LITTLE JACK’S TAVERN
APPETIZERS

CRUDITÉS & DIP
fresh raw vegetables dressed in
olive oil and sea salt, served with
avocado mousse
1500

SHRIMP COCKTAIL*
four gently poached and peeled
shrimp, chilled and served with
cocktail sauce and lemon
1500

BRUSSELS SPROUTS**
sweet and spicy okonami sauce and peanut crumble................................. 900

WARM GARLIC KNOTS
three knots topped with garlic butter with warm cheese ‘fondue’.................. 1000

CRAB CAKE
with tavern sauce.......................................................................................... 1700

JACK’S FRENCH FRIED POTATOES
a house favorite, substitute garlic & herb fries (+$2)................................. 700

GROUPER FRITTERS
hushpuppies with an attitude, served with remoulade............................... 900

STEAKHOUSE BACON
2 thick slabs of applewood smoked bacon, grab your fork and knife.......... 1000

SALADS

ADD GRILLED CHICKEN, SLAB BACON, OR SHRIMP TO ANY SALAD •6

TAVERN SALAD
what could be better: iceberg, tomato, red onion, blue cheese .................. 1400

GREEK SALAD
a classic, with cucumber, tomato, onion, olives, and a big slice of feta..... 1500

CHOPPED SALAD
a hearty salad with chopped veggies and avocado-ranch dressing............ 1500
VEGGIE BURGER**
blackbean patty with garlic aioli, lettuce, tomato, avocado & crispy onions ... **14.00

BLT*
thick cut bacon, lettuce, heirloom tomato, garlic aioli .............................................. **15.00

SHRIMP BURGER*
our classic shrimp patty with herby mayo, lettuce and tomato................................. **17.00

‘SURF AND TURF’*
tavern burger and a small shrimp burger............................................................... **24.00

PLATES

CHICKEN MILANESE
chicken breast pounded thin, breaded and fried; with an arugula salad ........... **20.00

CRAB CAKES
with tavern sauce and choice of petite tavern salad or fries....................... **33.00

GRILLED MAHI
topped with herby butter, with choice of petite tavern salad or fries..... **29.00

FISH & “CHIPS”
freshly battered haddock, served with french fries and minted pea purée .. **25.00

STEAK FRITES*
coulotte steak cooked medium, with french fries ............................................. **37.00

No Substitutions.

We only split checks evenly for parties of 7 or more
While we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.
*Contains raw or undercooked food products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
** Contains peanuts and/or tree nuts
**COCKTAILS**

**MARGARITA 13**
- shaken or frozen
- tequila, agave, lime;
- the world’s greatest margarita recipe
- try it with yola mezcal (+3)

**BEE’S KNEES 13**
- gin, lemon, honey, lavender

**SIESTA 13**
- tequila, campari, lime, grapefruit

**MANHATTAN 16**
- rye whiskey, sweet vermouth, aromatic bitters

**BROWN DERBY 13**
- bourbon, grapefruit, honey syrup;
- transported from Los Angeles

**APEROL SPRITZ 13**
- the drink of Venice: aperol, prosecco, club soda

**JACK’S RUM OLD FASHIONED 16**
- aged rum and dark sugar, stirred with lots of aromatic bitters

**HOT TODDY 13**
- a winter classic - bourbon, lemon, honey
- served hot

**IRISH COFFEE 13**
- coffee, tullamore dew, cane sugar,
- gently whipped cream

**BEER**

**LIGHT**
- MILLER LITE 5
- BUDWEISER 5
- AUSTIN CIDER 6
- DRAFT NARRAGANSETT 8

**MEDIUM**
- DRAFT MUNKLE Pilsner 8
- DRAFT WESTBROOK IPA 8

**HEAVY-WEIGHT**
- AVERY’S Ellie’s Brown Ale 7
- GUINNESS 8

**WINE**

**HOUSE RED (ON TAP)**
- Tiamo, ’Barbera,’ IT 11/33/60 (IL)

**PINOT NOIR**
- O.P.P., Willamette, OR 14/42/63

**GAMAY**
- Les Iris, Burgundy, FR 12/36/54

**CHIANTI CLASSICO**
- Rocca di Castagnoli, Tuscany, IT 14/42/63

**CABERNET SAUVIGNON**
- Eberle, Paso Robles, CA 17/51/78

**ROSE 13/39/59**
- SPARKLING ROSE 12/54

**HOUSE WHITE (ON TAP)**
- Tiamo, ’Pinot Grigio,’ IT 11/33/60 (IL)

**SAUVIGNON BLANC**
- Guy Allion, Loire, FR 13/39/59

**CHENIN BLANC**
- Manoir de la Tête Rouge, Loire, FR 15/45/68

**VIOGNIER**
- Terre Rouge, Sierra, CA 16/48/72

**CHARDONNAY**
- Knuttel, Russian River, CA 14/42/63

**PROSECCO 12/54**