

## APPETIZERS

### Loaded Tater Tots

Tater tots cooked to perfection then smothered with a blend of melted cheddar jack cheese and topped with crumbled Applewood bacon and scallions **10.99**

### Quesadilla

Warm grilled flour tortillas loaded with a blend of melted cheddar cheeses. Served with shredded iceberg lettuce, diced tomatoes, sour cream, and salsa **8.99**

**Add: Grilled or Buffalo Chicken 1.99  
Steak 2.99**

### Fried Buffalo Cauliflower

Battered, fried cauliflower tossed in buffalo style hot sauce and topped with crumbled blue cheese and scallions. Served with Blue cheese dressing **8.99**

### Cheeseburger Eggrolls

Two crunchy eggrolls stuffed with seasoned ground beef, American cheese, diced onions and pickles with our homemade signature Jack sauce for dipping **9.99**  
**Add Eggroll 3.99**

### Homemade Onion Rings

Thick cut white onions hand battered and deep fried to perfection. With Homemade Special Sauce **8.99**

### Loaded Boneless Wings

Our famous boneless wings smothered with cheddar jack cheese, Applewood bacon and scallions. Served with ranch dressing. **10.99**

**Add a wing flavor for .99**

### Ah-So Wings

"Ah SO wicked good" (5) Bone in wings tossed in a sweet garlic Chinese rib sauce **7.99**

### Nachos

House made tortilla chips topped with **BBQ chicken** or **Chicken bacon ranch**, melted cheddar jack cheese, shredded lettuce, sliced jalapenos, diced tomatoes, scallions and sour cream **11.99**

### Cheeseburger Sliders

3 certified angus beef burgers topped with American cheese, lettuce, tomato and jack sauce **8.99** **Add a slider for 2.50**

### Poutine

French fries and cheese curds smothered in homemade gravy **8.99**

**Add: Fried Egg 1.00**

**Philly Steak 3.99**

### Mozzarella Sticks

6 Large hand breaded mozzarella sticks, fried golden brown and served with our own marinara dipping sauce. **7.99**

## SALADS

### Caesar

Crisp romaine lettuce with our house made Caesar dressing, topped with grated parmesan cheese and garlic croutons **9.99**

### Protein Power

Grilled chicken, hard boiled egg and avocado over mixed greens. Topped with feta cheese, glazed candied walnuts, grape tomatoes and pepperoncini's. Served with balsamic vinaigrette **13.99**

### Simple Salad

Fresh salad greens, grape tomatoes, red onions, pepperoncini's, and garlic croutons with your choice of salad dressing **8.99**

### Strawberry Tossed

Mixed greens, fresh strawberries, ocean spray dried cranberries, diced hardboiled egg, candied walnuts, grape tomatoes and feta cheese. Topped with homemade maple pomegranate vinaigrette **11.99**

### Add to Any Salad:

Grilled Chicken 3.99 / Grilled or Fried Shrimp 6.99 / Steak Tips 8.99

## SOUPS

### Clam Chowder

Cup 4.99 / Bowl 6.99

### Soup of the Day

Cup 3.99 / Bowl 5.99

## SANDWICHES

*All Sandwiches are served with French Fries or Simple Salad. Substitute Tater Tots or Sweet Potato Fries for 1.00*

### Philly Melt

1/2 Pound of shaved steak or grilled chicken with sautéed onions, peppers, and mushrooms. Stuffed in a flour tortilla with American cheese **12.99**

### Chicken Club

Oven roasted chicken piled between three slices of country white toast with Applewood bacon, lettuce, tomato and mayo **11.99**

### Reuben

Shredded corned beef brisket, grilled sauerkraut, 1000 island dressing and imported Swiss cheese on grilled marble rye **12.99**

### Cape Cod Reuben

Beer battered cod topped with cole slaw, imported Swiss cheese, and 1000 island on grilled marble rye **11.99**

### Buffalo Chicken Wrap

Our famous dingers tossed in buffalo sauce, wrapped together with lettuce, tomatoes and bleu cheese dressing **12.99**

### BBQ Pulled Chicken

Slow cooked chicken, honey BBQ sauce, jalapenos, cheddar cheese, sautéed onions, lettuce tomatoes and spicy mayo on a brioche bun **11.99**

### Short Rib Grilled Cheese

Our burgundy braised short rib, caramelized onions, Vermont cheddar cheese, country white bread with a side of au jus **12.99**  
**Add a Fried Egg for 1.00**

## ENTREES

*Add Soup or Salad to your Entrée:* Soup of the Day 2.99 ♦ Simple Salad 3.99 ♦ Caesar Salad 4.50

### Steak Tips

Our signature sirloin steak tips flame grilled to your liking and topped with sautéed onions and mushrooms. Served with cheddar mashed potatoes and vegetables **19.99**

### Turkey Tips

Marinated and seasoned turkey tips grilled to perfection then glazed with smoked honey BBQ sauce. Served with mashed potato and vegetables **13.99**

### Beer Battered Fish and Chips

Beer battered Haddock fried to golden brown. Served with French fries and Cole slaw **15.99**

### Short Ribs

Burgundy braised black angus short rib with mashed potatoes and vegetables. Topped with a homemade pan gravy **18.99**

### 1/2 Chicken

Oven roasted bone in 1/2 chicken topped with homemade chicken pan gravy. Served with mashed potato and vegetables **12.99**

### Mac and Cheese

Tender penne pasta with homemade cheese sauce crowned with seasoned bread crumbs **11.99**  
Add fried or grilled chicken 3.99 - Steak tips 8.99

### Chicken Fajitas

A sizzling platter of grilled chicken, onions, peppers, Mexican seasoning and spices. Served with cheddar jack cheese, shredded lettuce, pico de gallo, sour cream and warm flour tortillas **14.99**  
Substitute steak 3.99, Chicken and Steak 3.99

### House Grilled Meatloaf

Smoked ketchup glazed house made meatloaf with mashed potatoes and vegetables **12.99**

### Jack Suey

Our version of the classic American chop suey with homemade Bolognese, sliced pepperoni, ground sausage and penne pasta **11.99**

### Chicken Bacon Bleu

Sautéed chicken, crumbled bleu cheese, Applewood bacon and grape tomatoes, with penne pasta tossed in a parmesan cream sauce **14.99**

### Shrimp Pesto Alfredo

Sautéed shrimp, roasted red peppers, creamy basil pesto alfredo sauce, fresh garlic, parmesan cheese and penne pasta **16.99**

## WINGS AND DINGERS

### Bone in Wings

5 wings **7.99** ♦ 10 wings **12.99**  
15 wings **15.99** ♦ 20 wings **20.99**

### Dingers (boneless)

1 lb — **13.99**    2 lbs — **21.99**

**Choose from one of our special house made flavors:**

Buffalo ♦ Honey BBQ ♦ Sweet Chili ♦  
Make me Sweat ♦ XXX ♦ Lemon Pepper ♦  
Mango Habanero ♦ Sriracha Chili ♦ Garlic  
Parmesan ♦ Garlic Buffalo ♦  
Ah-So ♦ Jamaican Jerk

## BURGERS

*A House blend of Ground Choice; Certified Angus Beef, Short Rib and Brisket Grilled to your liking and served with French Fries or Simple Salad. Substitute Tater Tots or Sweet Potato Fries for 1.00*

### Draft your own 10.99

Hamburger or Grilled Chicken Breast

**Toppings 1.00:** Applewood Bacon; Sautéed Onions; Mushrooms; Peppers; Jalapenos; Fried Egg; Cajun Spice  
**Cheeses:** American; Swiss; Cheddar; Vermont Cheddar; Feta Cheese; Crumbled Blue Cheese

### Bacon BBQ

Jack's signature burger, Applewood bacon, honey BBQ sauce, and cheddar cheese **12.99**

### Blackjack Melt

Peppercorn encrusted Jack's signature burger with Applewood bacon, sautéed onions and swiss cheese on grilled marble rye bread **12.99**

### Heart Attack

Jack's signature burger stuffed in between two country white grilled cheese sandwiches with sautéed onions, Applewood bacon and tomatoes **13.99**

### Short Rib

Jack's signature burger topped with braised short rib, Vermont cheddar cheese, fried egg, sautéed red onion and spicy ketchup **15.99**

## PIZZA

### 14" homemade flame grilled pizza

**Toppings 1.00:** Pepperoni; Sausage; Grilled Chicken; Sautéed Onions; Peppers; Mushrooms; Avocado; Bacon; Meatball; Pineapple; Broccoli; Tomato; Jalapenos; Feta Cheese; Cheddar Cheese

### Cheese

Mozzarella and pizza sauce **11.99**

### Pepperoni

Mozzarella, pepperoni **12.99**  
(Double the pepperoni for 1.00)

### BBQ Chicken

Cheddar cheese, red onions, grilled chicken, BBQ sauce **12.99**

### Buffalo Chicken

Grilled chicken, three cheese blend, red onions, crumbled bleu cheese, buffalo sauce and ranch dressing **12.99**

### California

Grilled chicken, avocado, Applewood bacon, mozzarella, house made pico de gallo and a drizzle of roasted garlic aioli **12.99**

### Meatball Alfredo

Sliced meatballs, homemade alfredo sauce, parmesan and mozzarella **13.99**

### Meat Lovers

Pepperoni, sausage, bacon, grilled chicken and mozzarella cheese **13.99**

### Hawaiian

Applewood bacon, diced pineapple, jalapenos, mozzarella, pizza sauce **13.99**

### Veggie

Onions, green peppers, mushrooms, tomatoes, broccoli, mozzarella cheese and pizza sauce **12.99**

## JACK'S HANDCRAFTED COCKTAILS

*Our Bartenders have taken the utmost care in sourcing and using the finest ingredients available*

### WICKED GOOD MARGARITAS 12

Made with Our Award Winning Organic Sour Mix

**Number 1 Star**— Milagro Silver, Cointreau, Thai Basil and Black Pepper Blend, Sour Mix and Lemon

**Coco Mochanut**— Bom Bom Coco mochanut, 1800 Coconut Tequila and Triple Sec with a Coconut Rim

**The Bog**— Cuervo Traditional Tequila, Cranberry Puree, Triple Sec and Sour Mix

**Put the Key Lime in the Coconut**— 1800 Coconut Tequila, Blue Chair Bay Key Lime Rum Cream, Sour mix and lime with a Coconut Rim

**Spicy Strawberry**— Milagro Silver, Ancho Reyes Original, Fresh Strawberries, Agave Nectar, Lime and Sour mix

## MARTINIS 11

### Just What the Doctor Ordered—

Oysterville Vodka, Blue Chair Bay Coconut Rum, Midori, OJ and Cranberry Juice

**Lauren's Pear**— Absolut Pear, Mathilde Pear Liqueur and Prickly Pear Puree

**Cape Cod Islander**— Deep Eddy Cranberry Vodka, Blue Chair Bay Coconut Rum and Pineapple Juice

**Blueberry Lemon Drop**— 3 Olives Blueberry Vodka, Fresh Blueberries, Blueberry Puree and Sour Mix

**Cucumber Watermelon**— 3 Olives Cucumber, Dekuyper Watermelon Liqueur and a Splash of Pink Lemonade

## JACK'S FAVORITES 9

**Hurricane Jack**— Privateer Amber, OJ, Pineapple, Grenadine and Lime

**Jack & Arnie**— Jack Daniels Honey, Lemonade and Iced Tea

**Rumson's Painkiller**— Rumson's Spiced Rum, Pineapple Juice, OJ and Crème de Coconut

**Strawberry Collins**— Deep Eddy Ruby Red, Sour mix and Fresh Strawberries

**The Man From Nantucket**— Nantucket Natural Vodka, White Cranberry Juice and Sour Mix

## MULES 9

**Cape Cod**— Oysterville Vodka, Ginger Beer, Splash of Cranberry and lime

**Ornery**— Doc Brown's Really Bad Dark Rum, Splash of Pineapple and Ginger Beer

**Spicy**— Hansons Habanero Vodka, Ancho Reyes Original and Ginger Beer

**Nantucket**— Nantucket Natural Vodka, Splash of Grapefruit and Ginger Beer

**Irish Ben's**— Glendalough Irish Gin, St Elders and Ginger Beer

## ADULT SHAKES 11

with vanilla ice cream

**Shake Your Bom Bom**— Guinness and Bom Bom Coco Mochanut

**Thin Mint**— Blue Chair Bay Vanilla Rum, Bom Bom Fully Baked and Peppermint Schnapps

**Citrus Smash**— Icepick Vodka, Blood Orange Puree and OJ

**Cosmic Bom Bom**— 3 Olives Vanilla Vodka, Bom Bom Nilli Vanilli and Blue Chair Bay Banana Cream

**Maple Leaf**— Sapling Maple Bourbon and Sapling Maple Liqueur

**Please  
Drink  
Responsibly**

## JACK'S ON DRAFT

### Blue Moon Belgian Style Wheat

Witbier 5.4% ♦ Denver, CO  
Brewed with oats for creaminess and spiced with the perfect combination of orange peel for subtle sweetness

### Bud Light

Pale Lager ♦ 4.2% ♦ St. Louis, MO  
Bud Light is brewed with a malt and hops ration different from Budweiser for a distinctively crisp taste with fewer calories

### Cape Cod Red

Red Ale ♦ 5.5% ♦ Hyannis, MA  
A well balanced amber ale with caramel and toffee malt notes and a subtle spicy hop character

### Cisco Grippah Grapefruit IPA

IPA ♦ 5.5% ♦ Nantucket, MA  
Tropical fruit flavors from the zest of the ruby red grapefruit along with additions of Citra, Amarillo, Galaxy and El dorado hops

### Coors Light

Pale Lager ♦ 4.2% ♦ Milwaukee, WI  
First, aged (lagered) below freezing to give our beer its crisp taste

### Downeast Cider Original

Cider ♦ 5.1% ♦ East Boston, MA  
Inspired by farm-fresh ciders enjoyed around New England in autumn, made from local apples for a full-bodied flavor and smooth finish

### Guinness Irish Stout

Stout ♦ 4.2% ♦ Dublin, Ireland  
The unmistakable deep dark color, the crisp hint of roasted barley, the fresh breeze of hops

### Lagunitas IPA

IPA ♦ 6.2% ♦ Petaluma, CA  
A well rounded, highly drinkable IPA. A bit of Caramel Malt barley provides the richness that mellows out the twang of hops

### Long Trail Vermont IPA

IPA ♦ 6.0% ♦ Bridgewater Corners, VT  
Soft, hazy, flaked oats in the mash, citra and amarillo hops, tropical fruit

### Sam Adams Sam '76

Pale Lager ♦ 4.7% ♦ Boston, MA  
An unmatched combination of refreshment. A craft flavor that showcases the slight fruitiness of an ale with the drinkability and smoothness of a lager

### Sam Adams Seasonal:

#### Cold Snap—Spring

Witbier ♦ 5.3% ♦ Boston, MA  
The crisp character of this lively unfiltered White Ale gets a kick from a bright blend of spring spices

#### Summer Ale—Summer

Wheat Ale ♦ 5.3% ♦ Boston, MA  
This hazy golden unfiltered brew combines crisp wheat with the bright citrus of lemon peel and the subtle spice of Grains of Paradise

#### Octoberfest—Fall

Ocktoberfest ♦ 5.4% ♦ Boston, MA  
Samuel Adams Octoberfest has a rich, deep reddish amber hue which itself is reflective of the season

### Shipyard Seasonal:

#### Summer Ale—Summer

Wheat Ale ♦ 5.1% ♦ Portland, ME  
A clean, crisp wheat beer

#### Pumpkinhead Ale—Fall

Spiced Beer ♦ 4.5% ♦ Portland, ME  
Hints of cinnamon and nutmeg in a light, crisp Wheat Ale

### Stella Artois

Pale Lager ♦ 5.2% ♦ Leuven, Belgium  
Premium European lager of noble traditions that is still brewed using natural ingredients in the same process of mixing and fermentation used in the old days

### Yuengling Traditional Lager

Pale Lager ♦ 4.5% ♦ Pottsville, PA  
Famous for its rich amber color and medium bodied flavor with roasted caramel malt for a subtle sweetness and a combination of cluster and cascade hops

*Check Out Our Craft Beer  
Menu for more drafts*

## JACK'S BOTTLES

### Bud Light Pale Lager ♦ 4.2% ♦ St Louis, MO

Bud Light is brewed with a malt and hops ratio different from Budweiser for a distinctively crisp taste with fewer calories

### Budweiser Pale Lager ♦ 5.0% ♦ St. Louis, MO

Brewed using a blend of imported and classic American aroma hops, and a blend of barley malts and rice resulting in unparalleled balance and character

### Coors Light Pale Lager ♦ 4.2% ♦ Milwaukee, WI

First, aged (lagered) below freezing to give our beer its crisp taste

### Corona Pale Lager ♦ 4.6% ♦ Anahuac, Mexico DF

Made with the finest quality blend of filtered water, malted barley, hops, corn and yeast

### Corona Light Pale Lager ♦ 4.1% ♦ Anahuac, Mexico DF

A pleasant fruit-honey malt aroma and distinctive hop flavor, with on 88 calories and 5 grams of carbohydrates

### Heineken Pilsner ♦ 5.4% ♦ Zoeterwoude, Netherlands

Crisp and Smooth Euro Lager

### Michelob Ultra Pale Lager ♦ 4.2% ♦ St Louis, MO

Low-carb light beer with taste smooth enough to carry the Michelob name

### Miller Lite Pale Lager ♦ 4.2% ♦ Milwaukee, WI

This carefully crafted pilsner uses the finest ingredients and brewing techniques to ensure rich, full-bodied beer taste at only 96 calories

### Twisted Tea Light Malt Beverage ♦ 4.0% ♦ Cincinnati, OH

Real iced tea made from a blend of select teas and real lemon

### Bud Light Lime Fruit Beer ♦ 4.2% ♦ St. Louis, MO

Premium Light Beer with 100% Natural Lime Flavor

### Red Bridge Gluten Free Gluten Free Beer ♦ 4.8% ♦ St. Louis, MO

Hearty, full-bodied lager brewed using imported Hallertau and domestic Cascade hops

### O'Doul's Non Alcoholic Low Alcohol ♦ 0.5% ♦ St. Louis, MO

O'Doul's has a mild, sweet taste with a slightly dry finish. O'Doul's Amber has a rich, slightly sweet taste with flavorful hop finish