

THE JAMES J THE JAMES

Start & Share

PARKER HOUSE ROLLS	served with honey butter » 6
MUSHROOM SOUP	sherry, cream, puff pastry dome » 10
FRENCH ONION SOUP	gruyere cheese crust » 10
SPINACH & ARTICHOKE DIP	served with warm tortilla chips » 14
CLASSIC HUMMUS	chili oil, cucumber, fresh herbs, served with grilled flatbread » 11
J DIPPIN' SHRIMP	fried shrimp served with a sauce trio: cocktail, remoulade, chili lime » 14
TUNA TARTARE*	avocado, shallot, cucumber, horseradish, fried wontons » 19
PEI MUSSELS	white wine, cream, garlic, lemon, herbs, served with grilled bread » 19

Salads

ADD TO ANY SALAD:

CHICKEN +6 / SHRIMP +8 / *SALMON +10

ICEBERG WEDGE	bacon, egg, tomato, avocado, blue cheese, green goddess dressing » 15
J SPICY CAESAR	crisp romaine, parmesan, lemon zest, spicy breadcrumbs » 12
TUSCAN GREEN	kale, marcona almonds, currants, parmesan, lemon, olive oil » 13
PEACH SALAD	spinach, blue cheese, pickled red onions, candied pecans, peach vinaigrette » 14

Sandwiches & Burgers

CHOICE OF:

FRIES, GREEN SALAD, OR COLESLAW / ALL SANDWICHES SERVED ON MILK BUN

CHEESEBURGER*	chuck & brisket blend, cheddar, special sauce » 18
PRIME RIB MELT	shaved prime rib, horseradish cream, melty cheese, crispy onions, au jus » 23
BUFFALO CHICKEN	fried chicken, buffalo sauce, dill pickle, blue cheese dressing » 16
J MARYLAND CRAB CAKE	lettuce, tomato, onion, remoulade » 24

Entrées

FRESH CATCH	our daily preparation with potato purée and green beans » 36
J MARYLAND CRAB CAKES	lump crab, remoulade, asparagus and a little coleslaw » 46
GARLIC SHRIMP PASTA	bucatini pasta, white wine, lemon, garlic, chili flake, fresh herbs, breadcrumbs » 27
SCOTTISH SALMON*	charred tomato sauce, summer succotash » 33
J PECAN CRUSTED CHICKEN	sweet potato purée, green beans, roasted cherry sauce » 27
HULI HULI BABY BACK RIBS	a full rack served with grilled pineapple and fries » 34
CHICKEN PICCATA	pan fried chicken breasts, lemon caper butter sauce, broccolini » 27

Prime Rib & Steaks*

J PRIME RIB potato purée, creamy horseradish, au jus » small 36 / large 46
(daily after 5 pm)

FILET MIGNON 8oz » 48 / RIBEYE 14oz » 44

STEAK ADDITIONS

OSCAR: lump crab, béarnaise » 16 / SHRIMP: with garlic butter » 9

SAUCES: au poivre, creamy horseradish, béarnaise » 2.50 each

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 fries / coleslaw / sautéed green beans
- 7 mac & cheese / potato purée / small green salad
- 8 grilled asparagus / grilled broccolini with garlic aioli and marcona almonds

AN AMERICAN GRILL

J Signature Item

PARTIES OF 9 OR MORE WILL
BE CHARGED A 20% GRATUITY

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THESE ITEMS MAY BE COOKED TO ORDER OR OFFERED UNDERCOOKED.