



Reservations 11am until 6pm ~ Please Call

772-444-3550

Parties 6 or more with a \$75 deposit

THANKSGIVING FEATURES

3 COURSE ENTREES

HOUSE SALAD OR CUP OF BUTTERNUT SQUASH SOUP

TRADITIONAL HOLIDAY

BOTH INCLUDE ~ Garlic Mash, green bean casserole and Craisan n Walnut cornbread stuffing

Oven Roasted Hand Craved Turkey top with cranberry sauce

~ or ~

Pineapple Honey Glazed Ham \$25 adult Kid Portion \$15

JACKS FAVORITES

FILET MIGNON

8oz cut, mushrooms demi glaze sauce, served with vegetables and garlic mashed potatoes 35 Add Shrimp (5) \$7 U10 Scallops (2) \$9

SEARED SALMON

Fresh North Atlantic Salmon pan seared in a lemon garlic sauce. Served with vegetables and garlic mash potatoes 33

BROWN BUTTER SCALLOPS

U10 Sea Scallops pan sautéed in brown butter over a creamy pumpkin puree with farro grains and seasonal vegetables 38

VEGAN INSPIRED

LENTIL N MUSHROOM LOAF

Slices of our homemade Meatless Loaf savory garlic lentil, quinoa, oats, mushrooms, onions topped with tangy tomato glaze. Served with vegetables & garlic mash potatoes 22

PASTA PRIMAVERA

Butter garlic tossed bell peppers, mushrooms, onions, squash, zucchini, cherry tomatoes, Kalamata olives, baby spinach over linguine 22

DESSERT

Pumpkin Pie or Crème Brule

STARTERS

PJ's WINGS

Brined, roasted & grilled 7 Wings 12
Tossed in fresh herbs including thyme & rosemary
with grated pecorino Romano cheese
also avail Hot Buffalo or Teriyaki style

OVER STUFFED SHROOMS

Sweet Italian sausage stuffing, topped with
parmesan cream sauce 11

PRINCE EDWARD ISLAND MUSSELS

Carbonara style: Pancetta, onions, peas, garlic,
diced tomatoes, parmesan cream sauce OR
Provençal style: garlic, shallots, capers, Kalamata
olives, cherry tomatoes, fresh basil in white wine 12

CALAMARI

Tossed in seasoned flour, deep fried served with
tear drop peppers & arrabbiata sauce 12

HAPPY JACK'S CLAMS

Northern Middle neck clams stuffed with bacon,
onions & sweet peppers 9

SPECTACULAR SMOKED FISH DIP

Freshly smoked Mahi Mahi filets with a smooth
and zesty bite, served with a crudité plate
and crackers 11

CHASE'S CONCH FRITTERS

Mouth watering Bahamian style served with
Key Lime Aioli sauce 11

FRESH AHI TUNA POKE STACKS

Ahi Tuna tossed in a sambal & Soy sauce with
diced avocados, mango, and pineapple.
Served with crispy gyoza skins & garnished
with sliced cucumbers & pickled ginger 14

BLISTERED BRUSSELS

Flash fried sprouts, bacon, chili agave,
pecorino and dried cranberries 10

ESCARGOT

Seven sexy snails served in a succulent
secret sauce 12

SOUPS & SALADS

Available Dressings: Champagne Mustard Vinaigrette, Raspberry Vinaigrette, Citrus Vinaigrette,
Blue Cheese, 1,000 Island, Ranch, Balsamic Vinaigrette.

Organic Chicken 6 Shrimp (5) 7 Salmon 8 Mahi 8 Crab Cake 14 Ahi Tuna 9

TRAIN STATION WEDGE

Iceberg lettuce, bacon, red onion, cherry
tomatoes, imported blue cheese crumbles 9

JACK'S CAESAR

Romaine, shaved Reggiano Parmesan, house
made Caesar dressing and croutons 10

TRACKSIDE MIXED GREEN SALAD

Spring mix, cherry tomatoes, raisins, red onion,
cucumber & walnut encrusted goat cheese 9

BEACHSIDE BEET SALAD

Roasted assorted beets, arugula & mix greens,
walnuts, goat cheese & balsamic vinaigrette 14

THE "INN" SALAD

Baby spinach and Imported Brie, candied walnuts,
red onions, Applewood smoked bacon and slices of
pears with Champagne mustard vinaigrette 13

NEW ENGLAND CLAM CHOWDER Bowl 8 Cup 5

BASIL TOMATO SOUP Bowl 7 Cup 4

SENSATIONAL CRAB BISQUE

with a petite crab cake 8