



Raw Bar (GF)

Raw local little neck clams on the half shell.*	½ Dozen 12.	Dozen 22.
Raw seasonal oysters on the half shell.*	½ Dozen 14.	Dozen 24.
Five piece chilled jumbo shrimp cocktail.*	15.	
Tuna Tartare*	18.	
Tower of fresh tuna, avocado and cucumber, sriracha aioli and teriyaki glaze.		
JT's Raw Bar Sampler*	35.	
Clams on the half shell, shucked oysters, shrimp cocktail and a chilled ½ lobster.		

Appetizers

Maine Lobster Tacos (GF w/ corn tortilla)	24.	
Mango avocado salsa, cilantro and lime creme fraiche.		
New Orleans Char-Grilled Oysters (6)	14.	
Local Blue Point oysters brushed with garlic butter, parmesan cheese, and fresh parsley. Topped with lemon aioli.		
Sesame Seared Tuna*	16.	
Served with Asian seaweed salad soy ginger reduction.		
Coconut Fried Shrimp	16.	
Mango habanero cocktail sauce.		
Steamed Mussels (GF)	16.	
Chorizo, fennel, tomato and white wine with fresh herbs.		
J.T.'s Fried Calamari	15.	
Sliced cherry peppers, parsley, lemon, spicy marinara.		
Buffalo Chicken Wings (10)	12.	
Celery and blue cheese dressing.		
Jumbo Lump Crab Cakes	16.	
Roasted corn and black bean relish and lemon aioli.		
Chopped Baked Clams	14.	
Bacon, seasoned bread crumbs and roasted peppers.		
Blue Point Toasted Lager Little Neck Clams	16.	
Garlic butter and Blue Point Toasted Lager.		
Korean Beef Tacos	16.	
Topped with Asian slaw, crushed peanuts and lime creme fraiche.		
Manhattan Clam Chowder	Cup 6.	Bowl 8.
Soup of the Day	Cup 6.	Bowl 8.

Appetizer Salads

Fried Green Tomato Lobster Salad	24.	
Mixed greens, avocado, and chipotle aioli.		
Classic House Salad (GF)	10.	
Iceberg lettuce, tomato, cucumber and red onion.		
Caesar Salad	12.	
Garlic croutons and grated parmesan.		
Greek Salad (GF)	12.	
Lettuce, tomato, olives, cucumber, red onion and feta cheese.		
<i>Add to any of the above salads:</i>		
Grilled Chicken 6. Salmon 7. Steak 9. Shrimp 13.		
Caprese Salad (GF)	14.	
Fresh mozzarella, tomatoes, roasted red peppers, basil and balsamic.		
Goat Cheese Mixed Greens Salad (GF)	14.	
Roasted beets, apples, candied pecans and raspberry vinaigrette.		

Sides

French Fries	5.	Onion Rings	6.
Basket of Bread (for 2)	4.	Macaroni and Cheese	8.
Sweet Potato Fries	6.	Sautéed Spinach	5.
Garlic Bread	5.	Garlic Bread w/ mozzarella	7.
Lobster Mac and Cheese	15.		

Dinner Plates

Sesame Seared Tuna over Asian Noodle Salad	28.
Served with baby corns, water chestnuts, red onion, snap peas, julienne red pepper, tempora greens beans, with Thai peanut sauce.	
Pan Seared Mahi-Mahi Fish Taco Platter (GF w/ corn tortilla)	26.
4 flour tortillas, mahi-mahi, rice, beans, cabbage slaw, tomato, avocado, salsa, sour cream and lime wedges.	
Blue Point Beer Battered Fish and Chips	18.
Homemade tartar sauce and lemon.	
Blue Point Beer Battered Shrimp and Chips	18.
Homemade tartar sauce and lemon.	
Chicken Milanese	24.
Choice of breaded chicken cutlets or grilled chicken, topped with fresh mozzarella and tomato relish. Served on a bed of mixed greens salad and balsamic reduction.	
Steak with Lobster Mac and Cheese*	28.
Grilled skirt steak with spinach and lobster macaroni and cheese.	
Stuffed Seafood Platter*	28.
Baked clams, stuffed shrimp and stuffed flounder served with potato or rice and today's vegetable.	
Grilled Rib Eye	28.
Served with choice of potato or rice, and today's vegetable.	
Sauteed Atlantic Salmon*	26.
Topped with honey garlic glaze and toasted sesame seeds, served with rice and today's vegetable.	
8 oz. Black Angus Burger*	16.
Lettuce, tomato, onion and pickle. Any choice of toppings: American, Swiss, cheddar, mushrooms, sautéed onions, bacon. Served with French fries. Substitute sweet potato fries, waffle fries or onion rings for 2. <i>Make it a Surf and Turf</i> , Add lobster for 8.	

Lobsters (GF)

All lobsters are served with corn on the cob and choice of potato or rice	
All lobsters are 1¼ pound hard shells. M.P.	
<i>Choose from the following preparation options:</i>	
Steamed:	Served with lemon and drawn butter.
Broiled:	Split and served with lemon, garlic butter sauce.
Baked:	Split and topped with bread crumbs, garlic butter sauce.
Stuffed:	Stuffed with lump crab meat, topped with bread crumbs.
Beef and Reef*	M.P.
Served with a 6 oz. petite filet mignon and choice of lobster preparation from above.	
JT's Steamed Mixed Bay Platter	M.P.
Steamed lobster, shrimp, clams and mussels served with drawn butter and lemon.	

Pastas

Linguine with your choice of white or red clam sauce.	23.
Penne alla vodka, pink vodka sauce, grilled chicken, spinach.	22.
Maine lobster mac and cheese.	28.
Seafood Pasta	28.
Mussels, clams, calamari, shrimp, scallops and lobster with linguine, plum tomatoes, garlic and wine.	
Lobster Pasta	30.
Fresh fettuccine, lobster, peas, in a pink cream sauce.	

*This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to the proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. (GF) We offer gluten free options, however we are not a gluten free facility.



Lunch

Available Daily from 11:30am – 3:30pm

Sandwiches

All sandwiches are served with coleslaw and fries.
Substitute waffle fries, onion rings, or sweet potato fries (add 2.)
Choice of rye or multigrain. Gluten free also available.

- JT's South Shore Lobster Roll***
- Grilled Skirt Steak Hero***
Sautéed onions, mushrooms and mozzarella on garlic bread hero.
- Belvedere**
Grilled chicken, avocado, cheddar and salsa served on toasted rye.
- Crispy Beer Battered Cod***
Lettuce, tomato, onion and tartar sauce on a fresh bakery roll.
- Grilled Pesto Chicken**
Roasted peppers, mixed greens, and garlic mayo served on a hero.
- Fried Flounder**
Old bay slaw, lettuce, tomato, red onion served on a fresh bakery roll.
- Waldorf Chicken Salad Wrap**
Lettuce, apples, pears, walnuts, cranberries in a wheat wrap.
- Buffalo Fried Shrimp Wrap**
Blue cheese, lettuce, tomato and avocado in a wheat wrap.
- Crabcake Sandwich**
Mixed greens, tomato, onion, old bay mayo on a fresh bakery roll.
- J.T's BLT**
Crisp bacon, avocado, lettuce, tomato, red onion, cheddar cheese and horseradish mayo served on toasted multigrain bread.
- Fresh Roasted Turkey Club**
Lettuce, tomato, bacon, mayo served on multigrain bread.
- 8 oz. Black Angus Burger***
Lettuce, tomato, onion and pickle. Any choice of toppings:
American, Swiss, cheddar, mushrooms, sautéed onions, bacon.
Served with French fries. Substitute sweet potato fries, waffle fries or onion rings for 2. *Make it a Surf and Turf, Add lobster for 8.*

Lunch Salads

- Fried Green Tomato Lobster Salad**
Mixed greens, avocado, and chipotle aioli.
- Greek Salad (GF)** - Red wine vinaigrette.
- Caesar Salad** - Garlic croutons and parmesan.
- Add to any of the above salads:*
Grilled Chicken 6. Salmon 8. Steak 9. Shrimp 10.
- "South Shore" Cobb Salad**
Jumbo lump crab, avocado, bacon, tomato, blue cheese and mustard dressing.
- Waldorf Chicken Salad Platter (GF)**
Raspberry vinaigrette.
- Fried Chicken Breast Salad**
Romaine, cheddar, bacon, tomato, avocado and ranch dressing.

Children's Menu

- Burger with fries 9.
- Cheeseburger with fries 9.
- Hot dog with fries 9.
- Chicken fingers with fries 9.
- Mozzarella sticks with fries and marinara sauce 9.
- Fried clam strips with fries and tartar sauce 9.

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Frozen Drinks

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|---------------------|-----|-------------|-----|
| Margarita | 11. | Piña Colada | 11. |
| Strawberry Daiquiri | 11. | Mudslide | 11. |
| Rocket Fuel | 14. | Virgin | 5. |

Our Ritas

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|------|----------------------|-----|-------------------------------|-----|
| M.P. | Margarita | 9. | JT Top Shelf Margarita (1800) | 12. |
| 16. | Patron Margarita | 14. | Raspberry Margarita | 10. |
| 15. | Watermelon Margarita | 10. | Coco-Rita | 13. |

Martinis

- J.T.'s proudly uses Absolute in our martinis.** 12.
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| 13. | Cosmopolitan | Apple Martini |
| 13. | Watermelon Martini | Chocolate Martini |
| 13. | Mango Martini | Pineapple Martini |
| 13. | Tropical Martini | |

Specialty Drinks

- 15. **Drunken Arnold Palmer** 10.
Vodka, iced tea, lemonade.
- 16. **Shark Attack** 10.
Lite Rum, Blue Curacao, lemonade.
- 14. **Corey Cooler** 10.
Malibu Coconut Rum, Midori Melon, Jose Cuervo Gold, Blue Curacao, pineapple juice, sour mix.
- 15. **Razzberry Sling** 12.
Stoli Razzberry. Triple Sec, lemonade, cranberry juice.
- 16. **Ocean Beach Zippy Cooler** 10.
Bacardi lemon rum, lemonade, club soda, cranberry juice.
- JT's Bloody Mary** 12.
Garnished with jumbo shrimp, olives, and a pickle.
- JT's Rum Punch** 12.
Silver Rum, Malibu Coconut Rum, Bacardi Lemon Rum, Myers Dark Rum, pineapple juice, mango juice, cranberry.
- 24. **Phantom Lemonade** 11.
Stoli Blueberry Vodka, lemonade, fresh blueberries.

Beer

- Imported Bottle** 6.
Heineken, Heineken Light, Corona, Corona Light, Amstel Light
- 16. **Domestic Bottle** 5.
Budweiser, Michelob Ultra, Coors Light, Blue Point Blueberry, Buckler
- 14. **JT's Beers on Tap**
Ask your server about our on tap selection.



- JT's Corona Beer Bucket** 15.
Packed with 7oz. Coronas & Ice!

Wine

- 9. **Please ask your server about Wine by the Glass** 9.

Happy Hour

Monday thru Friday 4pm – 7pm
Happy Hour available at the bar only