LITTLE JACK'S TAVERN
APPETIZERS

**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

**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
VEGGIE BURGER**
blackbean patty with garlic aioli, lettuce, tomato, avocado & crispy onions ... 1400

BLT*
thick cut bacon, lettuce, heirloom tomato, garlic aioli ........................................ 1500

SHRIMP BURGER*
our classic shrimp patty with herby mayo, lettuce and tomato .......................... 1700

‘SURF AND TURF’*
tavern burger and a small shrimp burger .......................................................... 2400

PLATES

CHICKEN MILANESA
chicken breast pounded thin, breaded and fried; with an arugula salad ...... 2000

CRAB CAKES
with tavern sauce and choice of petite tavern salad or fries ...................... 3300

GRILLED MAHI
topped with herby butter, with choice of petite tavern salad or fries ...... 2900

FISH & “CHIPS”
freshly battered haddock, served with french fries and minted pea purée .2500

STEAK FRITES*
coulotte steak cooked medium, with french fries ....................................... 3700

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

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**BEER**

**LIGHT**
- MILLER LITE 5
- BUDWEISER 5
- AUSTIN CIDER 6
- DRAFT NARRAGANSETT 8
- AL’S LAGER (NA) 7

**MEDIUM**
- DRAFT MUNKLE
- Pilsner 8
- DRAFT WESTBROOK IPA 8
- BEST DAY HAZY IPA (NA) 7

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

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**GLASS / HALF LITER / BOTTLE**

**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**