



Smuggler Jack's

Prix Fixe Dinner 2024



STARTERS

\$39 | \$40.37 Prix Fixe Dinner

Fall Salad

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

Mozzarella & Tomato Caprese

Fresh mozzarella, beefsteak tomato, balsamic glaze, over baby greens

Popcorn Shrimp

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

Seafood Chowder (+2 | 2.07)

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

\$46 | \$47.61 Prix Fixe Dinner

Petite Wedge Salad

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

Soup of the Moment

Chef's special soup of the day

French Onion Soup

Melted mozzarella & gruyere cheese, garlic crostini

Calamari

Marinara | Thai Chili | Fra Diavolo

All our Turfs can Surf!

Add: Lobster Tail, Crab Cakes, Jumbo Shrimp

ENTREES

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

Maine Lobster Roll (Warm +3 | +3.11)

Baby greens, toasted buttered brioche bun, fries

Chicken Rollatini

Pan seared, prosciutto, mozzarella cheese, wild mushroom sauce, mashed potato, julienne vegetables

Linguini Clams | Linguini Mussels

MARINARA | FRA DIAVOLO | GARLIC WHITE WINE

Bayou Pasta

Pappardelle pasta, cajun alfredo sauce, grilled chicken, bell peppers, & shrimp

Jumbo Shrimp Scampi

Garlic lemon butter wine, cherry tomato, linguini

12oz Angus Strip Steak

Garlic herb butter, mashed potato, sauteed broccoli

Herb Crusted Atlantic Salmon

Pesto cream sauce, mixed vegetable risotto

Chef's Catch of the Day

Chef's evening Special with two sides

12oz Berkshire Frenched Pork Chop

Sauteed apples & onions, roasted red potatoes, bourbon maple glaze

New Zealand Lamb Chops

Mashed potato, sauteed broccoli, merlot demi glaze, mint sauce

8oz Filet Mignon (+12 | 12.42)

Crispy onion straws, garlic mashed potatoes, sauteed broccoli, cognac peppercorn sauce

Braised Boneless Short Ribs

Mashed potatoes, grilled asparagus, burgundy wild mushroom demi glaze

8oz Brazilian Lobster Tail (+10 | 10.35)

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

Large Sides :+7 | 7.25 Sautéed Mushrooms & Onions | Grilled Asparagus | Fries | Steamed Broccoli Mashed Potato +9 | 9.32 Julienne Vegetables | +9 | 9.32 Sweet Potato Fries | +9 | 9.32 Truffle Fries

DESSERT

Warm Chocolate Brownie

Warm Pecan Pie

Warm Apple Pie

NY Style Cheesecake

Nutella Gelato

Chef's Home-Made Warm Bread Pudding

ALL ITEMS AVAILABLE FOR TAKEOUT | APPLICABLE FOR PARTIES UP TO 12 PEOPLE | PLEASE NO SPLITTING ENTREES



Smuggler Jack's

Prix Fixe Lunch 2024 \$24 | 24.84



COURSE 1

Fall Salad

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)

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

COURSE 2

PEI Mussels | Sauteed Calamari | Clams | Over Linguini **Choice Of 1**

Marinara | Fra Diavolo | Garlic White Wine

Shrimp Tacos (Grilled OR Fried)

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

Tidbits (Chicken OR (NY Strip Steak +2 | 2.07))

Mozzarella cheese, toasted garlic hero, au jus, fries

Chicken Rollatini

Pan seared, prosciutto, mozzarella cheese, wild mushroom sauce,
garlic mashed potato, julienne vegetables

UPGRADE (add \$10 | 10.35)

Herb Crusted Salmon

Pesto sauce, mixed vegetable risotto

Catch of the Day

Chef's Special with two sides

Maine Lobster Roll (Warm +3 | 3.13)

Baby greens, toasted buttered brioche bun, fries

8oz NY Strip Steak

Garlic mashed potatoes, sautéed broccoli spears,
merlot wine demi glaze

NO SUBSTITUTIONS | APPLICABLE TO PARTIES OF 15 OR LESS
ALL FOOD IS AVAILABLE FOR TAKE OUT | **PLEASE NO SHARING ENTREES**
OFFERED MONDAY - SATURDAY 12PM | 3:30PM