

# Jesse's

## Steaks, Seafood & Tavern

### Appetizers & Soup

- New England Clam Chowder 10
- French Onion Soup 8
- Calamari Fritti with hot cherry peppers 13
- Artichoke Spinach Dip 13
- Tater Tots 11
- Shrimp Cocktail 15
- Asparagus Fries 12
- Thai BBQ Wings half 9 / full 16
- \*Oysters on the Half Shell half dozen 22

### Salads

- House Salad mixed greens, cucumber, carrot, tomato, red onion, croutons, side French vinaigrette half 8 / full 14
- Caesar crisp romaine, homemade Caesar and croutons half 8 / full 14
- The Wedge iceberg, gorgonzola, red onion, bell pepper, tomato, potato crisps, bleu cheese dressing half 9 / full 16
- Cobb Salad GF mixed greens, grilled chicken, boiled egg, avocado, feta, tomato, bacon, side lemon basil dressing 20

### Sandwiches *with steakhouse fries*

- \*Applewood Bacon Cheddar Burger choice aged beef ground in house daily 19
- Pesto Chicken topped with melted goat cheese and lemon herb aioli 17
- Veggie Burger a blend of fresh vegetables, mozzarella and kidney beans 15
- Sugar Shack grilled chicken, barbecue, cheddar, and candied maple bacon 16
- Blackened Salmon BLT grilled with bacon, lettuce, tomato and lemon herb aioli on a brioche roll 18

- Steak & Cheese a grilled baguette stuffed with slowly braised ribeye, peppers, mushrooms, onions, cheddar 17

### Dinner Entrees

- BBQ Baby Back Pork Ribs with steakhouse fries and coleslaw full rack 33 / half rack 22
- Alaskan King Crab Legs GF served with seasonal vegetables and baked potato 12 oz or 24 oz (market price)
- Thai Orange Chicken GF topped with zesty orange glaze, served with organic brown rice and crispy Asian slaw 22
- Nantucket Seafood Gratin creamy casserole of shrimp, scallops, lobster and cod, topped with buttery bread crumbs; served with organic brown rice and seasonal vegetables 30
- Maine Lobster GF served with organic brown rice and seasonal vegetables (market price)
- Creamy Pesto Pasta asparagus, red onion, mushrooms, roasted red peppers, grape tomatoes, and penne sautéed in garlic butter 20
- Grilled Meatloaf topped with mushroom demi-glace; served with sweet mashed potatoes and seasonal vegetables 19
- Bourbon Lime Salmon GF served with organic brown rice and seasonal vegetables 31
- Fish & Chips battered and fried wild haddock with tartar sauce, coleslaw and steakhouse fries 22

### Steakhouse Favorites

- \*Slow Roasted Prime Rib 8oz 28 / 12oz 37 / 16oz 44 / 20oz 48
- \*Top Sirloin GF topped with gorgonzola butter 28
- \*Teriyaki Steak GF marinated top sirloin 29
- \*New York Sirloin GF our most flavorful steak 36
- \*Filet Mignon with Béarnaise GF beef tenderloin wrapped in bacon 40
- \*Black & Bleu Ribeye GF blackened, encrusted with gorgonzola, bacon, and scallions 44

#### SURF WITH YOUR TURF?

- sautéed garlic shrimp 9
- seared sea scallops 14
- 12oz king crab (market price)

GF denotes gluten free items. We cannot guarantee that any item is completely free of gluten. We are not a gluten free kitchen  
\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.  
Before placing your order, please inform your server if a person in your party has a food allergy.