

## CHILLED SEAFOOD

*Shrimp Cocktail* 15    *Sesame Ahi Tuna\** 17    *Octopus Carpaccio* 18

Wild Texan Gulf    Pickled Ginger, Wasabi    Lemon zest, EVOO

*Crudo Plate* ask you server

## TO BEGIN

*Sautéed Mussels* 13    *Coconut Shrimp* 14    *Clams Casino* 14  
Garlic white or fradiavolo    Sweet Chili sauce    Bacon, peppers, onions

*Fried Calamari* 16    *Grilled Shrimp* 15  
Zucchini, Eggplant, Tomatoes, Cherry Peppers    Dry Rub, Key lime beurre Blanc  
Marinara or Tempura Wasabi

## SALADS

*Red Beet & Goat Cheese* 14

Spring mix, oranges, candied walnuts, balsamic vinaigrette

*Caesar Salad* 12

Romaine hearts, croutons, shaved Parmigiano cheese

*Butternut Squash & Burrata Salad* 17

Spring Mix, Roasted Red Peppers, Candied Walnuts, Maple Vinaigrette

*Grilled Romaine Wedge* 14

Goat cheese, crispy pancetta, balsamic glaze

*Add: Crab Cake* 12    *Ahi Tuna\** 10    *Shrimp* 9    *Chicken* 7 - *Salmon* 12

## SIDE DISHES

*Spinach* 8 - *Broccoli Rabe* 9 - *Asparagus* 8 - *Mix Mushrooms* 8

*Brussels Sprouts* 12    Crispy Pancetta, Balsamic glaze

*Truffle Fries* 8    Shaved Parmigiano & Truffle oil

## FISH and SEAFOOD

*Crab Cake* 24

Key lime beurre Blanc, sautéed spinach

*Ahi Tuna\** 23

Stir-fry rice with vegetable medley, chipotle mayo, wasabi

*Honey Glazed Salmon* 24

Cedar plank grilled, roasted potatoes, vegetable medley

*Mediterranean Grouper* 22

Francese style, wine lemon sauce, mushrooms, asparagus, angel hair pasta

*Diver Scallops & Shrimp* 24

Pan seared, Modena aged balsamic, vegetable risotto

## BURGERS & SANDWICHES

Add \$2 to substitute a side salad for French fries

*Chicken Pesto* 16

Roasted peppers and  
fresh mozzarella

*Jarrettown Burger* \*18

10 oz Prime, bacon, American  
Cheese, lettuce, tomato, onion

*Filet Sandwich* 21

Caramelized onions, mushrooms,  
gruyere cheese, arugula,  
horseradish sauce

*Crab Cake Sandwich* 21

Lettuce, heirloom tomato,  
remoulade sauce

*Special Burger* \*19

10 oz Prime, sautéed onion,  
mushrooms, Provolone Cheese

*Italian Sandwich* 17

Sweet Italian Sausage, broccoli rabe,  
roasted peppers, provolone cheese

## LUNCH MENU

*Jarrettown Hotel*

## SIGNATURE STARTERS

*Burrata Caprese* 18

Parma prosciutto, Heirloom tomato, arugula, balsamic glaze

*Whipped Ricotta* 13

Truffle honey, toasted pistachios, crostini

*Bruschetta* 12

Marinated tomatoes, garlic, basil, fresh mozzarella

*Meatballs Parmigiana* 13

Whipped ricotta, marinara sauce, parmigiano

*Eggplant Rollatini* 15

Ricotta cheese, marinara sauce, mozzarella

*Arancini* 13

Rice balls filled with mozzarella over pesto marinara

## GRILL-FIRED PIZZA

*Margherita* 14    Mozzarella, basil, sauce, EVOO

*Rustica* 16    Mozzarella, arugula, Prosciutto, bruschetta,

*Crispy Boardwalk* 14    Mozzarella, Marinara, oregano

*Florentine* 15    Mozzarella, ricotta, spinach, garlic

*French* 16    Gruyere, caramelized onions, mushrooms, truffle

*Nonna* 16    Broccoli rabe, sausage, mozzarella, parmigiano

\*\*\*gluten free crust available upon request \$2\*\*\*

## CHICKEN 18 - VEAL 22

*Parmigiana*

Tomato sauce, mozzarella, angel hair pasta

*Jarrettown*

Wild mushrooms, Asparagus, brandy cream, angel hair pasta

*Marsala*

Raisin Marsala wine reduction, wild mushrooms, angel hair

## PASTA

*Cavatelli Calabria* 20

Homemade ricotta cavatelli pasta, sweet sausage, broccoli rabe

*Spaghetti Crab & Shrimp* 20

Garlic white wine or fradiavolo sauce

*Paccheri Bolognese* 17

Ground beef, veal, pork, tomato sauce, giant rigatoni

*Ravioli di Gio* 17

Cheese ravioli, fresh tomato sauce, ricotta, basil aioli

*Crab & Lobster Ravioli* 21

Jumbo lump crab meat, brandy cream sauce, arugula

*House Special* 21

Jumbo lump crab, shrimp, vodka cream, bowtie pasta

*Cavatelli Boscaiola* 20

Sweet Sausage, Sundried Tomatoes, Mushrooms, Peas,  
Creamy Basil Truffle Oil