

PLATTERS TO SHARE

Mini Jumbo Lump Blue Crab Cakes * Alaskan King Crab Legs 48

Oysters * Alaskan King Crab Legs * Shrimp Cocktail 54

One Dozen Baby Lamb Chops 60

APPETIZERS

Baby Lamb Chops 15

Mint Honey * Basil Oil

Oysters Rockefeller 14

Oysters on the Half Shell 12/20

Jimmy's Famous Crab Cake 14

Jumbo Lump Blue Crab * Summer Succotash

Shrimp Creole with Cheddar Grits 12

Tuna Tartare 14

Charred Watermelon * Cucumber & Jalapeño Sorbet

Steak Tartare 12

Capers * Whole Grain Mustard * Quail Egg

Worcestershire Spread * Pumpernickel

Steamed Maine Mussels 12

White Wine Garlic Broth or Spicy Tomato Broth

Jumbo Lump Crab Cocktail 14

Corn Relish * Avocado * Tomato * Lavosh

Artichoke and Spinach Dip Au Gratin 10

With Jumbo Lump Crab 14

Jumbo Shrimp Cocktail

Small (3 pieces) 10 / Large (5 Pieces) 16

SOUPS & SALADS

Roasted Jalapeño & Corn Soup 8

With Alaskan King Crab 12

Nightly Gazpacho 8

With Alaskan King Crab 12

Heirloom Tomato Salad 12

Red Onion Marmalade * Mozzarella * Basil

Crispy Baguette * Aged Balsamic Vinegar

Grilled Cactus Salad 12

Goat Cheese * Yogurt & Poblano Pepper Dressing

Vegetables * Crispy Tortillas

Classic Caesar Salad 9

Romaine Lettuce Leaves * Garlic Crouton Ring

Mad Dog Ranch Salad 8 ½

Bacon * Diced Tomato * Chopped Romaine Lettuce

Chipotle Ranch Dressing

Southwest Ahi Tuna Salad 14/26

Tomato * Avocado * Corn Salsa * Mixed Greens

Pineapple Ginger Sauce

ADD TO YOUR SALAD:

Grilled Chicken 8 * Southwest Ahi Tuna 12

Grilled Salmon 12 * Spicy Garlic Shrimp 14

Please inform your server of any food allergies. Please be advised that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, particularly to the elderly, young children under age 4, pregnant women and individuals with compromised immune systems.

Split Charge \$2 First Course / \$4 Main Course * Service Charge (18%) May Be Added