

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 rustic mashed potatoes & 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 rustic mashed potatoes & 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 wild rice. 33

Crab Cake Platter

Two 4 oz. Maryland style cakes or firecracker version, baked to a golden perfection - absolutely NO filler! Served with rustic mashed potatoes & the vegetable of the day. 30

Thai Peanut Chicken

Peanut encrusted pan seared chicken breast topped with peanut dressing and served with wild rice & the vegetable of the day. 19

Grilled Sirloin Steak

8 oz of prime sirloin topped with chimichurri and cilantro lime butter. Served with rustic mashed potatoes & the vegetable of the day 25

Citrus Glazed Salmon (skin on)

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

Substitute white cheddar mac & cheese for the wild rice. Add 5

\$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 (gf) Sandwich

Served on a potato roll with lettuce and tomato, served with fried potato wedges. 18

Jerry's Burger

Eight ounces of fresh beef chargrilled with bleu cheese, smoked Applewood bacon, served on a Kaiser roll with lettuce, tomato and fried potato wedges. 13

Lemon Pepper Seared Scallops

Jumbo scallops tossed with fire roasted tomatoes, pickled onions, peas and capers in a garlic & oil sauce – served over angel hair pasta. 25

Fresh Oysters

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

Blackened Ahi Tuna

Served with a lemon beurre blanc, wild rice and the vegetable of the day. 25

Vegetable Primavera (gf)

Seasoned vegetables tossed with Thai glass noodles. 17

Grilled Red Snapper

Served on wild rice & topped with a spinach, cherry tomato & crab salad with Aegean dressing. 26

gf – gluten free

RAW BAR – PLEASE SEE TABLE TENT

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