LITTLE JACK’S TAVERN
APPETIZERS

CRUDITÉS & DIP
fresh raw vegetables dressed in
okonomi sauce and peanut crumble
1500

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

BRUSSELS SPROUTS**
sweet and spicy okonomi 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 ...... $22.00
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  
tequila, agave, lime;  
the world’s greatest margarita recipe  
try it with yola mezcal (+3)

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

**SIESTA** 14  
tequila, campari, lime, grapefruit

**PORCH TORCH** 13  
a boozy bourbon slushie with jack rudy  
cocktail co. sweet tea syrup and fresh lemon

**BROWN DERBY** 14  
bourbon, grapefruit, honey syrup;  
transported from Los Angeles

**APEROL SPRITZ** 14  
the drink of Venice: aperol, prosecco, club soda

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

**HEMINGWAY DAIQUIRI** 14  
white rum, maraschino liquer, lime, grapefruit

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

**LIGHT**  
MILLER LITE 6  
BUDWEISER 6  
AUSTIN CIDER 7  
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

**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