

## Starters

<b>Bowl of Bahamian Seafood Chowder</b>	7.5
<b>Bowl of JB's Soup Du Jour</b>	Daily
<b>Spinach and Artichoke Dip</b> <i>served with warm corn chips</i>	9.5
<b>Bocce Balls</b> <i>pesto breaded fresh mozzarella, served with roasted tomato aioli</i>	10
<b>Coconut Fried Shrimp</b> <i>served with orange chile dipping sauce</i>	11
<b>Sonoma Flatbread</b> <i>tomato "jam", monterey jack and goat cheeses, asparagus, basil and olive oil</i>	11
<b>Smoke on the Water</b> <i>our house smaoked salmon dip with pita chips and crostini</i>	12
<b>Latin Lettuce Wraps</b> <i>chicken simmered low and slow with raisins, olives, tomatoes, spices and jack cheese, with lettuce cups and plantation chips</i>	12
<b>Crispy Calamari</b> <i>with sweet peppers, asiago cheese and roasted tomato sauce</i>	12
<b>Dynamite Scallops</b> <i>crab crusted cilatro drizzle</i>	13
<b>Sesame Seared Tuna</b> <i>pickled ginger, wasabi, seaweed salad and soy dipping sauce</i>	13
<b>Beachside Lobster Pizza</b> <i>roasted garlic cream, Maine lobster, tomatoes, mushrooms and basil</i>	15
<b>Sweet Chile Crab Cakes</b> <i>cucumber-tomato ginger salsa and mustard sauce</i>	13
<b>Thai Chicken Satays</b> <i>marinated and grilled, coconut-peanut dipping sauce and cucumber-tomato ginger salsa</i>	10
<b>Shrimp Cocktail</b> <i>enough to share, chilled petite shrimp, cocktail sauce and lemon</i>	12
<b>The "Rocket" Flatbread,</b> <i>garlic and herb mushroom ragout, Vermont white cheddar, arugula, scallions, and truffle mist</i>	14

## Sandwiches & Burgers

<b>JB's Beach Burger</b> <i>8oz Harris Ranch certified all natural, served with your choice of swiss, cheddar, monterey jack or pepper jack cheese and french fries with applewood bacon add</i>	12.75 1
<b>Rosemary Grilled Chicken Sandwich</b> <i>on a soft bun, provolone cheese, tomato garlic fresca, lemon aioli and french fries</i>	13.5
<b>Market Fresh Fish Sandwich</b> <i>grilled or blackened and served with french fries and roasted tomato aioli</i>	15

Automatic 18% gratuity will be added to tables of 6 or more.

Smoking is permitted on outside patio area, except when the flaps are down, cigar smoking in the tiki bar area and only when the flaps are up

## Salads

<b>Mediterranean Salad</b> <i>roasted golden beets, goat cheese, tomatoes, cucumber, and pomegranate vinaigrette</i>	8.5	<b>The Wedge</b> <i>baby iceberg with tomatoes, chopped bacon, bleu cheese crumbles and our house made french vinaigrette</i>	9
<b>Tomato &amp; Mozzarella Salad</b> <i>with mesculin mix, basil and balsamic vinaigrette</i>	9	<b>Sesame Seared Tuna Salad</b> <i>chilled rare, mesculin mix, avocados, mango salsa, crispy wontons and sesame basil vinaigrette</i>	16
<b>JB's House Salad</b> <i>mesculin mix, romaine, tomatoes, cucumbers, garlic croutons and asiago cheese with balsamic vinaigrette</i>	7.5	<b>"Sea-zer" Salad</b> <i>traditional Caesar salad topped with your choice of grilled shrimp or market fresh fish</i>	17
<b>Caesar Salad</b> <i>crisp romaine, garlic croutons and cheese with traditional dressing</i>	7.5	<b>Janet's Lobster &amp; Shrimp Salad</b> <i>stuffed chilled 1/2 Maine lobster, with mixed greens, hearts of palm, tomatoes, scallions, cucumbers, roasted peppers and mango dressing</i>	19
<b>Smoked Mozzarella Salad</b> <i>with roasted golden beets, arugula, and blood orange vinaigrette</i>	9.5		

## JB's Signatures

<b>Coconut Fried Shrimp</b> <i>served with fries, coleslaw and orange chile dipping sauce</i>	17	<b>Pecan Crusted Trout</b> <i>served with mashed potatoes, asparagus and smoked mustard creme fraiche</i>	17
<b>Sweet Chile Crabcakes</b> <i>served with island rice, Asian vegetables and mustard sauce</i>	23	<b>Macadamia Encrusted Tilapia</b> <i>served with mango salsa, orange chile sauce, island rice and vegetables</i>	22
<b>Guinness Short Rib Mac &amp; Cheese</b> <i>Vermont white cheddar sauce, scallions, and a garlic bread crumb crust</i>	23	<b>Lobster Stroganoff</b> <i>Maine lobster, mushroom ragout, arugula, rosemary scented egg noodles, creme fraiche gravy, and truffle mist</i>	24
<b>New York Strip</b> <i>12oz. grilled, served with yukon gold smashed potatoes, asparagus and toasted garlic butter</i>	29	<b>Rosemary Grilled Tenderloin Skewers</b> <i>garlic demi glace, tomato and piquillo pepper confit, toasted almond orzo and asparagus</i>	21
<b>Filet Mignon</b> <i>8oz. center cut, served with yukon gold smashed potatoes, asparagus and bearnaise butter</i>	33	<b>Cioppino</b> <i>San Francisco style fishermen stew, with shrimp, scallops, clams, mussels and fish in a tomato herb broth with red wine and roasted peppers</i>	24
<b>Fish &amp; Chips</b> <i>Sam Adams beer batter dipped, Icelandic cod, served with french fries and coleslaw</i>	17		

Plate Sharing Charge 2.50

<b>BBQ Baby Back Ribs - Full Rack</b>	23
<i>Smoked, then char grilled, brushed with our coffee-bourbon BBQ sauce served with coleslaw and sweet potato fries</i>	
<b>Add a grilled shrimp skewer or BBQ chicken breast to your full rack</b>	7
<b>Half Rack Ribs with Grilled Shrimp or BBQ Chicken Breast</b>	23
<i>served with coleslaw and sweet potato fries</i>	

## Surf and Turf

<b>Caribbean Surf and Turf</b>	24
<i>grilled marinated chicken and shrimp, served with island rice, black bean sauce, papaya salsa and cool lime cream</i>	
<b>Steak and Shrimp</b>	29
<i>9 oz strip eye steak and 3 grilled shrimp, served with toasted almond orzo, asparagus, bearnaise butter, and a tomato-pepper confit</i>	
<b>Asian Surf and Turf</b>	31
<i>9 oz strip eye steak, hoisin glazed, tomato-ginger salsa, and 3 dynamite scallops, served with asian vegetables, and coconut ginger rice</i>	
<b>Filet Mignon and Cold Water Lobster Tail</b>	Market
<i>8oz center cut filet with a 4oz South African lobster tail, chargrilled and served with smashed potatoes, asparagus and drawn butter</i>	

## Lobster Tails

<b>South African Twin Lobster Tails</b>	30
<i>4 oz. each, chargrilled, served with drawn butter, asparagus, and toasted almond orzo</i>	