

STARTERS

- jacob's chowder | 10

creamy New England seafood chowder, littleneck clams, cod, potatoes
- chicken avocado spring rolls 18

house rolled, Asian slaw, fresh avocado, Thai Chili & sweet 'n spicy sauce
- pan seared ahi tuna 21

seared sesame Ahi tuna, crispy wontons, wasabi, ginger soy
- crispy chicken wings 18 GF

finished with Thai Chili, chopped peanuts, peppadews
- fire roasted shrimp 22 GF

jumbo shrimp, roasted corn + bean salad, honey lime vinaigrette, crème fraîche, hot pepper tomato jam
- fried calamari 19

shaved onion, piquante peppers, marinara
- eggplant stack 17

panko crusted, roasted tomatoes, grilled zucchini, fresh mozzarella, balsamic glaze

SALADS

- caesar 11 | 14

romaine hearts, house-made croutons, pecorino romano
- farmer's market 11 | 14 GF

field greens, cherry tomatoes, dried berries, carrots, cucumbers, balsamic vinaigrette
- pear & walnut 13 | 17 GF

mixed greens, pears, bleu cheese, dried berries, candied walnuts, carrots, balsamic vinaigrette
- classic wedge | 17 GF

iceberg, applewood smoked bacon, tomato jam, bleu cheese crumbles, garlic parmesan dressing
- add ons

grilled chicken +7 | tuscan chicken +8 | salmon +12
shrimp +12 | ahi tuna +14

RAW BAR

- chef selected oysters MP

by the half or full dozen
- shrimp cocktail 18

four jumbo shrimp, spicy house-made cocktail sauce
- seafood duet MP

four jumbo shrimp, six chef selected oysters

STEAKS & SEAFOOD

- handcut filet mignon | 49 GF

8 oz center cut, house mashed potatoes
- cabernet filet | 53 GF

8 oz center cut, cabernet sauce, wild mushrooms, caramelized onions, house mashed potatoes
- steak frites | 48 GF

14 oz center cut NY strip, french fries, chimichurri
- surf & turf GF

8 oz. filet with shrimp scampi 66
8 oz. filet with Georges Bank scallops 70
- dry aged bone-in ribeye | 69 GF

20 oz prime, dry aged, house mashed potatoes
- pettine | 47 GF

pan seared jumbo shrimp and Georges Bank scallops, spinach, lemon, linguine, parmesan cream sauce
- georges bank scallops | 48 GF

pan seared, risotto, lemon caper pan sauce
- dijon salmon | 35

mustard panko encrusted, spinach risotto, sun-dried tomato cream sauce

CLASSICS

- parmesan ~ chicken | 28 veal | 38

classic parmesan, linguine, marinara cream sauce
- anthony's gravy | 28

Italian sausage, meatballs, slow roasted pork, marinara cream sauce, pappardelle
- wild mushroom sacchetti | 28

fire roasted wild mushrooms, black truffle sacchetti, parmesan cream sauce
- new orleans jambalaya | 32 GF

chicken, shrimp, andouille sausage, creole rice
- pappardelle | 30 GF

pan seared chicken, spinach, artichokes, sun-dried tomatoes, parmesan cream sauce, pappardelle

HANDHELDS

- *all sandwiches are served with french fries.
Substitute a Caesar salad or a Farmer's Market salad +5*

J&A burger | 19

Vermont white cheddar, applewood smoked bacon

steakhouse burger | 21

wild mushroom, caramelized onions, cabernet sauce, cheddar

high rock chicken | 19

applewood smoked bacon, Vermont cheddar, honey mustard sauce

ahi tuna tacos | 22

two flour tortillas, sesame crusted tuna, wasabi mayo, lemon caper aioli, Asian slaw, crispy wontons, salsa, corn & bean salad
- ## SIDES
- dipple fries 11 | truffle fries 13 | seasonal vegetables 11 | creamed spinach 12 | brussel sprouts + bacon 11
- (GF) Gluten Free - Menu Selections that can be modified to meet Gluten-Free guidelines. Consuming raw or uncooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.
Please inform our staff of any food allergies.

Gratuity of 20% will be applied to groups of 6 or more.