

STARTERS

JACOB'S CHOWDER C 10 | B 14 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 22 seared sesame Ahi tuna, crispy wontons, wasabi, ginger soy

CRISPY CHICKEN WINGS 19 finished with BBQ, Thai Chili or Buffalo

FIRE ROASTED SHRIMP 22 jumbo shrimp, roasted corn + bean salad, honey lime vinaigrette, créme fraîche, hot pepper tomato jam

FRIED CALAMARI 19 shaved onion, piquante peppers, marinara

EGGPLANT STACK 18 panko crusted, roasted tomatoes, grilled zucchini, fresh mozzarella, balsamic glaze

RAW BAR

SHRIMP COCKTAIL 18 four jumbo shrimp, spicy house-made cocktail sauce

CHEF SELECTED OYSTERS MP by the half or full dozen

SEAFOOD DUET MP four jumbo shrimp, six chef selected oysters

LOBSTER TAIL COCKTAIL MP 5 oz Maine tail

CRAB COCKTAIL MP jumbo lump crab

SEAFOOD TOWER MP four jumbo shrimp, six chef selected oysters, lobster tail, jumbo lump crab, Ahi tuna

CLASSICS

SALADS

CAESAR 12 | 15 romaine hearts, house-made croutons, pecorino romano

FARMER'S MARKET 12 | 15 GF field greens, cherry tomatoes, dried berries, carrots, cucumbers, balsamic vinaigrette

PEAR & WALNUT 14 | 18 GF mixed greens, pears, bleu cheese, dried berries, candied walnuts, carrots, balsamic vinaigrette

SUMMER BERRY 14 | 18 GF arugula, seasonal berries, shaved carrots, goat cheese, lemon vinaigrette

BURRATA | 19 GF heirloom tomatoes, field greens, burrata, pesto, balsamic reduction

CLASSIC WEDGE | 19 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

MILANESE | 29 panko chicken cutlets, spinach, linguine, parmesan cream sauce

NEW ORLEANS JAMBALAYA | 34 GF

chicken, shrimp, andouille sausage, creole rice

A LA VODKA | 28 GF pan seared chicken, roasted broccoli, caramelized onions,

vodka sauce, linguine

STEAKS & SEAFOOD

CHICKEN PARMESAN | 32

classic chicken parmesan, linguine, marinara cream sauce

VEAL PARMESAN | 38

classic pan fried cutlet, mozzarella, linguine, marinara cream sauce

ANTHONY'S BOLOGNESE | 29 GF

slow braised ground beef & pork, marinara, ricotta, pappardelle

> HANDCUT FILET MIGNON | 58 GF 8 oz Filet Mignon, roasted red potatoes

STEAK FRITES | 52 GF 14 oz center cut NY Strip, french fries, chimichurri

DRY AGED BONE-IN RIBEYE | 74 GF 20 oz prime, dry aged, roasted red potatoes

CABERNET FILET | 64 GF 8 oz Filet Mignon, cabernet sauce, wild mushrooms, caramelized onions, risotto THE TRIO | 54 GF pan seared jumbo shrimp, Georges Bank scallops, lump crab, spinach, peppadews, garlic, linguine, brandy cream sauce GEORGES BANK SCALLOPS | 49 GF pan seared, risotto, lemon caper pan sauce DIJON SALMON | 38 mustard panko encrusted, spinach risotto,

HANDHELD

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

J&A BURGER | 22

Vermont white cheddar, applewood smoked bacon

STEAKHOUSE BURGER | 24 wild mushroom, caramelized onions, cabernet sauce, cheddar

HIGH ROCK CHICKEN | 20 applewood smoked bacon, Vermont cheddar, honey mustard sauce AHI TUNA TACOS | 26

two flour tortillas, sesame crusted tuna, wasabi mayo, lemon caper aioli,

sun-dried tomato cream sauce

Asian slaw, crispy wontons, salsa with a corn + bean salad

SIDES

FRENCH FRIES | 10 TRUFFLE FRIES | 13 RISOTTO | 11 OVEN ROASTED POTATOES | 11 SEASONAL VEGETABLES | 11 CREAMED SPINACH | 12 BRUSSEL SPROUTS + BACON | 10



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(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. <u>Please inform our staff of any food allergies.</u> Gratuity of 20% will be applied to groups of 6 or more.