

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
finished with Thai Chili, chopped peanuts, peppadews

fire roasted shrimp 22
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
*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 GF
italian sausage, meatballs, slow roasted pork, marinara cream sauce, pappardelle

wild mushroom sacchetti | 28 GF
fire roasted wild mushrooms, black truffle sacchetti, parmesan cream sauce

new orleans jambalaya | 32 GF
chicken, shrimp, andouille sausage, creole rice

pappardelle | 30
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