

Starters

Oysters on the Half Shell	Market
Spinach and Artichoke Dip <i>served with warm corn chips</i>	9.5
Bocce Balls <i>pesto breaded fresh mozzarella, served with roasted tomato aioli</i>	10
Coconut Fried Shrimp <i>served with orange chile dipping sauce</i>	11
Sonoma Flatbread <i>tomato "jam", monterey jack and goat cheeses, asparagus, basil and olive oil</i>	11
Crispy Calamari <i>with sweet peppers, asiago cheese and roasted tomato sauce</i>	12
Dynamite Scallops <i>crab crusted, cilantro drizzle</i>	13
Sesame Seared Tuna <i>pickled ginger, wasabi, seaweed salad and soy dipping sauce</i>	13
Beachside Lobster Pizza <i>roasted garlic cream, Maine lobster, tomatoes, mushrooms and basil</i>	15
Sweet Chile Crab Cakes <i>cucumber-tomato ginger salsa and mustard sauce</i>	13
Thai Chicken Satays <i>marinated and grilled, coconut-peanut dipping sauce and cucumber-tomato ginger salsa</i>	10
Shrimp Cocktail <i>enough to share, chilled, cocktail sauce and a lemon</i>	12
The "Rocket" Flatbread <i>garlic and herb mushroom ragout, Vermont white cheddar, arugula, scallions, and truffle mist</i>	14

Sides

<i>coleslaw.....</i>	<i>4.5</i>
<i>yukon gold smashed potatoes.....</i>	<i>4.5</i>
<i>french fries.....</i>	<i>4.5</i>
<i>chef's vegetable.....</i>	<i>4.5</i>
<i>island rice.....</i>	<i>4.5</i>
<i>sweet potato fries.....</i>	<i>5.5</i>

We apologize for any inconvenience, JB's on the beach only allows cigar smoking in the tiki bar area and only when the flaps are up

Smoking is permitted on outside patio area, except when the flaps are down.

All Alcoholic Beverages MUST be consumed on JB's Property

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

Rise & Shine Cocktails

JB's Beachside Mary <i>Smirnoff, Demetri's gourmet mix and Cornichon pickle</i>	9	Lynda's Rising Sun <i>Smirnoff, Tropics mango puree, orange juice, pomegranate juice, Champagne</i>	8
Fraise Cocktail <i>Grand Marnier, muddled strawberry, filled with Champagne</i>	8	Remy's Mango Morning Sunshine <i>Smirnoff Peach and Coconut blended with Tropics mango puree, swirled with Chambord</i>	8
Noble Premium Juice Bottles			
Blood Orange 32oz.	\$6	Organic Lemonade 12oz.	\$3
Tangerine 32oz.	\$6		

Soups & Salads

Bowl of Bahamian Seafood Chowder	7
Bowl of JB's Soup Du Jour	Daily
JB's House Salad <i>mesculin mix, romaine, tomatoes, cucumbers, garlic croutons and asiago cheese with balsamic vinaigrette</i>	7.5
Caesar Salad <i>crisp romaine, garlic croutons and asiago cheese with traditional dressing</i>	7.5
The Wedge <i>baby iceberg with tomatoes, chopped bacon, bleu cheese crumbles and housemade french vinaigrette</i>	9
Make it a "Steakhouse Wedge" with A grilled tenderloin skewer add 7	
Tomato & Mozzarella Salad <i>with mesculin mix, basil and balsamic vinaigrette</i>	9
Make it a "Tuscan Steak Salad" with A grilled tenderloin skewer add 7	

Specialty Salads

"Sea-zer" Salad <i>traditional Caesar salad topped with your choice of grilled shrimp or market fish</i>	17
Thai Chicken Salad <i>warm grilled Thai chicken, mixed greens, cucumbers, carrots, wontons, cashews, oranges and sesame basil vinaigrette</i>	14.5
Mediterranean Chicken Salad <i>warm grilled sliced breast, mixed greens, tomatoes, roasted golden beets, goat cheese, cucumber, pomegranate vinaigrette, olives</i>	15
Janet's Lobster & Shrimp Salad <i>stuffed chilled 1/2 Maine lobster, with mixed greens, hearts of palm, tomatoes, scallions, cucumbers, roasted peppers and mango dressing</i>	19
Sesame Seared Tuna Salad <i>chilled rare, mesculin mix, avocados, mango salsa, crispy wontons and sesame basil vinaigrette</i>	16

Plate Sharing Charge 2.50

JB's Signatures

Coconut Fried Shrimp <i>served with french fries, coleslaw and orange chile dipping sauce</i>	16	Sweet Chile Crabcakes <i>with island rice, Asian vegetables and mustard sauce</i>	15
Fish and Chips <i>Sam Adam's beer batter dipped, Icelandic cod, served with french fries and coleslaw</i>	16	Macadamia Encrusted Tilapia <i>served with mango salsa, orange chile sauce, island rice and broccoli</i>	17
Caribbean Chicken <i>grilled marinated chicken served with island rice, black bean sauce, papaya salsa and cool lime cream with grilled shrimp skewer add 7</i>	15	Half Rack Grilled BBQ Baby Back Ribs <i>coffee-bourbon bbq sauce served with sweet potato fries and coleslaw with grilled shrimp or BBQ chicken breast add 7</i>	17

Sandwiches & Burgers

Roast Beef Ciabatta <i>with boars head roast beef, provolone, caramelized onions, au jus and french fries</i>	13.50	Beachside Blackened Fish Tacos <i>lettuce, tomatoes, jack cheese and papaya salsa, served with island rice</i>	13
JB's Beach Burger <i>8oz. Harris Ranch certified all natural, served with your choice of swiss, cheddar, monterey jack or pepper jack cheese, and french fries</i>	11.75	Latin Burger <i>seasoned grilled pork, chorizo, jack cheese, mustard mojo, pickles, lettuce, pickled onions, and fries</i>	12
Rosemary Grilled Chicken Sandwich <i>on an egg bun, provolone cheese, tomato garlic fresca, lemon aioli and french fries</i>	13.5	Thai Chicken Wrap <i>marinated and grilled, wrapped in a Asian flatbread with lettuce, tomato-cucumber-ginger salsa and orange chile sauce, served with curry fries</i>	13.5
Chicken Salad Wrap <i>served in a honey wheat tortilla with greens and tomatoes, with your choice of soup or house salad</i>	12.5	Cuban Panini <i>roast pork, ham, jack cheese, mustard mojo and pickles, pressed on country bread, served with french fries</i>	13
Market Fresh Fish Sandwich <i>grilled or blackened with roasted tomato aioli, served with french fries</i>	14	The Big Fish "Wich" <i>beer batter dipped Icelandic cod on a kaiser roll with tartar sauce and cheddar cheese, served with french fries</i>	13
Maine Lobster & Shrimp Salad Wrap <i>in a honey wheat tortilla with lemon dressing, mixed greens and tomato, served with Old Bay kettle chips</i>	15	Lobster Po' Boy <i>with remoulade sauce, lettuce, tomato, and french fries on a soft french roll</i>	15