

JOCKEY HOLLOW BAR & KITCHEN

Summer 2020

RAW BAR

East Coast Oysters 3

*served with cocktail sauce & mignonette

Jumbo Shrimp 3

*served with cocktail sauce

Local Little Neck Clams 2

P.E.I. Mussel Escabeche 12

Lobster Salad, tarragon aioli 16

Crab Salad, finger lime, cilantro, citrus 16

SMALL PLATES

Tomato Salad
watermelon, feta, shungiku 14

Cacio e Pepe Arancini
parmigiano reggiano crema, tomato jam 12

Beet Salad
goat cheese, arugula, almond, tamari vinaigrette 14

Organic Crudite (not vegetarian)
seasonal micro vegetables, corn and coconut bavarois 15

Roasted Pork Belly
soy & tamarind glaze, cashew, sticky rice, bean sprouts 18

Charred Octopus
castelvetrano olive, sherry, bell pepper 20

Gazpacho
poached shrimp, cherry tomato, herb yogurt 14

Seasonal Crudo
calamansi kosho, black garlic, clementine, sesame seed MP

please alert us regarding any dietary restrictions or allergies
consuming raw or lightly cooked ingredients may increase your risk of foodborne illness

PASTA

Lobster Mac n Cheese
orecchiette, peas, gruyere 24

Ricotta Gnudi
fava beans, peas, parmigiano-reggiano 26

ENTRÉES

Barnegat Diver Scallops
corn, tomato, maitake 32

Tile Fish
smoked clam & tomato nage, baby fennel, fava beans 32

Skatewing Piccata
capers, swiss chard, fingerling potatoes 27

NY Strip
blue cheese compound butter, komatsuna, cauliflower 54

Duroc Pork Loin
bacon wrapped pork loin, pluot, cabbage mustard jus 38

Roasted Amish Chicken
rice noodle, green bean, fried egg sauce 34

JHBK Burger
local grass-fed beef, cheddar, onion ring, bbq sauce, house made milk bun 22
add bacon 3
*served with salt and vinegar fries

DESSERT

Yogurt Parfait, yogurt cremeux, pistachio cake, oat streusel, strawberry sorbet 12

Carrot Cake, carrot cremeux, aerated cheesecake, walnuts, cherry 12

Blueberry Upside Down Cake, olive oil cake, roasted berries, hazelnuts, frozen yogurt 12

Tropical Escape, chocolate ganache, mango sorbet, coconut snow, mango cremeux, cocoa nibs 12

Black Forest, vanilla parfait, chocolate soup, cherries, caramelized chocolate, tuile cookie 12

Flavors of Summer, lime curd, watermelon sorbet, candied cherry tomatoes, basil jelly,
crumbled meringue 12

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COFFEE

LATTE 5
CAPPUCCINO 5
AMERICANO 5
ESPRESSO 3.5
DOUBLE ESPRESSO 5
AMERICAN COFFEE 3.5

TEA

JASMINE 4
CHAMOMILE 4
PEPPERMINT 4
ENGLISH BREAKFAST 4
EARL GREY 4

AFTER DINNER DRINKS

AMARO

SUZE 12
AMARO RAMAZZOTTI 10
CYNAR 10

FEATURED COCKTAIL

TULLEMORE DEW IRISH COFFEE 13

SINGLE MALT SCOTCH WHISKEY

LAPHROAIG 10YR 17
BALVENIE 14YR 22
OBAN 14YR 28

BOURBON, RYE, IRISH

TYRCONNELL 15YR MADEIRA CASK 25
CONNEMARA PEATED SINGLE MALT
IRISH WHISKEY 13
SAGAMORE COGNAC FINISH 18
ELIJAH CRAIG SMALL BATCH 14