

Jack's Oyster House Thanksgiving Day Menu 2020

Prefix Menu: 3 Courses Set Price \$63

Course #1

LOBSTER BISQUE

Rich, Aromatic And Creamy, With Buttery Lobster Flavors

LOCAL CRISPY CHEVRE SALAD

Baby Arugula, R&G Goat Cheese, Roasted Beets, Hazelnuts, Pickled Fennel, Orange Poppy Seed Citronette

CAESAR SALAD

Romaine Lettuce, Parmesan Reggiano, Garlic Croutons, Caesar Dressing, White Anchovies

OYSTERS ROCKEFELLER

Baked Blue Point Oyster, Mascarpone Creamed Spinach, Cherrywood Lardons, Allemande Parmesan Gratin **PF +3**

SHRIMP COCKTAIL

Jumbo Shrimp, House-Made Cocktail Sauce **PF +3**

COSTAL OYSTER SELECTION

Selection Of Oysters,
By The Half Dozen **PF +3**

Course #2

ROASTED TURKEY BALLOTINE

Brown Butter Fingerlings, Haricot Vert, Crispy Shallots, Cranberry Veneur

PRIME RIB

Boulangère Potatoes, Vegetable Melange, Mushroom Meurette Sauce

HALIBUT DIPLOMAT

Fondant Potato, Roasted Sunchokes, Wild Mussels, Truffled Lobster Sauce

LOBSTER THERMIDOR

Whole Baked Lobster, Scallop and Lobster Stuffing, Asparagus, Roasted Potatoes, Crab & Lobster Newburg Sauce Pan Fried Eggplant, Gruyere, Garlic & Fennel Pomodoro

PF +8

PROVENÇAL EGGPLANT

Pan Fried Eggplant, House Made Spaghetti, Gruyere, Garlic & Fennel Pomodoro

Course #3

JACK'S CHEESECAKE

Fresh Berries

PUMPKIN PIE

Bourbon Caramel, Whipped
Cream

KEY LIME PIE

Toasted Coconut Whipped
Cream