whipped Potatoes and Vegetable Medley

Filet Flounder & Shrimp Scampi 24.99
Cooked to Perfection in White Wine Sauce with Spinach Served over Rice Pilaf

Fried Mixed Seafood 29.99
Three Jumbo Shrimp, Filet of Flounder and Colossal Crab Cake. Served with Lemon, Tartar Sauce, Cocktail Sauce, French Fries and Coleslaw

Broiled Mixed Seafood 29.99
Three Jumbo Shrimp, Filet of Flounder and Colossal Crab Cake. Served with Lemon, Tartar Sauce, Cocktail Sauce, Broccoli and Yukon Gold Whipped Potatoes

Golden Dipped English Style Fish'n Chips 21.99
Wildly Delicious. Served with French Fries and Cole Slaw

Broiled Filet of Red Snapper 29.99
Sautéed Spinach, Garlic, Herbs and Yukon Gold Whipped Potatoes

Jimmy's Stuffed Salmon 34.99
Stuffed with Brie, Shrimp and Crab Meat topped in a Lemon Butter Served with Yukon Gold Whipped Potatoes and Vegetable Medley

New!

USDA Rib-Eye Premium (10oz) 24.99
USDA Prime, Center Cut. Seasoned and Perfectly Seared. Oven Roasted Lemon Potatoes, Vegetable Medley

New!

Rib-Eye Lovers

USDA Rib-Eye Premium (10oz) 29.99 Paired Jumbo Lump Crab Cake
USDA Prime, Center Cut. Seasoned and Perfectly Seared. Oven Roasted Lemon Potatoes, Vegetable Medley

New!

USDA Rib-Eye Premium (10oz) 29.99 Paired Three Jumbo Fried Shrimp
USDA Prime, Center Cut. Seasoned and Perfectly Seared. Oven Roasted Lemon Potatoes, Vegetable Medley

Jimmy's Classics

Shish Kebob Our Way!
Off the Skewer, with Mushrooms, Onions, Peppers, Tomato over Rice Pilaf
Cajun Chicken 22.99
Beef Medallions 25.99

Half Rack Baby Back Ribs Paired 3 Colossal Fried Shrimp 27.99
Served with French Fries and Corn on the Cob

Oven Roasted Chicken (Bone-in) 19.99
Herbs and Lemon Marinated Half Chicken, Slow Oven Roasted, Served with Yukon Gold Whipped Potatoes and Vegetable Medley

Grilled Sea Scallops 29.99
Served with Roasted Asparagus and Mushroom Risotto

Broiled Two 6oz Lobster Tails 59.99
Served with Lemon-Butter Sauce dipping. Yukon Gold Mashed Potatoes & Asparagus

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Hand-Pulled Chicken, Carrots, Celery, Peas, Onions, Our Special Sauce and House-Made Crust

Shepherd's Pie 19.99
Baked Crock Full of Ground Beef & Vegetables topped with tasty Potato Crust. Enjoy an English Tradition!

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Soups Of The Day

New England Clam Chowder ~ Mushroom Tomato Barley ~ Traditional Onion Soup

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Slow Cooked with Chicken, Poblanos, Jalapeños and Onions. Topped with Three Cheese Blend, Sour Cream

Chef's Creations

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Served with Broccoli (Garlic&Olive Oil) & Roasted Lemon Potatoes

Cooked your way

Simply Broiled with Lemon Butter Sauce

Cajun Style \$1.19 Extra

Golden Dipped English Style

Fish'n Chips

Wildly Delicious.

Served with French Fries and Cole Slaw

15.99

Broiled Filet of Flounder

Lemon-Butter, Served with Broccoli and Yukon Gold Whipped Potatoes

16.99

Fried Filet of Flounder

Lightly Fried, Served with Tartar Sauce, Lemon, French Fries and Coleslaw

16.99

Filet of Flounder Francaise

Sauteed with Lemon Butter Sherry Wine Sauce. Served with Yukon Gold Whipped Potatoes and Vegetable Medley

16.99

Filet Flounder&Shrimp Scampi 18.99

Cooked to Perfection in White Wine Sauce with Spinach Served over Rice Pilaf

Fried Flounder Paired with

Three Fried Large Shrimp 18.99

Lemon, Tartar Sauce, French Fries and Cole Slaw

Fried Mixed Seafood 24.99

Three Jumbo Shrimp, Filet of Flounder and Colossal Crab Cake. Served with Lemon, Tartar Sauce, Cocktail Sauce, French Fries and Coleslaw

Chicken Pot Pie

Hand-Pulled Chicken, Carrots, Celery, Peas, Onions, Our Special Sauce and House-Made Crust

15.99

Golden Fried Chicken (Bone-in) 15.99

Five Pieces, Lightly Fried, Served with French Fries and Cole Slaw

Broiled Mixed Seafood 24.99

Three Jumbo Shrimp, Filet of Flounder and Colossal Crab Cake. Served with Lemon, Tartar Sauce, Cocktail Sauce, Broccoli and Yukon Gold Whipped Potatoes

Steak and Chop Lovers

USDA Rib-Eye (10oz)

Premium Choice Center Cut. Seasoned and Perfectly Seared. Oven Roasted Lemon Potatoes, Vegetable Medley

19.99

Chopped Sirloin Steak

USDA Prime10oz Grilled, Served with Fresh Grilled Onions, Yukon Gold Whipped Potatoes &Vegetable Medley

16.99

Premium Reserve Pork Chop

Bone-in, Served with Vegetable Medley and Yukon Gold Whipped Potatoes

16.99

Jimmy's Classics

Greek Style Lemon Chicken

(Bone-in) Perfectly Pan Seared, Flavorful Fresh Squeeze Lemon and Herbs Served with Rice Pilaf & Broccoli

16.99

Chicken Salisbury Steak

Freshly made, Served with Mushroom Gravy, Mashed Potatoes & Broccoli Less Fat and Calories than the Beef Version but just as Good!

15.99

Natural Veal Parmigiana

Tender Cutlet of Veal Breaded and Lightly Fried topped with Melted Mozzarella Cheese and our Smooth Marinara Sauce, Served with Linguini

21.99

Shish Kebob Our Way!

Off the Skewer, with Mushrooms, Onions, Peppers, Tomato over Rice Pilaf

Cajun Chicken

Beef Medallions

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Bone-in, Served with Yukon Gold Garlic Smashed Potatoes and Vegetable Medley

16.99

Chopped Sirloin Steak

USDA Prime10oz Grilled, Served with Fresh Grilled Onions, Mashed Potatoes and Vegetable Medley

16.99

Blackened Chicken Breast

Dipped in Unsalted Butter, Spiced with Cajun Spices and Blackened in Cast Iron Pan. Served with Rice Pilaf and Vegetable Medley

15.99

Fried Flounder Paired with

Three Fried Large Shrimp 17.99

Lemon, Tartar Sauce, French Fries and Cole Slaw

Chicken Cutlet Parmigiana

Tender Breast of Chicken Breaded and Lightly Fried topped with Melted Mozzarella Cheese and our Smooth Marinara Sauce, Served with Linguini

15.99

Chicken Milanese

Tender Breast of Chicken Thinly Pounded, Lightly Crusted in a Mix of Pecorino Romano and Panko, Sauteed in Lemon Sauce and topped with Fresh Arugula

15.99

Chicken Francaise

Tender Breast of Chicken Sauteed with Lemon Butter, Sherry Wine Sauce. Served with Yukon Gold Mashed Potatoes and Vegetable Medley

15.99

Chicken Scampi

Sauteed with Garlic, White Wine, Lemon Butter Sauce. Served with Yukon Gold Mashed Potatoes and Vegetable Medley

15.99

Soups Of The Day

New England Clam Chowder ~ Chicken Broth with Noodle ~ Traditional Onion Soup

Crock Pot Chicken Chili 7.99

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Slow Roasted to a Perfection,

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Lemon-Butter, Served with Broccoli and Yukon Gold Whipped Potatoes

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Lightly Fried, Served with Tartar Sauce, Lemon, French Fries and Coleslaw

Filet of Flounder Francaise 24.99
Sautéed with Lemon Butter Sherry Wine Sauce. Served with Yukon Gold Whipped Potatoes and Vegetable Medley

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Golden Dipped English Style Fish'n Chips 21.99
Wildly Delicious. Served with French Fries and Cole Slaw

Broiled Filet of Red Snapper 29.99
Sautéed Spinach, Garlic, Herbs and Yukon Gold Whipped Potatoes

Jimmy's Stuffed Salmon 34.99
Stuffed with Brie, Shrimp and Crab Meat topped in a Lemon Butter Served with Yukon Gold Whipped Potatoes and Vegetable Medley



USDA Rib-Eye Premium (10oz) 24.99
USDA Prime, Center Cut. Seasoned and Perfectly Seared. Oven Roasted Lemon Potatoes, Vegetable Medley



USDA Rib-Eye Premium (10oz) 29.99
Paired Jumbo Lump Crab Cake
USDA Prime, Center Cut. Seasoned and Perfectly Seared. Oven Roasted Lemon Potatoes, Vegetable Medley



USDA Rib-Eye Premium (10oz) 29.99
Paired Three Jumbo Fried Shrimp
USDA Prime, Center Cut. Seasoned and Perfectly Seared. Oven Roasted Lemon Potatoes, Vegetable Medley

Jimmy's Classics

Shish Kebob Our Way!
Off the Skewer, with Mushrooms, Onions, Peppers, Tomato over Rice Pilaf
Cajun Chicken 22.99
Beef Medallions 25.99

Half Rack Baby Back Ribs Paired 3 Colossal Fried Shrimp 27.99
Served with French Fries and Corn on the Cob

Oven Roasted Chicken (Bone-in) 19.99
Herbs and Lemon Marinated Half Chicken, Slow Oven Roasted, Served with Yukon Gold Whipped Potatoes and Vegetable Medley

Grilled Sea Scallops 29.99
Served with Roasted Asparagus and Mushroom Risotto

Broiled Two 6oz Lobster Tails 59.99
Served with Lemon-Butter Sauce dipping. Yukon Gold Mashed Potatoes & Asparagus

Chicken Pot Pie 19.99
Hand-Pulled Chicken, Carrots, Celery, Peas, Onions, Our Special Sauce and House-Made Crust

Shepherd's Pie 19.99
Baked Crock Full of Ground Beef & Vegetables topped with tasty Potato Crust. Enjoy an English Tradition!

Jimmy's Special Surf and Turf 39.99
Filet Mignon (10oz) and Jumbo Lump Crab Cake, Served with Vegetable Medley and Yukon Gold Whipped Potatoes

Roasted Long Island Duckling 25.99
(While it Lasts) Stuffing, Pineapple Sauce, Yukon Gold Whipped Potatoes & Vegetable Medley

Pan Seared Calf's Liver 25.99
Covered in a Rich Sherry Wine Sauce, topped with Bacon and Onions, Served with Yukon Gold Whipped Potatoes and Broccoli

Swordfish Mediterranean 29.99
Jumbo Lump Crab Meat, Baby Spinach, Asparagus, Cherry Tomatoes, Olives, Herbs and Roasted Lemon Potatoes

Chicken Picatta 22.99
Sautéed Chicken Breast in Butter, Lemon, Wine and Capers. Served with Yukon Gold Whipped Potatoes and Vegetable Medley

Soups Of The Day

New England Clam Chowder ~ Chicken Broth with Noodle ~ Traditional Onion Soup

Crock Pot Chicken Chili 7.99

Slow Cooked with Chicken, Poblanos, Jalapeños and Onions. Topped with Three Cheese Blend, Sour Cream

Chef's Creations

Soup of the Day and House Salad, (Greek or Caesar Salad 2.99 Extra), Dessert (Rice, Chocolate Pudding or Jello)

Salmon 18.99 Swordfish 18.99 Red Snapper 18.99

Served with Broccoli (Garlic&Olive Oil) & Roasted Lemon Potatoes

Cooked your way

Simply Broiled with Lemon Butter Sauce

Cajun Style \$1.19 Extra

Golden Dipped English Style Fish'n Chips

15.99

Wildly Delicious. Served with French Fries and Cole Slaw

Broiled Filet of Flounder

16.99

Lemon-Butter, Served with Broccoli and Yukon Gold Whipped Potatoes

Fried Filet of Flounder

16.99

Lightly Fried, Served with Tartar Sauce, Lemon, French Fries and Coleslaw

Filet of Flounder Francaise

16.99

Sauteed with Lemon Butter Sherry Wine Sauce. Served with Yukon Gold Whipped Potatoes and Vegetable Medley

Filet Flounder&Shrimp Scampi 18.99

Cooked to Perfection in White Wine Sauce with Spinach Served over Rice Pilaf

Fried Flounder Paired with

Three Fried Large Shrimp

18.99

Lemon, Tartar Sauce, French Fries and Cole Slaw

Fried Mixed Seafood

24.99

Three Jumbo Shrimp, Filet of Flounder and Colossal Crab Cake. Served with Lemon, Tartar Sauce, Cocktail Sauce, French Fries and Coleslaw

Chicken Pot Pie

15.99

Hand-Pulled Chicken, Carrots, Celery, Peas, Onions, Our Special Sauce and House-Made Crust

Golden Fried Chicken (Bone-in)

15.99

Five Pieces, Lightly Fried, Served with French Fries and Cole Slaw

Broiled Mixed Seafood

24.99

Three Jumbo Shrimp, Filet of Flounder and Colossal Crab Cake. Served with Lemon, Tartar Sauce, Cocktail Sauce, Broccoli and Yukon Gold Whipped Potatoes

Steak and Chop Lovers

USDA Rib-Eye (10oz)

19.99

Premium Choice Center Cut. Seasoned and Perfectly Seared. Oven Roasted Lemon Potatoes, Vegetable Medley

Chopped Sirloin Steak

16.99

USDA Prime10oz Grilled, Served with Fresh Grilled Onions, Yukon Gold Whipped Potatoes &Vegetable Medley

Premium Reserve Pork Chop

16.99

Bone-in, Served with Vegetable Medley and Yukon Gold Whipped Potatoes

Jimmy's Classics

Greek Style Lemon Chicken

16.99

(Bone-in) Perfectly Pan Seared, Flavorful Fresh Squeeze Lemon and Herbs Served with Rice Pilaf & Broccoli

Chicken Salisbury Steak

15.99

Freshly made, Served with Mushroom Gravy, Mashed Potatoes & Broccoli Less Fat and Calories than the Beef Version but just as Good!

Natural Veal Parmigiana

21.99

Tender Cutlet of Veal Breaded and Lightly Fried topped with Melted Mozzarella Cheese and our Smooth Marinara Sauce, Served with Linguini

Shish Kebob Our Way!

Off the Skewer, with Mushrooms, Onions, Peppers, Tomato over Rice Pilaf

Cajun Chicken

17.99

Beef Medallions

21.99

Premium Reserve Pork Chop

16.99

Bone-in, Served with Yukon Gold Garlic Smashed Potatoes and Vegetable Medley

Chopped Sirloin Steak

16.99

USDA Prime10oz Grilled, Served with Fresh Grilled Onions, Mashed Potatoes and Vegetable Medley

Blackened Chicken Breast

15.99

Dipped in Unsalted Butter, Spiced with Cajun Spices and Blackened in Cast Iron Pan. Served with Rice Pilaf and Vegetable Medley

Fried Flounder Paired with

Three Fried Large Shrimp

17.99

Lemon, Tartar Sauce, French Fries and Cole Slaw

Chicken Cutlet Parmigiana

15.99

Tender Breast of Chicken Breaded and Lightly Fried topped with Melted Mozzarella Cheese and our Smooth Marinara Sauce, Served with Linguini

Chicken Milanese

15.99

Tender Breast of Chicken Thinly Pounded, Lightly Crusted in a Mix of Pecorino Romano and Panko, Sauteed in Lemon Sauce and topped with Fresh Arugula

Chicken Francaise

15.99

Tender Breast of Chicken Sauteed with Lemon Butter, Sherry Wine Sauce. Served with Yukon Gold Mashed Potatoes and Vegetable Medley

Chicken Scampi

15.99

Sauteed with Garlic, White Wine, Lemon Butter Sauce. Served with Yukon Gold Mashed Potatoes and Vegetable Medley

Soups Of The Day

New England Clam Chowder ~ Tomato Orzo Soup ~ Traditional Onion Soup

Crock Pot Chicken Chili 7.99

Slow Cooked with Chicken, Poblanos, Jalapeños and Onions. Topped with Three Cheese Blend, Sour Cream

Chef's Creations

Soup of the Day or House Salad, (Greek or Caesar Salad 2.99 Extra) and Bread Basket

PREMIUM USDA PRIME RIB OF BEEF ~LIMITED AVAILABILITY

Slow Roasted to a Perfection,

16 oz 34.99 ~ 24oz 44.99 ~ 32oz 51.99

Served with Au Jus, Yukon Gold Mashed Potatoes and Vegetable Medley

Broiled Filet of Flounder 24.99
Lemon-Butter, Served with Broccoli and Yukon Gold Whipped Potatoes

Fried Filet of Flounder 24.99
Lightly Fried, Served with Tartar Sauce, Lemon, French Fries and Coleslaw

Filet of Flounder Francaise 24.99
Sautéed with Lemon Butter Sherry Wine Sauce. Served with Yukon Gold Whipped Potatoes and Vegetable Medley

Flounder & 3 Colossal Shrimp 27.99
Crab Overstuffed Filet of Flounder Paired with 3 Fried Shrimp, Served with Yukon Gold Whipped Potatoes and Vegetable Medley

Filet Flounder & Shrimp Scampi 24.99
Cooked to Perfection in White Wine Sauce with Spinach Served over Rice Pilaf

Fried Mixed Seafood 29.99
Three Jumbo Shrimp, Filet of Flounder and Colossal Crab Cake. Served with Lemon, Tartar Sauce, Cocktail Sauce, French Fries and Coleslaw

Broiled Mixed Seafood 29.99
Three Jumbo Shrimp, Filet of Flounder and Colossal Crab Cake. Served with Lemon, Tartar Sauce, Cocktail Sauce, Broccoli and Yukon Gold Whipped Potatoes

Golden Dipped English Style Fish'n Chips 21.99
Wildly Delicious. Served with French Fries and Cole Slaw

Broiled Filet of Red Snapper 29.99
Sautéed Spinach, Garlic, Herbs and Yukon Gold Whipped Potatoes

Jimmy's Stuffed Salmon 34.99
Stuffed with Brie, Shrimp and Crab Meat topped in a Lemon Butter Served with Yukon Gold Whipped Potatoes and Vegetable Medley



USDA Rib-Eye Premium (10oz) 24.99
USDA Prime, Center Cut. Seasoned and Perfectly Seared. Oven Roasted Lemon Potatoes, Vegetable Medley

Rib-Eye Lovers



USDA Rib-Eye Premium (10oz) 29.99 Paired Jumbo Lump Crab Cake
USDA Prime, Center Cut. Seasoned and Perfectly Seared. Oven Roasted Lemon Potatoes, Vegetable Medley



USDA Rib-Eye Premium (10oz) 29.99 Paired Three Jumbo Fried Shrimp
USDA Prime, Center Cut. Seasoned and Perfectly Seared. Oven Roasted Lemon Potatoes, Vegetable Medley

Jimmy's Classics

Shish Kebob Our Way!
Off the Skewer, with Mushrooms, Onions, Peppers, Tomato over Rice Pilaf
Cajun Chicken 22.99
Beef Medallions 25.99

Half Rack Baby Back Ribs Paired 3 Colossal Fried Shrimp 27.99
Served with French Fries and Corn on the Cob

Oven Roasted Chicken (Bone-in) 19.99
Herbs and Lemon Marinated Half Chicken, Slow Oven Roasted, Served with Yukon Gold Whipped Potatoes and Vegetable Medley

Grilled Sea Scallops 29.99
Served with Roasted Asparagus and Mushroom Risotto

Broiled Two 6oz Lobster Tails 59.99
Served with Lemon-Butter Sauce dipping. Yukon Gold Mashed Potatoes & Asparagus

Chicken Pot Pie 19.99
Hand-Pulled Chicken, Carrots, Celery, Peas, Onions, Our Special Sauce and House-Made Crust

Shepherd's Pie 19.99
Baked Crock Full of Ground Beef & Vegetables topped with tasty Potato Crust. Enjoy an English Tradition!

Jimmy's Special Surf and Turf 39.99
Filet Mignon (10oz) and Jumbo Lump Crab Cake, Served with Vegetable Medley and Yukon Gold Whipped Potatoes

Roasted Long Island Duckling 25.99
(While it Lasts) Stuffing, Pineapple Sauce, Yukon Gold Whipped Potatoes & Vegetable Medley

Pan Seared Calf's Liver 25.99
Covered in a Rich Sherry Wine Sauce, topped with Bacon and Onions, Served with Yukon Gold Whipped Potatoes and Broccoli

Swordfish Mediterranean 29.99
Jumbo Lump Crab Meat, Baby Spinach, Asparagus, Cherry Tomatoes, Olives, Herbs and Roasted Lemon Potatoes

Chicken Picatta 22.99
Sautéed Chicken Breast in Butter, Lemon, Wine and Capers. Served with Yukon Gold Whipped Potatoes and Vegetable Medley

Soups Of The Day

New England Clam Chowder ~ Tomato Orzo Soup ~ Traditional Onion Soup

Crock Pot Chicken Chili 7.99

Slow Cooked with Chicken, Poblanos, Jalapeños and Onions. Topped with Three Cheese Blend, Sour Cream

Chef's Creations

Soup of the Day and House Salad, (Greek or Caesar Salad 2.99 Extra), Dessert (Rice, Chocolate Pudding or Jello)

Salmon 18.99 Swordfish 18.99 Red Snapper 18.99

Served with Broccoli (Garlic&Olive Oil) & Roasted Lemon Potatoes

Cooked your way

Simply Broiled with Lemon Butter Sauce

Cajun Style \$1.19 Extra

Golden Dipped English Style Fish'n Chips

15.99

Wildly Delicious. Served with French Fries and Cole Slaw

Broiled Filet of Flounder

16.99

Lemon-Butter, Served with Broccoli and Yukon Gold Whipped Potatoes

Fried Filet of Flounder

16.99

Lightly Fried, Served with Tartar Sauce, Lemon, French Fries and Coleslaw

Filet of Flounder Francaise

16.99

Sauteed with Lemon Butter Sherry Wine Sauce. Served with Yukon Gold Whipped Potatoes and Vegetable Medley

Filet Flounder&Shrimp Scampi 18.99

Cooked to Perfection in White Wine Sauce with Spinach Served over Rice Pilaf

Fried Flounder Paired with

Three Fried Large Shrimp

18.99

Lemon, Tartar Sauce, French Fries and Cole Slaw

Fried Mixed Seafood

24.99

Three Jumbo Shrimp, Filet of Flounder and Colossal Crab Cake. Served with Lemon, Tartar Sauce, Cocktail Sauce, French Fries and Coleslaw

Chicken Pot Pie

15.99

Hand-Pulled Chicken, Carrots, Celery, Peas, Onions, Our Special Sauce and House-Made Crust

Golden Fried Chicken (Bone-in)

15.99

Five Pieces, Lightly Fried, Served with French Fries and Cole Slaw

Broiled Mixed Seafood

24.99

Three Jumbo Shrimp, Filet of Flounder and Colossal Crab Cake. Served with Lemon, Tartar Sauce, Cocktail Sauce, Broccoli and Yukon Gold Whipped Potatoes

Steak and Chop Lovers

USDA Rib-Eye (10oz)

19.99

Premium Choice Center Cut. Seasoned and Perfectly Seared. Oven Roasted Lemon Potatoes, Vegetable Medley

Chopped Sirloin Steak

16.99

USDA Prime10oz Grilled, Served with Fresh Grilled Onions, Yukon Gold Whipped Potatoes &Vegetable Medley

Premium Reserve Pork Chop

16.99

Bone-in, Served with Vegetable Medley and Yukon Gold Whipped Potatoes

Jimmy's Classics

Greek Style Lemon Chicken

16.99

(Bone-in) Perfectly Pan Seared, Flavorful Fresh Squeeze Lemon and Herbs Served with Rice Pilaf & Broccoli

Chicken Salisbury Steak

15.99

Freshly made, Served with Mushroom Gravy, Mashed Potatoes & Broccoli Less Fat and Calories than the Beef Version but just as Good!

Natural Veal Parmigiana

21.99

Tender Cutlet of Veal Breaded and Lightly Fried topped with Melted Mozzarella Cheese and our Smooth Marinara Sauce, Served with Linguini

Shish Kebob Our Way!

Off the Skewer, with Mushrooms, Onions, Peppers, Tomato over Rice Pilaf

Cajun Chicken

17.99

Beef Medallions

21.99

Premium Reserve Pork Chop

16.99

Bone-in, Served with Yukon Gold Garlic Smashed Potatoes and Vegetable Medley

Chopped Sirloin Steak

16.99

USDA Prime10oz Grilled, Served with Fresh Grilled Onions, Mashed Potatoes and Vegetable Medley

Blackened Chicken Breast

15.99

Dipped in Unsalted Butter, Spiced with Cajun Spices and Blackened in Cast Iron Pan. Served with Rice Pilaf and Vegetable Medley

Fried Flounder Paired with

Three Fried Large Shrimp

17.99

Lemon, Tartar Sauce, French Fries and Cole Slaw

Chicken Cutlet Parmigiana

15.99

Tender Breast of Chicken Breaded and Lightly Fried topped with Melted Mozzarella Cheese and our Smooth Marinara Sauce, Served with Linguini

Chicken Milanese

15.99

Tender Breast of Chicken Thinly Pounded, Lightly Crusted in a Mix of Pecorino Romano and Panko, Sauteed in Lemon Sauce and topped with Fresh Arugula

Chicken Francaise

15.99

Tender Breast of Chicken Sauteed with Lemon Butter, Sherry Wine Sauce. Served with Yukon Gold Mashed Potatoes and Vegetable Medley

Chicken Scampi

15.99

Sauteed with Garlic, White Wine, Lemon Butter Sauce. Served with Yukon Gold Mashed Potatoes and Vegetable Medley

Soups Of The Day

New England Clam Chowder ~ Minestrone Soup ~ Traditional Onion Soup

Crock Pot Chicken Chili 7.99

Slow Cooked with Chicken, Poblanos, Jalapeños and Onions. Topped with Three Cheese Blend, Sour Cream

Chef's Creations

Soup of the Day or House Salad, (Greek or Caesar Salad 2.99 Extra) and Bread Basket

PREMIUM USDA PRIME RIB OF BEEF ~LIMITED AVAILABILITY

Slow Roasted to a Perfection,

16 oz 34.99 ~ 24oz 44.99 ~ 32oz 51.99

Served with Au Jus, Yukon Gold Mashed Potatoes and Vegetable Medley

Broiled Filet of Flounder 24.99
Lemon-Butter, Served with Broccoli and Yukon Gold Whipped Potatoes

Fried Filet of Flounder 24.99
Lightly Fried, Served with Tartar Sauce, Lemon, French Fries and Coleslaw

Filet of Flounder Francaise 24.99
Sautéed with Lemon Butter Sherry Wine Sauce. Served with Yukon Gold Whipped Potatoes and Vegetable Medley

Flounder & 3 Colossal Shrimp 27.99
Crab Overstuffed Filet of Flounder Paired with 3 Fried Shrimp, Served with Yukon Gold Whipped Potatoes and Vegetable Medley

Filet Flounder & Shrimp Scampi 24.99
Cooked to Perfection in White Wine Sauce with Spinach Served over Rice Pilaf

Fried Mixed Seafood 29.99
Three Jumbo Shrimp, Filet of Flounder and Colossal Crab Cake. Served with Lemon, Tartar Sauce, Cocktail Sauce, French Fries and Coleslaw

Broiled Mixed Seafood 29.99
Three Jumbo Shrimp, Filet of Flounder and Colossal Crab Cake. Served with Lemon, Tartar Sauce, Cocktail Sauce, Broccoli and Yukon Gold Whipped Potatoes

Golden Dipped English Style Fish'n Chips 21.99
Wildly Delicious. Served with French Fries and Cole Slaw

Broiled Filet of Red Snapper 29.99
Sautéed Spinach, Garlic, Herbs and Yukon Gold Whipped Potatoes

Jimmy's Stuffed Salmon 34.99
Stuffed with Brie, Shrimp and Crab Meat topped in a Lemon Butter Served with Yukon Gold Whipped Potatoes and Vegetable Medley



USDA Rib-Eye Premium (10oz) 24.99
USDA Prime, Center Cut. Seasoned and Perfectly Seared. Oven Roasted Lemon Potatoes, Vegetable Medley



Rib-Eye Lovers

USDA Rib-Eye Premium (10oz) 29.99
Paired Jumbo Lump Crab Cake
USDA Prime, Center Cut. Seasoned and Perfectly Seared. Oven Roasted Lemon Potatoes, Vegetable Medley



USDA Rib-Eye Premium (10oz) 29.99
Paired Three Jumbo Fried Shrimp
USDA Prime, Center Cut. Seasoned and Perfectly Seared. Oven Roasted Lemon Potatoes, Vegetable Medley

Jimmy's Classics

Shish Kebob Our Way!
Off the Skewer, with Mushrooms, Onions, Peppers, Tomato over Rice Pilaf

Cajun Chicken 22.99

Beef Medallions 25.99

Half Rack Baby Back Ribs Paired 3 Colossal Fried Shrimp 27.99
Served with French Fries and Corn on the Cob

Oven Roasted Chicken (Bone-in) 19.99
Herbs and Lemon Marinated Half Chicken, Slow Oven Roasted, Served with Yukon Gold Whipped Potatoes and Vegetable Medley

Grilled Sea Scallops 29.99
Served with Roasted Asparagus and Mushroom Risotto

Broiled Two 6oz Lobster Tails 59.99
Served with Lemon-Butter Sauce dipping. Yukon Gold Mashed Potatoes & Asparagus

Chicken Pot Pie 19.99
Hand-Pulled Chicken, Carrots, Celery, Peas, Onions, Our Special Sauce and House-Made Crust

Shepherd's Pie 19.99
Baked Crock Full of Ground Beef & Vegetables topped with tasty Potato Crust. Enjoy an English Tradition!

Jimmy's Special Surf and Turf 39.99
Filet Mignon (10oz) and Jumbo Lump Crab Cake, Served with Vegetable Medley and Yukon Gold Whipped Potatoes

Roasted Long Island Duckling 25.99
(While it Lasts) Stuffing, Pineapple Sauce, Yukon Gold Whipped Potatoes & Vegetable Medley

Pan Seared Calf's Liver 25.99
Covered in a Rich Sherry Wine Sauce, topped with Bacon and Onions, Served with Yukon Gold Whipped Potatoes and Broccoli

Swordfish Mediterranean 29.99
Jumbo Lump Crab Meat, Baby Spinach, Asparagus, Cherry Tomatoes, Olives, Herbs and Roasted Lemon Potatoes

Chicken Picatta 22.99
Sautéed Chicken Breast in Butter, Lemon, Wine and Capers. Served with Yukon Gold Whipped Potatoes and Vegetable Medley

Soups Of The Day

New England Clam Chowder ~ Cream Of Chicken Soup ~ Traditional Onion Soup

Crock Pot Chicken Chili 7.99

Slow Cooked with Chicken, Poblanos, Jalapeños and Onions. Topped with Three Cheese Blend, Sour Cream

Chef's Creations

Soup of the Day or House Salad, (Greek or Caesar Salad 2.99 Extra) and Bread Basket

PREMIUM USDA PRIME RIB OF BEEF ~LIMITED AVAILABILITY

Slow Roasted to a Perfection,

16 oz 34.99 ~ 24oz 44.99 ~ 32oz 51.99

Served with Au Jus, Yukon Gold Mashed Potatoes and Vegetable Medley

Broiled Filet of Flounder 24.99
Lemon-Butter, Served with Broccoli and Yukon Gold Whipped Potatoes

Fried Filet of Flounder 24.99
Lightly Fried, Served with Tartar Sauce, Lemon, French Fries and Coleslaw

Filet of Flounder Francaise 24.99
Sautéed with Lemon Butter Sherry Wine Sauce. Served with Yukon Gold Whipped Potatoes and Vegetable Medley

Flounder & 3 Colossal Shrimp 27.99
Crab Overstuffed Filet of Flounder Paired with 3 Fried Shrimp, Served with Yukon Gold Whipped Potatoes and Vegetable Medley

Filet Flounder & Shrimp Scampi 24.99
Cooked to Perfection in White Wine Sauce with Spinach Served over Rice Pilaf

Fried Mixed Seafood 29.99
Three Jumbo Shrimp, Filet of Flounder and Colossal Crab Cake. Served with Lemon, Tartar Sauce, Cocktail Sauce, French Fries and Coleslaw

Broiled Mixed Seafood 29.99
Three Jumbo Shrimp, Filet of Flounder and Colossal Crab Cake. Served with Lemon, Tartar Sauce, Cocktail Sauce, Broccoli and Yukon Gold Whipped Potatoes

Golden Dipped English Style Fish'n Chips 21.99
Wildly Delicious. Served with French Fries and Cole Slaw

Broiled Filet of Red Snapper 29.99
Sautéed Spinach, Garlic, Herbs and Yukon Gold Whipped Potatoes

Jimmy's Stuffed Salmon 34.99
Stuffed with Brie, Shrimp and Crab Meat topped in a Lemon Butter Served with Yukon Gold Whipped Potatoes and Vegetable Medley



USDA Rib-Eye Premium (10oz) 24.99
USDA Prime, Center Cut. Seasoned and Perfectly Seared. Oven Roasted Lemon Potatoes, Vegetable Medley

Rib-Eye Lovers



USDA Rib-Eye Premium (10oz) 29.99 Paired Jumbo Lump Crab Cake
USDA Prime, Center Cut. Seasoned and Perfectly Seared. Oven Roasted Lemon Potatoes, Vegetable Medley



USDA Rib-Eye Premium (10oz) 29.99 Paired Three Jumbo Fried Shrimp
USDA Prime, Center Cut. Seasoned and Perfectly Seared. Oven Roasted Lemon Potatoes, Vegetable Medley

Jimmy's Classics

Shish Kebob Our Way!
Off the Skewer, with Mushrooms, Onions, Peppers, Tomato over Rice Pilaf

Cajun Chicken 22.99

Beef Medallions 25.99

Half Rack Baby Back Ribs Paired 3 Colossal Fried Shrimp 27.99
Served with French Fries and Corn on the Cob

Oven Roasted Chicken (Bone-in) 19.99
Herbs and Lemon Marinated Half Chicken, Slow Oven Roasted, Served with Yukon Gold Whipped Potatoes and Vegetable Medley

Grilled Sea Scallops 29.99
Served with Roasted Asparagus and Mushroom Risotto

Broiled Two 6oz Lobster Tails 59.99
Served with Lemon-Butter Sauce dipping. Yukon Gold Mashed Potatoes & Asparagus

Chicken Pot Pie 19.99
Hand-Pulled Chicken, Carrots, Celery, Peas, Onions, Our Special Sauce and House-Made Crust

Shepherd's Pie 19.99
Baked Crock Full of Ground Beef & Vegetables topped with tasty Potato Crust. Enjoy an English Tradition!

Jimmy's Special Surf and Turf 39.99
Filet Mignon (10oz) and Jumbo Lump Crab Cake, Served with Vegetable Medley and Yukon Gold Whipped Potatoes

Roasted Long Island Duckling 25.99
(While it Lasts) Stuffing, Pineapple Sauce, Yukon Gold Whipped Potatoes & Vegetable Medley

Pan Seared Calf's Liver 25.99
Covered in a Rich Sherry Wine Sauce, topped with Bacon and Onions, Served with Yukon Gold Whipped Potatoes and Broccoli

Swordfish Mediterranean 29.99
Jumbo Lump Crab Meat, Baby Spinach, Asparagus, Cherry Tomatoes, Olives, Herbs and Roasted Lemon Potatoes

Chicken Picatta 22.99
Sautéed Chicken Breast in Butter, Lemon, Wine and Capers. Served with Yukon Gold Whipped Potatoes and Vegetable Medley