



# Smuggler Jack's Prix Fixe Dinner 2025



## STARTERS

### **Spring Salad (gf)**

Baby greens, gorgonzola cheese, dried cranberries, candied walnuts, champagne vinaigrette

### **Mozzarella & Tomato Caprese (gf)**

House made mozzarella, beefsteak tomato, balsamic glaze, over baby greens

### **Popcorn Shrimp**

Tossed in Thai Chili, sesame seeds, scallions, cucumber wasabi

### **Seafood Chowder (+3 | 3.11) (gf)**

Shrimp, crab, clams, bacon, carrots, celery, onion, & potato, in an herb cream sauce

### **Wedge Salad (gf)**

Iceberg, cherry tomatoes, red onions, gorgonzola, bacon, blue cheese dressing

### **Soup of the Moment**

Chef's special soup of the evening

### **French Onion Soup**

Melted mozzarella & gruyere cheese, garlic crostini

### **Fried Calamari**

Marinara | Thai Chili | Fra Diavolo

**All our Turfs can Surf! (+\$)**

**Add: 8oz Lobster Tail, Crab Cakes, Jumbo Shrimp**

**\$39 | \$40.37**

## **ENTREES**

**\$46 | \$47.61**

Substitute: sweet potato fries | truffle fries | garden salad | caesar salad +2.50 | 2.59

### **BBQ Ribs**

Corn on the cobb, fries, coleslaw

### **Sweet Heat Grilled Chicken (gf)**

Mango & avocado salsa, Mikes hot honey drizzle, coconut rice, sauteed broccoli

### **Clams | Mussels | Shrimp | Over Linguini (choose 1)**

MARINARA | FRA DIAVOLO | GARLIC WHITE WINE

### **Spring Pasta**

Rigatoni, grilled chicken, fresh mozzarella, broccoli crowns, olive oil & roasted garlic sauce

### **Jumbo Shrimp Scampi**

Garlic lemon butter wine, cherry tomato, linguini

### **12oz Angus NY Strip Steak (gf)**

Chimichurri, pickled red onions, roasted red potatoes, grilled asparagus

### **Herb Crusted Atlantic Salmon (gf)**

Dill cream sauce, mixed vegetable risotto

**Large Sides : +8 | 8.28** Sautéed Mushrooms & Onions | Grilled Asparagus | Fries | Steamed Broccoli | Mashed Potato  
+9 | 9.32 Julienne Vegetables | Sweet Potato Fries | Truffle Fries

### **Catch of the Day**

Chef's evening special with two sides

### **12oz Berkshire Frenched Cut Pork Chop (gf)**

Bone in, sauteed apples & onions, roasted red potatoes, bourbon maple glaze

### **New Zealand Lamb Chops (gf) (+6 | 6.21)**

Mashed potatoes, grilled asparagus, merlot demi glaze, mint sauce

### **8oz Center Cut Filet Mignon (+15 | 15.53)**

Garlic mashed potatoes, sautéed broccoli, cognac peppercorn cream sauce

### **Pan Seared Yellowfin Tuna (gf)**

EBB seasoning, stir fry vegetables, saffron rice, cucumber wasabi, Thai Chilli, soy sauce

### **8oz Brazilian Lobster Tail (+12 | 12.42)**

Corn on the cobb, french fries, drawn butter  
(Crab Meat Stuffed +12 | 12.42)

## **DESSERT**

**Warm Chocolate Brownie (ala mode +3 | 3.13)**

**NY Style Cheesecake**

**Warm Apple Pie (ala mode +3 | 3.13)**



**Chef's Bread Pudding (ala mode +3 | 3.13)**



# Smuggler Jack's

## Prix Fixe Lunch 2025 \$24 | 24.84



### COURSE 1

Spring Salad (gf)

Baby greens, candied walnuts, gorgonzola cheese, cranberries, champagne vinaigrette

Caesar Salad

Romaine lettuce, garlic croutons, shaved parmesan

Arancini Rice Balls

Deep fried, mozzarella cheese, basil, marinara, shaved parmesan

Soup Of The Day

Please ask your server about our delicious house made soup

Seafood Chowder (+3 | 3.11) (gf)

Shrimp, crabmeat, clams, bacon, celery, carrots, potato, herb cream broth

### COURSE 2

Avocado Toast

Texas toast, mashed avocado, poached egg, pico de gallo, feta cheese, EBB seasoning,  
home fries, choice of bacon **or** sausage

Shrimp Tacos (Grilled OR Fried) (gf available)

Shrimp, mango salsa, chipotle mayo, baby greens, flour tortilla, fries

Grilled Chicken Caprese Sandwich

Brioche bun, house made mozzarella, fresh basil, beefsteak tomato,  
roasted red peppers, evoo, balsamic glaze, fries

Sweet Heat Grilled Chicken (gf)

Mango & avocado salsa, Mike's hot honey drizzle, coconut rice, sautéed broccoli

### **UPGRADE (add \$10 | 10.35)**

Herb Crusted Salmon (gf)

Dill cream sauce, mixed vegetable risotto

Catch of the Day

Chef's Special with two sides

10oz NY Strip Steak (gf)

Chimichurri, pickled red onions, roasted potatoes, grilled asparagus

### **Choice Of 1**

**Marinara | Fra Diavolo | Garlic White Wine | Over Linguini**

**PEI Mussels | Sauteed Calamari | Little Neck Clams | Shrimp |**

NO SUBSTITUTIONS | APPLICABLE TO PARTIES OF 15 OR LESS  
ALL FOOD IS AVAILABLE FOR TAKE OUT | **PLEASE NO SHARING ENTREES**