Jack's Oyster House · Est. 1913

Dinner Menu

RAW BAR

Oysters on the Half Shell 25 | 45
House-Made Vinegar Selection, Lemon, Cocktail Sauce

Jumbo Shrimp Cocktail 28
Cocktail Sauce, Lemon

APPETIZERS

Fried Calamari 25
Spicy Tomato Sauce, Cajun Remoulade

Jack's Seafood Chowder 23
Lobster, Shrimp, Mussels, Clams, White Fish, Bacon

Tuscan Fries 13
Fried Herbs, Truffle, Parmesan, Confit Garlic Aioli, Malt Vinegar

Fall Greens Salad 18
Apple, Squash, Onion, Tomato, Walnut Vinaigrette

Beef Carpaccio 34
Crispy Oysters, Fried Capers, Pine Nuts, Truffle Aioli

Mussels & Clams 29
'Nduja, Calabrian Chili, Tomato, Fennel Pollen

ENTREES

Seafood Linguini 45
Lobster, Shrimp, Clams, Mussels, Tomato-White Wine Sauce

Lobster Roll 38
Maine Lobster, Brioche Bun, House Slaw • Served Hot or Cold

Steelhead Trout 39
Butternut Squash, Brussels Sprouts, Beurre Blanc

Roasted Farm Chicken 37
Pork Belly, White Beans, Kale, Gremolata

NY Strip Steak 63
Potato Puree, Broccoli Rabe, Wild Mushroom, Sauce Au Poivre

Jack's Burger 28
Caramelized Onion, Cheddar, Maple Dijon, Arugula
Add Bacon +4

Side Dishes 13
Potato Puree • Sauteed Broccoli Rabe •
Marinated Mushrooms • Creamed Kale

Hey there! Please let your server know about any allergies, dietary restrictions, or proclivities. The world is a beautiful and untamed place; love freely, don't reply to that email from work on the weekend, and remember that the consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness.
But life is for living, and we think you deserve a good time.