

STARTERS

Daily Soup

Maryland Crab Cakes

with roasted red pepper and corn salsa

Shrimb Scampi Casserole

with roasted garlic and lemon herb sauce

Baked Little Neck Clams

half (7) full (13)

Clams on the Half Shell (cold)

half (7) full (13)

Fricassee of New Zealand Green Mussels

steamed in chardonnay herb garlic sauce

Fried Calamari

with marinara or remoulade sauce

Shi-Ta-Ke Mushrooms

sauteed over warm spinach leaves with a mushroom demi glace

Roasted Garlic Bread

with gorgonzola sauce

SALADS

Market Salad

Hearts of Lettuce and Tomato

Sliced Tomato and Red Onion

Caeser Salad

Warm Goat Cheese Salad

with mesclun greens, bacon, croutons, caramelized cashews and balsamic dressing

Warm Capon Salad

with mesclun greens, lightly breaded julienne chicken, bacon, tomatoes & honey mustard dressing

CHOICE OF DRESSING

Italian, French, Russian and Honey Mustard
or homemade Red Roquefort

MEATS

New York Cut Steak 17oz
with onion rings

Filet Mignon
with onion rings

Filet Mignon Au Poivre

Porterhouse for Two
with onion rings

Chateaubriand for Two
with onion rings

Two Double Thick American Loin Lamb Chops
with fresh steamed vegetables

Broiled Pork Chops
with caramelized granny smith apples

Claves Liver with sauteed Onions/Spinach

We Use Only USDA Prime Meats

FISH

Broiled Maine Lobster

Lobster Jimmy
with cognac lemon garlic sauce over alumette potatoes

Shrimp Scampi
served with herbed rice

Broiled Sea Scallops
served with herbed rice

Fried Shrimp
with remoulade and cocktail sauce

Cippino Bouillabaisse Stew
fish, scallops, New Zealand mussels, shrimp and clams with vegetables and fresh tomatoes

Shrimp and Scallops Provencale
white wine herb sauce with shi-ta-ke mushrooms, garlic and tomato, over alumette potatoes and julienne spinach

St. Peter's Fish with Shrimp and Scallops
white wine herb sauce with shi-ta-ke mushrooms, garlic and tomato, over alumette potatoes and julienne spinach

Seafood Tart
shrimp, lobster and scallops in a pink marsala sauce with julienne shi-ta-ke mushrooms, over puff pastry

Fish of the Day

Richard Burns, Chef
Jimmy Hays, Proprietor
We at Jimmy Hays appreciate your patronage.

POULTRY

Roast Long Island Duck

red cabbage and ginger carrots, yam puree and raspberry sauce (Friday and Saturday Only)

Roast Breast of Capon

with balsamic dressing and steamed vegetables

Chicken Scarpiello

garlic, fennel sausage, onion, red pepper, diced potato, chicken demi glace

Tuscan Grilled Chicken

with lemon, rosemary, diced potato, onions and peas

OTHER

Pasta of the Day

Entrée includes a Market Salad and choice of Baked Potato or French Fries

SIDE DISHES

Wild Forest Mushroom

sautéed with fresh herbs

Creamed Spinach

Skilled Sauteed Onions

Broccoli

sautéed with garlic and oil or steamed

Hash Browns

Home Fries

Lyonnaise

O'Brien

Au Gratin

Fresh Creamed Corn