



A glass, not just a
taste...

Chardonnay

Estancia	Central California	8/23
Toasted Head	California	8/23
Sonoma Cutrer	Sonoma	10/29
Clos du Bois Reserve	Russian River	13/38

Sauvignon Blanc

Simi	Sonoma	8/23
Kim Crawford	New Zealand	10/29

Pinot Grigio

Ruffino	Tuscany	8/20
Pighin	Frulli	10/29

More Whites

Beringer White Zinfandel	California	7/18
Pacific Rim Riesling	Washington	8/23
Noble House Riesling	Germany	9/28

House Whites

Morassutti Pinot Grigio	Italy	7
Corbett Canyon Chardonnay		7

Merlot

Middle Sister	California	8/23
Wild Horse	Central California	9/28

Cabernet

Dreaming Tree	North Coast	9/28
Wild Horse	Central California	9/28
Oberon	Napa Valley	13/38

Pinot Noir

Little Black Dress	California	8/23
Hangtime	California	9/28

More Reds

Nugan 3 rd Shiraz	Australia	8/20
Trapiche Oak Cask Malbec	Argentina	9/28
Spellbound Petite Sirah		9/28
Frescobaldi Chianti	Tuscany	8/23
Paso Creek Zinfandel	Paso Robles	9/28

House Reds

Corbett Canyon Cabernet & Merlot		7
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For the Sweet
Tooth... enough to share!

Chocolate Cake

Layers of dark, moist, chocolate cake sandwiched with silky smooth chocolate frosting. 8

Carrot Cake

Incredibly moist! Sandwiched with smooth cream cheese icing stuffed with pecans and shards of coconut. 8

Red Velvet

Stacked high with deep chocolate truffle filling and finished with tangy cream cheese frosting. 8

Seasonal

Ask your server for the delicious treat.

Starters

Garden Vegetable Bruschetta

Diced artichokes, cucumbers, tomatoes, & onions tossed with a balsamic reduction & shaved Parmesan. Served with grilled Ciabatta. 10

Aegean Meze Plate

Grape leaves, Feta, Calamata olives, pepperoncini, red pepper hummus, sliced tomato, & grilled pita. 15

Pub Pub Platter

Chicken wings, chicken tenders, potato skins, mozzarella sticks, buffalo chicken rangoons, & steak fries. 15

Buffalo Chicken Rangoons

Pub made buffalo chicken stuffed rangoons. Served with buffalo bleu cheese. 9

Jumbo Shrimp Cocktail

Four jumbo Gulf shrimp served with horseradish & cocktail sauce. 10

Baked Brie & Fruit

Creamy French Brie baked in a honey pecan glaze. Served with Rustic bread & fresh fruit. 12

Butternut Ravioli

In a light sage cream sauce. 8

Jimmy's Clams Casino

Fresh clams, bacon, onions, green pepper, & bread stuffing. 9

Baked Stuffed Mushrooms

Homemade seafood stuffed mushrooms topped with cheese & baked. 9
Can be made vegetarian*

Potato Skins

Two large baked potatoes halved & fried golden. Topped with cheese & bacon, finished in the oven, & served with sour cream. 9

Nacho Supreme

Baked with cheese, onion, pepper, tomato, black olives, jalapenos, & chili. Served with salsa & sour cream. 11

Quesadilla

Spicy chicken & cheese or vegetable & cheese baked & served with salsa & sour cream. 9

Feta Pita

Diced tomato, Calamata olives, & fresh basil. Topped with Feta & drizzled with balsamic. 8

Zucchini Sticks

Pub Made. Breaded, fried, served with horseradish dip. 8

Chicken Wings or Tenders

Plain, Buffalo, Teriyaki, Garlic Parmesan. 10

Lobster Ravioli's

Simmered in our lobster butter with diced cherry tomatoes & scallions. 12

Salads

Mansfield Fruit & Nutty

Fresh greens, carrots, sliced apples, mandarins, crisp pears, celery, cranberries, walnuts, almonds, and crumbled bleu cheese. 8

Panzanella

Chunks of tomatoes, cucumbers, and red onion tossed in homemade herb vinaigrette. Served over cubed Rustic baguette. 9

Roasted Beet

Baby greens, roasted beets, pecans, crumbled bleu cheese, sugared walnuts, & balsamic. 8

Greek

Fresh greens with red onions, cucumbers, green peppers, Calamata olives, pepperoncini's, tomatoes, Greek feta, & a touch of oregano. Served with grilled pita. 8

Spinach

A bed of baby spinach, fresh strawberries, mushrooms, roasted pecans, Bermuda onion, & crisp bacon. 8

Wedge

Crisp iceberg, creamy bleu cheese dressing, diced tomato, red onion, chopped bacon & crumbled bleu cheese. 9

Caesar

Crisp Romaine tossed with creamy dressing, Parmesan, and homemade croutons. 8

Tomato Mozzarella

Sliced vine ripened tomatoes, Mozzarella, & Bermuda onion. Drizzled with Balsamic dressing, topped with basil & served over greens. 9

Salad Toppers

Grilled Chicken 5. Grilled Scallops 7. Grilled Salmon 7. Steak Tips 7.

Sandwiches

Served with steak fries, pub slaw, potato chips, or sweet potato fries. (\$1)

Monte Cristo

Turkey, ham, & American cheese fried. Topped with confectionary sugar. Served with strawberry jam. 10

Lobster Roll

Fresh lobster meat tossed with celery & a touch of mayonnaise on a N.E. hot dog roll. 16

Haddock Melt

Fried & topped with American cheese. Served on a bulkie with tartar. 10

TPC Dip

Lean top round with melted Cheddar. Served with au jus. 10

Turkey Tempe

Mounds of turkey breast baked with jalapeno's, bacon, Jack Cheddar, tomato, hot pepper relish, & a dash of whole grain mustard. 9

Cheese Steak

Shaved sirloin & American cheese with onion, peppers, mushrooms. Substitute with chicken. 10

Hummus Wrap

Red pepper hummus, Calamata olives, tomato, tabouli, spinach, pesto, & Edamame hummus. 10

Reuben

Corned beef, Russian, sauerkraut, & Swiss baked on Pumpkinickel. 9

How About a Pub Burger?

Our 8oz prime sirloin burger topped with what you choose along with lettuce & tomato. 9
P.S. Make it Grilled Chicken instead

TOPPINGS

American, Swiss, Provolone, Cheddar, Jack, Feta, Crumbled Bleu, mushrooms, sautéed onions, sautéed peppers, jalapeno's, bacon, ham, Banana peppers, Bermuda onion \$1.50/each

Entrees

All entrees, excluding pasta dishes, served with vegetable and choice of potato.

Chicken Parmesan

Lightly breaded with seasoned crumbs, topped with marinara & Provolone. Served with garlic bread. 14

N.Y. Sirloin Strip

The owner's favorite! 14oz. NY sirloin charbroiled to your liking. 24

Shrimp & Chicken Stir Fry

Grilled chicken & shrimp with seasonal vegetables in a sweet teriyaki sauce. Served over rice. 16

Pub Steak Tips

12oz of hand cut steak tips served over rice pilaf with vegetable. 14

Chicken Broccoli Romano

Medallions of chicken tossed with Rigatoni, crisp broccoli, & fresh Romano. 14

Jalapeno Jumbo Shrimp

5 jumbo shrimp sautéed with diced peppers, onions, tomatoes, & jalapeno's in a garlic butter sauce over linguine. 19

Harvest Ravioli

Grilled chicken served with butternut filled ravioli & sundried cranberries topped with our sage cream sauce. 14

Pub Fish & Chips

Fresh filet of haddock, dipped in our light batter. Fried golden brown. Served with steak fries & pub slaw, truly huge! 14

Seafood Fra Diavlo

Jumbo shrimp, lobster, scallops, & haddock sautéed in garlic butter and white wine in a spicy marinara over linguine. 23

Mediterranean Vegetable Pasta

Artichoke hearts, mushrooms, broccoli, roasted tomato, baby spinach, Calamata olives, Feta, & basil over Rigatoni. 14

Blackened Fish Tacos

Three fresh blackened haddock tacos topped with Jack cheese & spicy slaw. Served with vegetable salsa & rice. 15

Haddock

Generous fresh filet baked to a moist flaky finish. Topped with seasoned bread crumbs. 15

Chicken Florentine

Medallions of chicken sautéed with cherry tomato, spinach, & cream. Served over cheese raviolis. 15

Grilled Salmon

Fresh salmon filet grilled plain, Cajun, lemon pepper or blackened. 16

Sea Scallops

Tender sea scallops baked in casserole and topped lightly with seasoned crumbs. 18

Grilled Swordfish

Fresh center cut filet plain, Cajun, lemon pepper, or blackened. MKT

Chicken Francaise

Medallions of chicken, egg battered & sautéed with sliced mushrooms in a lemon, white wine cream sauce. 14

Baked Seafood Casserole

An overstuffed casserole of shrimp, scallops, haddock, & lobster topped with our seafood stuffing, finished in the oven. 23

Chicken Marsala

Boneless breast sautéed with fresh mushrooms, finished with a brown sauce touched with Marsala wine. 14

Lobster Rigatoni & Cheese

Tender lobster meat tossed with homemade cheese sauce & Rigatoni. Topped with Panko crumbs. 21

*Roast Prime Rib

Slowly roasted overnight to retain its flavor. A generous cut served tender & juicy with a baked potato & vegetable.

Queen 19 King 22

Served Friday & Saturday

Featured Starters

Soup of the Day

Made fresh daily

Cup 4 Bowl 5

NE Clam Chowder

Thick & creamy

Cup 5 Bowl 6

Baked Onion

Topped with a crouton & three cheeses. Finished, baked in the oven.

Bowl 7

Scallops & Bacon

Fresh sea scallops wrapped with bacon. 12.

Fried Pickles

Dill pickles lightly breaded & fried to a crispy finish. Served with Ranch. 7.

Prosciutto Shrimp

Seven large shrimp wrapped with Prosciutto & pineapple. Baked to a sizzling finish. 11.

Specials

Hawaiian Scallops

Baked sea scallops with mandarin oranges, snap peas, pineapple cherries, & coconut almonds. Served over linguine. 19

Chicken Napa Valley

Sautéed chicken tossed in a lemon white wine sauce with scallion greens, tomatoes, baby spinach, bacon, & cheese filled pasta. 16

Rockland Haddock

Baked with artichoke hearts, sliced tomato, lobster meat, & fresh herbs. Finished with Panko crumbs. 20

Mansfield Ribs

A huge rack of baby back pork spare ribs slowly roasted till nice & tender, in our own BBQ sauce. Finished on the grille. Served with steak fries & pub slaw. 18

Sides

Baked Potato

3

Vegetable of the Day

3

Rice Pilaf

3

Pub slaw

2

Whipped Potato

3

House Salad

4

Basket of Steak Fries

6

Caesar Salad

4

Celebrating a Special Event...
Let Jimmy's Pub's Private Dining Room
be the Perfect Spot.
Inquire with the Hostess for our Function Packet.

We will not be responsible for well-done orders, no exceptions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. For any and all **allergies**, please notify your server.

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