

DINNER ENTREES

Crab Bomb (found exclusively at Jerry's!)

Ten ounces of jumbo lump crab, lightly seasoned with old bay & baked to a golden perfection! Served with cheddar and chive yukon gold mashers & the vegetable of the day. 35

Firecracker Bomb

All the ingredients of the Crab Bomb but seasoned with black pepper & dry mustard for a sensational bite! Served with cheddar & chive yukon gold mashers & the vegetable of the day. 35

Baby Bomb or Firecracker Baby

A six ounce version, for those with a smaller appetite. 28

Mariners Platter

Shrimp, scallops & lobster topped with crab imperial & lobster cream sauce. Served with our homemade veggie slaw and jasmine rice. 33

Crab Cake Platter

Two 4 oz. Maryland style cakes or firecracker version, baked to a golden perfection - absolutely NO filler! Served with cheddar & chive Yukon Gold mashers & the vegetable of the day. 30

Almond Encrusted Chicken

With vanilla champagne cream sauce – served with jasmine rice and the vegetable of the day. 18

Stuffed Flounder

Stuffed with crab imperial – served with jasmine rice & the vegetable of the day. 24

Seafood Scampi

Shrimp and jumbo sea scallops with garlic butter, white wine & lemon sauce and served over angel hair pasta. 25

Citrus Glazed Salmon

Served over jasmine rice & the vegetable of the day. 23

\$2 split plate charge may apply

Consumption of under cooked shellfish or meat may be hazardous to your health

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Fish & Chips

Filet of haddock hand dipped in beer batter and served with fried potato wedges and our homemade veggie slaw. 19

Crab Cake Sandwich

Served on a potato roll with mixed greens and tomato, served with fried potato wedges. 17

Jerry's Burger

Eight ounces of fresh beef chargrilled with bleu cheese, smoked applewood bacon, served on a Kaiser roll with mixed greens, tomato and fried potato wedges. 12

Fresh Oysters

Plump fresh oysters, lightly battered and fried served with our homemade veggie slaw and fried potato wedges. 26

Seafood Puttanesca

Clams, mussels & shrimp sautéed with cherry tomatoes, pancetta, anchovies, kalamata olives, capers & basil – tossed with linguine. 25

Steak Au Poivre

Peppercorn encrusted filet mignon topped with brandy cream sauce - served with cheddar & chive yukon mashers and the vegetable of the day. 29

Blackened Ahi Tuna

Served with lemon buerre blanc, jasmine rice and the vegetable of the day. 25

Cajun Seasoned Rockfish

Seasoned and grilled, topped with fresh peach salsa – served with jasmine rice & the vegetable of the day. 24

Vegetable Primavera

Seasoned vegetables tossed with thai glass noodles. 17

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A 20% gratuity may be added for parties of 6 or more