

## HOMEMADE SOUPS, APPETIZERS & SALADS

<b>Bowl of cream of crab soup</b>	8.50
<b>Cup of cream of crab soup</b>	6.25
<i>Creamy and rich with a touch of spice</i>	
<b>Bowl of Maryland crab soup</b>	8.50
<b>Cup of Maryland crab soup</b>	6.25
<i>A hearty spicy vegetable tomato base</i>	
<b>Soup of the Day</b>	<b>Market Price</b>
<b>Cup of Watermelon Gazpacho</b>	5.00
<b>Bowl of Watermelon Gazpacho</b>	7.00
<i>Pico de Gallo, tomatoes, onions, watermelon, jalapenos &amp; Tomato juice</i>	
<b>Salad Duo <u>(Served at lunch only)</u></b>	12.50
<i>Mixed green salad topped with a scoop of chicken Salad and shrimp salad</i>	
<b>Iceberg wedge salad</b>	8.00
<i>Chopped Applewood bacon, cherry tomatoes, pickled red onions and bleu cheese dressing</i>	
<b>Mixed greens salad</b>	8.00
<i>Bleu cheese crumbles, pickled onions, Julienne carrots &amp; cherry tomatoes – Add salmon 16</i>	
<b>Caesar salad</b>	8.00
<i>Fresh romaine hearts with our homemade Croutons with chicken \$12; with blackened chicken \$12; with crab \$16; with shrimp \$14; with blackened tuna \$14</i>	
<b>Thai Chicken salad <u>(Served at lunch only)</u></b>	12.00
<i>Grilled chicken, Napa cabbage, edamame, carrots, cucumber, Roasted peanuts, and oriental noodles w/ a cilantro-lime sauce &amp; A peanut dressing</i>	
<b>Crispy calamari</b>	11.00
<i>Fresh and tender, lightly fried to a golden perfection and served with homemade <b>marinara sauce</b></i>	
<b>Crispy crab balls</b>	17.00
<i>Served with homemade stone crab sauce</i>	
<b>Baked brie &amp; crusty bread</b>	11.00
<i>Served with golden raisin-fig chutney</i>	
<b>Bacon wrapped scallops</b>	15.00
<i>Pan seared jumbo scallops served with a smoked chili remoulade</i>	
<b>Lobster &amp; Goat Cheese Quesadilla</b>	17.00
<i>Served w/ sour cream &amp; salsa</i>	
<b>Salmon Napoleon</b>	15.00
<i>Stacked wonton pastries w/ a caper-dill sauce</i>	

## **HOMEMADE SOUPS, APPETIZERS & SALADS**

<b>Blackened Ahi Tuna</b>	14.00
<i>Served with seaweed salad &amp; soy gastrique</i>	
<b>Beet Bruschetta</b>	12.00
<i>Roasted red and yellow beets grilled asparagus &amp; roasted red peppers served with grilled homemade bread and bleu cheese, balsamic syrup &amp; EVOO</i>	
<b>Fresh crab dip</b>	18.00
<i>Served with warm bread &amp; topped with jumbo lump crab</i>	
<b>Drunken Mussels</b>	13.00
<i>Steamed in fennel &amp; tarragon wine sauce – served with crusty bread</i>	
<b>Smoked fish dip</b>	11.00
<i>Served with naan bread, carrot and celery sticks</i>	

## **SANDWICHES & LUNCH ENTREES**

<b>Fried oyster sandwich</b>	14.00
<i>Fresh plump oysters served on a kaiser roll with mixed greens and tomato</i>	
<b>Fish &amp; chips</b>	14.00
<i>Filet of haddock hand dipped in beer batter &amp; Served with our homemade veggie slaw</i>	
<b>Jerry's Burger</b>	13.00
<i>8 oz. Of fresh beef char grilled with crumbled bleu cheese &amp; smoked apple wood bacon, served on a kaiser roll with mixed greens</i>	
<b>Crab Cake Sandwich</b>	18.00
<i>Served on a potato roll with mixed greens &amp; tomato – <u>absolutely no filler!</u></i>	
<b>Chicken salad sandwich</b>	11.00
<i>Our homemade salad with almonds and raisins, served on a Kaiser roll with lettuce and tomato</i>	
<b>Chicken salad and oysters</b>	15.00
<i>homemade chicken salad &amp; plump fried oysters</i>	
<b>Seared Salmon Sandwich</b>	13.00
<i>Served with pecan pesto on a potato roll</i>	
<b>Fried Fish Tacos</b>	14.00
<i>2 corn tortillas stuffed with grilled haddock,, shredded cabbage, pickled onion &amp; chipotle sauce- served with tomato salsa &amp; sour cream</i>	

## **SANDWICHES & LUNCH ENTREES (cont'd)**

<b>Shrimp salad sandwich</b>	<b>14.00</b>
<i>Our homemade shrimp salad on a potato roll w/ lettuce &amp; tomato</i>	
<b>Larry Fish Sandwich</b>	<b>14.00</b>
<i>Fried haddock topped w/ melted American cheese, served w/ lettuce, tomato &amp; chipotle mayo</i>	
<b>Lobster Roll</b>	<b>18.00</b>
<i>Chunks of fresh lobster tossed w/ a tarragon mayo, Lettuce &amp; tomato</i>	
<b>Fresh oysters (8)</b>	<b>26.00</b>
<i>Plump fresh oysters lightly battered and fried – served with homemade veggie slaw and fried potato wedges</i>	
<b>Crab cake platter</b>	<b>31.00</b>
<i>Two 4 oz Maryland style cakes or our firecracker version, baked to a golden perfection – absolutely no filler! Served with potato wedges and veggie slaw</i>	
<b>Crab Bomb</b> (found exclusively at Jerry's)	<b>36.00</b>
<i>Ten ounces of jumbo lump crab lightly seasoned with old bay and baked to a golden perfection! Served with potato wedges and our homemade veggie slaw</i>	
<b>Firecracker Bomb</b>	<b>36.00</b>
<i>All of the ingredients of the Crab Bomb but seasoned with black pepper and dry mustard for a sensational bite! Served with potato wedges and our homemade veggie slaw</i>	
<b>Baby Bomb or Firecracker Baby</b>	<b>28.00</b>
<i>A 6 oz. version for those with a smaller appetite</i>	

## DINNER ENTREES

<b><u>Fish &amp; Chips</u></b>	19.00
<i>Filet of haddock hand dipped in beer batter and served with our homemade veggie slaw</i>	
<b><u>Fresh Oysters (8)</u></b>	26.00
<i>Plump fresh oysters lightly battered &amp; fried. Served with our homemade veggie slaw and potato wedges</i>	
<b><u>Crab Cake (gf) Sandwich</u></b>	18.00
<i>Served on a potato roll with mixed greens greens &amp; tomato, served with fried potato wedges</i>	
<b><u>Crab Bomb (gf) (found exclusively at Jerry's)</u></b>	36.00
<i>Ten ounces of jumbo lump crab, lightly seasoned with old bay &amp; baked to a golden perfection! Served with rustic mashed potatoes and the vegetable of the day.</i>	
<b><u>Firecracker Bomb (gf)</u></b>	36.00
<i>All the ingredients of the Crab Bomb but seasoned with Black pepper &amp; dry mustard for a sensational bite! Served with rustic mashed potatoes &amp; vegetable of the day</i>	
<b><u>Baby bomb or firecracker baby (gf)</u></b>	28.00
<i>A six ounce version, for those with a smaller appetite Served with rustic mashed potatoes &amp; the vegetable of the day</i>	
<b><u>Chicken Picatta</u></b>	18.00
<i>Sautéed chicken breast w/ a lemon-caper sauce-served w/ jasmine rice &amp; the vegetable of the day</i>	
<b><u>Jerry's Burger</u></b>	13.00
<i>Bleu cheese &amp; smoked applewood bacon on a Kaiser with lettuce and tomato – served with seasoned wedges</i>	
<b><u>Mariners Platter</u></b>	33.00
<i>Shrimp, scallops &amp; lobster in a lobster cream sauce. Served with our homemade veggie slaw and jasmine rice</i>	
<b><u>Crab Cake Platter (gf)</u></b>	30.00
<i>Two 4 oz. Maryland style cakes or our firecracker version, baked to a golden perfection – absolutely NO filler! Served with rustic mashed potatoes &amp; vegetable of the day</i>	
<b><u>Grilled Beef Tenderloin</u></b>	31.00
<i>8 oz. filet w/ gorgonzola, a red wine porcini demi glaze, Mashed potatoes and the vegetable of the day</i>	
<b><u>Jerked Spiced Mahi</u></b>	25.00
<i>Grilled Mahi-Mahi seasoned w/ jerk spice &amp; topped w/ a habanero mango &amp; avocado salad – served w/ jasmine rice &amp; the vegetable of the day</i>	

## **DINNER ENTREES (continued)**

<b><u>Citrus Glazed Salmon</u></b>	23.00
<i>Served over jasmine rice &amp; the vegetable of the day</i>	
<b><u>Seafood Scampi</u></b>	25.00
<i>Scallop &amp; Shrimp over angel hair pasta</i>	
<b><u>Vegetable primavera (gf)</u></b>	17.00
<i>Seasoned vegetables tossed with Thai glass noodles</i>	

**gf – gluten free**

## **DESSERTS**

**Chocolate lava cake**  
**Rum raisin bread pudding**  
**Apple tart**  
**Key lime pie**  
**Crème Brule**

**All desserts -\$7**

**Add vanilla ice cream - \$1**