

starters			salads	
New England Clam Chowder	\$5.95		Tossed Salad	\$6.95
Lobster Bisque	\$6.95		Traditional Caesar	\$8.95
Maine Mussels (Steamed in white	\$13.95		<b>Cobb Salad</b> (Mixed greens, bacon,	
wine, garlic & fresh herbs)			egg, tomato, cucumber &	
Fried Cajun Shrimp (Fried Maine	\$9.95		crumbled bleu )	
shrimp dusted with a Cajun spice)			Crispy Goat Cheese & Ricotta	\$14.95
Fried Calamari (Served with a side	\$10.95	2	<b>Balls</b> (Mixed greens, caramelized	<b>+</b>
of zesty marinara sauce)	2	0	shallots, dried fruit, toasted nuts	
Crispy Sesame Brussels Sprouts	\$10.95		& finished with sweet lemon Dijor	l
Shrimp Cocktail (Served with house	\$13.95		vinaigrette)	
made cocktail sauce)			Tuna Salad Plate (Mixed greens,	\$12.95
Native Steamers (Always fresh and	мкт		carrot, tomato, cucumber & red	<b>ΥΙΖ.33</b>
served with broth and drawn butter)	C	7	onion)	
Chicken Wings	\$12.95		Blackened Salmon (Mixed	\$14.95
<b>Escargot</b> (Broiled with garlic &	\$12.95		greens, carrot, tomato, cucumber	ŞI <del>-</del> .33
butter)			& red onion)	
House-made Nachos (Fresh corn	\$9.95		Lobster Salad (Mixed greens,	мкт
tortilla chips topped with cheese,			carrot, tomato, cucumber & onion	
salsa & jalapenos)				
*** add guacamole	<b>\$2.95</b>			
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### **Maine fried specialties**

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#### Fried Clams

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Fried to perfection & served with French fries, house-made cole slaw & housemade tartar sauce market price

#### **Fried Haddock**

Served with French fries, house-made cole slaw & house-made tartar sauce \$16.95

# char-grilled burger

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Jackie's Burger	\$8.95	0
Jackie's Cheeseburger	\$9.95	
(Cheddar, Swiss or American)		7
Bacon Bleu Burger	\$12.95	
(Topped with crispy bacon &		6
crumbled Bleu cheese)		
Turkey Cheeseburger	\$9.95	
(Cheddar, Swiss or American)		6
add: veggies \$1.00 / cheese \$1.50 / bacon \$2.00		N

**Grilled Steak Tips** Hand cut & char-grilled to your liking served with your choice of a side \$21.95

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An 8 Oz Filet grilled to your liking and served with your choice of a side MKT

**Filet Mignon** 

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We accept Visa & MasterCard ONLY 18% service fee may be added to parties 6 or more no free refiles and please no substitutions when ordering

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seafood & grill 🦢

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Maine Lobster						
Jackie's 1/2 Lb Lobster Roll	\$29.95					
(Served with potato chips & cole slaw)						
Jackie's Lobster Roll	\$18.95					
(Lightly seasoned and just enough mayo to hold it toget	her, served					
with chips & cole slaw)						
Steamed singles	МКТ					
(Ask you server for available sizes)						
Baked Stuffed Lobster	МКТ					
(Choose a size from our singles selection and we stuff it u	vith a shrimp					
& lobster stuffing and bake it to perfection)						
Steamed Twins	МКТ					
Two 1Lb lobsters served with your choice of a side <b>NO SH</b>						
Lobster Bake	MKT					
(Start with with a clam chowder, then enjoy steamed mus	ssels, clams &					
1 1/4 Lb lobster. Served with your choice of side)						

## Jackie's Catch

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<b>Broiled Salmon Filet</b> (Topped with feta cheese, tomato & oregano)	\$18.95	<b>Jackie's Favorite</b> (Gulf shrimp, sea scallops & haddock broiled in a lemon butter	\$21.95
Fresh Broiled Haddock	\$17.95	& topped with seasoned crumbs)	
<ul> <li>(Topped with seasoned bread crumb &amp; finished with lemon butter)</li> <li>Baked Stuffed Shrimp</li> <li>(Gulf shrimp stuffed with shrimp &amp;</li> </ul>	\$ <b>\$21.95</b>	Sword Fish Kabobs (Char-grilled swordfish, peppers, onions, mushrooms & zucchini served over rice)	\$18.95
lobster stuffing) <b>Baked Stuffed Haddock</b> (Topped with a delicious shrimp & lobster)	\$21.95	<b>Broiled Scallops</b> (Fresh sea scallops broiled in lemon butter & topped with seasoned crumbs)	<b>\$23.95</b> 1

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Pasta

#### **Seafood Fettuccine Chicken & Broccoli Fettuccine** (Sauteed lobster, sea scallops & shrimp (Sauteed chicken, broccoli & fettuccine tossed tossed in garlic parmesan cream sauce in garlic parmesan cream sauce) \$19.95 over fettuccine) \$24.95 Pasta Primavera 🔀 Seafood Diablo (Fresh herbs & vegetables with fettuccine (Lobster, shrimp, sea scallops & mussels tossed in garlic parmesan cream sauce)**\$19.95** sauteed in zesty marinara sauce and Garlic Herb Linguine served over linguine) \$24.95 (Fresh garlic & herbs sauteed in olive oil tossed Lobster Alfredo with linguine \$16.95 (Succulent lobster meat & fettuccine Shrimp Scampi tossed in our house-made Alfredo \$24.95 (Gulf shrimp, chopped tomatoes in a garlic white clam sauce over linguini \$21.95