

Start & Share

- PARKER HOUSE ROLLS

MUSHROOM SOUP

FRENCH ONION SOUP

SPINACH & ARTICHOKE DIP

CLASSIC HUMMUS

CRISPY CHICKEN TENDERS

J DIPPIN’ SHRIMP

TUNA TARTARE*

PEI MUSSELS
- served with honey butter » 6

sherry, cream, puff pastry dome » 9

gruyere cheese crust » 9

served with warm tortilla chips » 13

chili oil, cucumber, fresh herbs, served with grilled flatbread » 11

served with honey mustard » 13

fried shrimp served with a sauce trio: cocktail, remoulade, honey garlic » 14

avocado, shallot, cucumber, horseradish, fried wontons » 17

white wine, cream, garlic, lemon, herbs, served with grilled bread » 18

Salads

- ADD TO ANY SALAD:

ICEBERG WEDGE

J SPICY CAESAR

TUSCAN GREEN

WEST COAST
- CHICKEN +6 / SHRIMP +8 / *SALMON +10

bacon, egg, tomato, avocado, blue cheese, green goddess dressing » 15

crisp romaine, parmesan, lemon zest, spicy breadcrumbs » 12

kale, marcona almonds, currants, parmesan, lemon, olive oil » 12

napa cabbage, mandarin, avocado, peanuts, wonton, sesame-ginger dressing » 14

Sandwiches & Burgers

- CHOICE OF:

CHEESEBURGER*

PRIME RIB MELT

J MARYLAND CRAB CAKE
- FRIES, GREEN SALAD OR COLE SLAW / ALL SANDWICHES SERVED ON MILK BUN

chuck & brisket blend, cheddar, special sauce » 18

shaved prime rib, horseradish cream, melty cheese, crispy onions, au jus » 22

lettuce, tomato, onion, remoulade » mkt

Entrées

- FRESH CATCH*

MARYLAND CRAB CAKES

GARLIC SHRIMP PASTA

SCOTTISH SALMON*

PECAN CRUSTED CHICKEN

J HULI HULI BABY BACK RIBS
- our daily preparation with a choice of two sides » 34

lump crab, cole slaw, remoulade, grilled asparagus » mkt

bucatini pasta, white wine, lemon, garlic, chili flake, fresh herbs, breadcrumbs » 26

grilled asparagus, sautéed spinach, capers, almonds, lemon sauce » 30

sweet potato purée, green beans, roasted cherry sauce » 26

a full rack served with grilled pineapple and coleslaw » 29

Prime Rib & Steaks*

- J PRIME RIB

potato purée, creamy horseradish, au jus » small 32 / large 42 (daily after 4 pm)

- ISLANDER RIBEYE

Hawaiian marinated ribeye with grilled pineapple » 38

- FILET MIGNON

8oz » 38 / RIBEYE 14oz » 37

STEAK ADDITIONS

- OSCAR:

lump crab, béarnaise » mkt / SHRIMP: with garlic butter » 9
- SAUCE TRIO:

au poivre, creamy horseradish, béarnaise » 8

TEMP GUIDE / RARE: COLD, DARK-RED CENTER / MEDIUM RARE: COOL, RED CENTER / MEDIUM: WARM, PINK-RED CENTER / MEDIUM WELL: HOT, LIGHT-PINK CENTER / WELL: HOT THROUGHOUT, NO PINK

Sides »

- 5 shoestring fries / coleslaw / small salad / sautéed green beans

7 baked mac & cheese / potato purée / grilled asparagus / grilled broccolini with garlic aioli



Iconic Martinis

THE CLASSIC	vodka or gin » 10
COSMOPOLITAN	ketel one citron, cointreau, cranberry, lime » 12
LEMONDROP	ketel one citron, lemon liqueur, limoncello, sugar rim » 13
APPLETINI	ciroc apple, green apple cordial, lemon » 12
BOOGIE NIGHTS	absolut vanilla, passion fruit, lime, vanilla bean and a prosecco sidecar » 14
J ESPRESSO	vodka, cold brew, espresso liqueur, vanilla » 11
CHOCOLATE	vodka, chocolate liqueur, crème de cacao » 12

Innovative Cocktails

LE SPRITZ	ford’s gin, italicus bergamot, pamplemousse, lemon, tonic, cava » 13
SPICY MELON MARGARITA	lunazul tequila, salted lime cordial, midori, fire water bitters » 12
HEMINGWAY DAIQUIRI	cane run rum, citrus, cherry & pamplemousse liqueur » 12
POMEGRANATE NEGRONI	gordon’s gin, vermouth cuvée, campari, pomegranate liqueur » 12
PECAN OLD FASHIONED	evan williams bib bourbon, pecan, bitters blend » 13
J JAMES ISLAND ICED TEA	frozen delight, inspired by the neighborhood » 10
CUCUMBER & TONIC	light, bright and refreshing (non-alcoholic) » 7
PASSION FRUIT MOJITO	juicy, fruity, minty (non-alcoholic) » 13
OH SPRITZ	dry, bitter, bubbly (non-alcoholic) » 10

Draft Beer

MUNKLE – PILSNER » 8
WESTBROOK – WHITE THAI » 8
EDMUND’S OAST – BOUND BY TIME » 8
CREATURE COMFORTS – TROPICALLIA IPA » 8
STELLA ARTOIS » 6
MODELO ESPECIAL » 6

Beer

MICHELOB ULTRA » 4	COORS LIGHT » 4
YUENGLING » 5	MILLER HIGH LIFE » 4
BUD LIGHT » 4	NEWCASTLE » 5
SAMUEL SMITH – PORTER » 10	COAST – KÖLSCH » 7
CREATURE COMFORTS –	SIERRA NEVADA IPA » 7
ATHENA » 7	ATHLETICA (n/a) » 7

Wine

SPARKLING

	5oz	8oz	Bottle
TULLIA PROSECCO • Treviso, Italy, NV	7	11	35
COSTE PETRAI PROSECCO ROSÉ • Treviso, Italy, '21	7	11	35
ADAMI “BOSCO DI GICA” PROSECCO SUPERIORE • Valdobbiadene, Italy, NV	11	18	55
ARGYLE SPARKLING • Willamette Valley, OR, '18			78
LE BRUN SERVENAY CHAMPAGNE • Côte de Blancs Grand Cru, France, NV			138

WHITE

	5oz	8oz	Bottle
LAND OF SAINTS CHARDONNAY • Santa Barbara Co., CA, '21	11	18	55
TALLEY VINEYARDS CHARDONNAY • San Luis Obispo Coast, CA, '21	16	26	80
CHALONE VINEYARD CHARDONNAY • Chalone, CA, '21			72
DOMAINE PASSY LE CLOU CHARDONNAY • Chablis, France, '21			85
THE EYRIE VINEYARDS CHARDONNAY • Willamette Valley, OR, '20			100
NAUTILUS SAUVIGNON BLANC • Marlborough, NZ, '22	11	18	55
THE PARING SAUVIGNON BLANC • CA, '21			74
DEZAT SAUVIGNON BLANC • Sancerre, France, '22	15	24	75
WILHELM WALCH “PRENDO” PINOT GRIGO • Vignetti delle Dolomiti, Italy, '21	9	14	45
LAGAR DE COSTA ALBARIÑO • Rias Baixas, Spain, '21			59
ROBERT WEIL “TRADITION” RIESLING • Rheingau, Germany, '21	13	20	65
DOMAINE DE LA BERGERIE CHENIN BLANC • Anjou, France, '19			70

ROSÉ

	5oz	8oz	Bottle
M.V. DE LA VIDDAUBANAISE GRENANCHE BLEND • Provence, France, '22	10	17	50
MATTHIASON GRENACHE BLEND • CA, '22			80
RED			
LAVA CAP CABERNET SAUVIGNON • El Dorado Co., CA, '21	12	19	60
ROBERT MONDAVI CABERNET SAUVIGNON • Napa Valley, CA, '19	18	28	90
ADELAIDA CABERNET SAUVIGNON • Paso Robles, CA, '20			98
SMITH-MADRONE CABERNET SAUVIGNON • Napa Valley, CA, '19			155
CALERA PINOT NOIR • Central Coast, CA '21	12	19	60
HYLAND ESTATES PINOT NOIR • Willamette Valley, OR, '21	15	24	75
FESS PARKER PINOT NOIR • Sta. Rita Hills, CA, '21			74
HAZELFERN PINOT NOIR • Willamette Valley, OR, '21			90
HUNDRED SUNS “SEQUITUR VINEYARD” PINOT NOIR • Willamette Valley, OR, '21			155
TERRE ROUGE SYRAH • CA, '16	12	19	60
BEDROCK ZINFANDEL • CA, '21	14	22	70
L'ECOLE N°41 MERLOT • Columbia Valley, WA, '19			68
CLOS ST. ANTONIN GRENACHE BLEND • Côtes du Rhone, France '20			70
ANTHONY THEVENET GAMAY • Morgon, France, '20			78
THE ANGEL OAK (From Our Owners) MALBEC • Valle de Uco, Argentina, '21	16	26	80
CASTELL'IN VILLA SANGIOVESE • Chianti Classico, Italy, '18			88