

# *Valentines Day Menu 2020*

## **Award Winning Nantucket Boat Chowder 12**

New England Style Lobster-Based Seafood Chowder, Twelve Types of Shellfish and Fresh Fish

## **Jack's Famous Oysters 16**

House-Made Spicy Cocktail Sauce, House-Made Mignonette

## **Chilled Jumbo Shrimp Cocktail 16**

Served with House-made  
Spicy Horseradish Cocktail Sauce

## **Jack's 1913 Recipe Crab Cakes 16**

Served with Asian Slaw and  
Mango Chipotle Herb Aioli

## **Classic Caesar Salad 12**

Chopped Romain, House-Made Caesar Dressing, Parmesan Reggiano, Anchovies  
*Add: Crab Cakes 12, Pan Seared Scallops 18, Grilled Jumbo Shrimp 14*

## **Entrées**

All Served with House Salad and Fresh Bread

### **Jack's Mixed Grill 46**

Petite Filet, Cabernet Demi-Glace, Pan  
Seared Georges Bay Scallops, Citrus Vin  
Blanc, Sautéed Jumbo Shrimp, Mango  
Chipotle Aioli

### **Plancha-Seared Salmon 30**

Yuzu Citrus Wine Sauce, Yukon Gold  
Mashed Potatoes, Medley of Vegetables

### **Lobster and Filet Mignon Valentino 45**

Half Lobster Stuffed with Crab, Shrimp and  
Lobster Stuffing, Lobster Cognac Sauce,  
Petite Filet Mignon, Cabernet Demi-Glace

### **Baked Stuffed Colossal Lobster Tail 43**

Topped with a Crab, Shrimp, and Lobster  
Stuffing, Chardonnay Beurre Blanc, Yukon  
Gold Mashed Potatoes, Medley of  
Vegetables

### **Lamb Rack 38**

Herb-Crusted Lamb Rack, Morello Cherry  
Port Wine Reduction, Yukon Gold Mashed  
Potatoes, Vegetable Medley

### **Filet Mignon 40**

USDA Choice Tenderloin, Cabernet Demi-  
Glace, Yukon Gold Mashed Potatoes,  
Medley of Vegetables

### **Chilean Sea Bass Filet 48**

Thick-Cut of Chilean Sea Bass Loin, Lobster Succotash, Champagne Vin Blanc

### **Roast Duck 33**

Roasted Half Duck, Bigarade Sauce, Yukon Gold Mashed Potatoes, Seasonal Vegetable