

JACK'S OYSTER HOUSE™

ESTABLISHED 1913



 HOUSE FAVORITES

 FEATURED ON GOOD MORNING AMERICA

DINNER APPETIZERS

SOUP DU JOUR
CHEF'S DAILY INSPIRATION

MANHATTAN CLAM CHOWDER 
JACK'S FAMOUS 1913 RECIPE

VEGETARIAN FRENCH ONION SOUP

LITTLENECK CLAMS (RAW, 9) OR CHERRYSTONE CLAMS (RAW, 6)

EXOTIC OYSTERS LTD. (RAW) FOR SIX

JACK'S FAMOUS OYSTERS (RAW) FOR SIX 

RAW BAR TOWER FOR TWO
INCLUDES 4 LITTLENECK, 4 CHERRY STONE, 4 COLOSSAL SHRIMP, and 4 BLUEPOINTS

CHILLED COLOSSAL SHRIMP COCKTAIL
LEMON, COCKTAIL SAUCE

CLAMS CASINO 
PEPPER, LEEK, AND APPLE WOOD SMOKED BACON CONFETTI

OYSTERS ROCKEFELLER 
SPINACH PERNOD MOUSSE AND HOLLANDAISE

CALAMARI
FRIED GOLDEN CRISP, WITH CHIPOTLE LIME AIOLI AND POMODORO DIPPING SAUCE

MARYLAND JUMBO LUMP CRAB CAKES 
LEGENDARY RECIPE WITH TANGY REMICK

TUNA CARPACCIO
ASIAN FIVE SPICE RUBBED AHI TUNA, CITRUS INFUSED OLIVE OIL, FRIED CAPERS, PICKLED ONIONS AND PONZU GLAZE

JACK'S SIGNATURE CHOPPED NIÇOISE SALAD
SEARED AHI TUNA, ORGANIC GREENS, HARICOTS VERTS, HARD BOILED EGG, NIÇOISE OLIVES, TOMATO, CUCUMBER, AND FIRST COLD PRESSED VIRGIN OLIVE OIL VINAIGRETTE

ARUGULA SALAD
SWEET AND SPICY GLAZED WALNUTS, BOSCH PEAR, BLOOD ORANGE VINAIGRETTE, CRUMBLLED BLUE CHEESE, AND PICKLED RED ONIONS

CLASSIC CAESAR SALAD
ROMAINE HEARTS, HOUSE CROUTONS, ANCHOVY AND PARMESAN
ADD GRILLED CHICKEN OR GRILLED SHRIMP OR GRILLED SALMON OR CRAB CAKE

PLEASE CONSIDER PURCHASING GIFT CARDS
ASK YOUR SERVER
OR VISIT US AT JACKSOYSTERHOUSE.COM

THINK OF US FOR YOUR NEXT PRIVATE EVENT OUR
ROOMS ACCOMMODATE FROM 10 – 200 GUESTS VISIT
US AT JACKSOYSTERHOUSE.COM

STEAKS & CHOPS

CLASSICS

ALL ENTREES INCLUDE

- **ORGANIC SALAD**
- **SEASONAL FRESH VEGETABLE**
- **CHEF'S STARCH**
- **OVEN FRESH BREAD**

JACK'S SIGNATURE CALVES LIVER
BALSAMIC CARAMELIZED ONION, CRISPY
BACON, FOND LIÉ

GRILLED LAMB STEAK
TRIMMED LEAN AND WELL-MARBLED LAMB
STEAK, ROASTED SHALLOT & GARLIC CONFIT
AND A LAMB CABERNET SAUCE

PORK OSSO BUCO
SLOW BRAISED PORK SHANK, CARAMELIZED ROOT
VEGETABLES, RED WINE PORK GLACÉ

VEAL PORTERHOUSE
CHAR GRILLED VEAL CHOP, RUBY PORT VEAL GLACÉ,
AND TOMATO GREMOLATA

JACK'S CLASSIC STEAK DIANE
THREE FILET MIGNON MEDALLIONS WITH
A CLASSIC BRANDIED DIANE SAUCE

COWBOY STEAK
21 OZ. FINE AMERICAN RIB EYE STEAK BONE –
IN, FROM OUR STEAKHOUSE GRILL

BEEF FILET MIGNON
NATURAL CHOICE, MOST TENDER CUT; FROM
OUR STEAKHOUSE GRILL

PRIME NEW YORK STRIP STEAK
16 OZ. JACK'S FINEST USDA PRIME STEAK, FROM
OUR STEAKHOUSE GRILL

CHOICE NEW YORK STRIP
14 OZ. STRIP STEAK, FROM OUR STEAKHOUSE
GRILL

PORTERHOUSE FOR TWO
42 OZ. COMBINATION STRIP AND FILET, FROM
OUR STEAKHOUSE GRILL PER PERSON

SURF AND TURF IN ADDITION TO YOUR
STEAK:
GRILLED LOBSTER TAIL, SEA SCALLOPS
, GRILLED SHRIMP

ROASTED FALL VEGETABLE RISOTTO
ROASTED SEASONAL VEGETABLES, BABY SPINACH,
PARMESAN REGGIANO, COOKED IN A ROASTED TOMATO
BASIL BROTH

CHICKEN POMODORO
CRISP HERB AND ITALIAN BREAD CRUMB CRUSTED
CHICKEN BREAST, POMODORO BASIL SAUCE, FRESH
MOZZARELLA, AND FRESH PASTA

HALF DUCK "A L' ORANGE"
BRAISED WITH CANDIED ZEST, SAUCE "A L'ORANGE"
AND WILD RICE PILAF

JACK'S LIVE MAINE LOBSTER (2.5 LBS)
MARKET PRICE
STUFFED WITH CRAB, STEAMED OR BROILED
ADD

TRIO OF FRESH SEAFOOD
FRESHLY CAUGHT AND PREPARED DIFFERENTLY
EVERY DAY

PAN BRONZED SEA SCALLOPS
FENNEL DUSTED SCALLOPS, ORANGE PINK PEPPERCORN
CHAMPAGNE SAUCE

SEAFOOD RISOTTO VENEZIA
JUMBO SHRIMP, DIVER SCALLOPS, FRESH CRABMEAT,
COOKED IN A CREAMY LOBSTER TARRAGON STOCK

BROILED BOSTON SCROD
FRESH HERB CRUST, MEYER LEMON EMULSION

PAN SEARED DAY BOAT SALMON
RED WINE MIRROR SYRUP, DIAMOND CUT
LEEKS

GRILLED LOBSTER TAIL
LIGHTLY ENCRUSTED, BEURRE FONDUE

SIDE DISHES 5.99

ONION RINGS, BAKED POTATO, FRIES,
WILTED SPINACH, SAUTÉED GARLIC MUSHROOMS



Chef Larry Schepici