

SEAFOOD BOIL

CHOICE OF SAUCE. OLD BAY BUTTER, JUST OLD BAY, JUST BUTTER, MILD, HOT, GARLIC SAUCE, NAKED

SEAFOOD BOIL **GF** 39.99 IN SAUCE OF YOUR CHOICE

½ lb Alaskan Snow Crab
½ lb Peel & Eat Shrimp
½ lb Andouille Sausage
3 Yukon Potatoes
2 Cob of Corn
1 Boiled Egg

ADD TO YOUR BOIL

2 Potatoes 2.99
1 Boiled Egg 1.99
½ Cob of Corn 2.99
Additional Sauce 5.99
½ lb Andouille Sausage 6.99

ADD MORE SEAFOOD TO YOUR BOIL

6oz Lobster Tail 27.99
½ Lobster Tail 17.99
½ lb Shrimp 15.99
½ lb Crawfish 12.99
½ lb Crab Legs 17.99
½ lb Middle Neck Clams 12.99
½ lb Black Shell Mussels 12.99

STEAMERS

ADD POTATOES & CORN ON THE COB \$6

Crab Legs **GF/SS**

Alaskan Snow Crab \$17.99 per cluster

PEEL & EAT SHRIMP **GF/SS**

1/2 LB 14.99 1 LB 26.99

Peel & eat shrimp, steamed & seasoned with old bay

MUSSELS OR CLAMS **GF/SS** 24.99

1 lb in roasted garlic butter sauce and dice tomatoes

*RAW OR STEAMED OYSTERS **GF/SS**

1/2 DOZEN 14.99 FULL DOZEN 26.99

ENTREES

SERVED WITH GARLIC MASH POTATOES & COLLARD GREENS

SUB MAC & CHEESE \$5 SUB SIDE SALAD \$4 ADD SIDE SALAD \$6

STEAK & LOBSTER

RIBEYE **GF** 34.99

10 oz Ribeye Steak,
Domestic grain fed beef, fully Marbled
Add grilled onions or mushrooms \$4
Add shrimp \$8 Add ½ lobster tail \$17.99

TWIN TAILS LOBSTER DINNER MARKET

Two 6 oz Maine Lobster tail with champagne butter

RIBS & CHICKEN

NO ADDITIONAL SIDES

RIBS **GF**

HALF RACK 18.99 FULL RACK 26.99
Slow cooked honey BBQ glazed baby back pork ribs with parmesan fries and coleslaw
Add Fried Shrimp \$8

CHICKEN MARSALA 21.99

Two lightly fried chicken cutlets over fettuccine pasta in a creamy marsala sauce.

PASTA

NO ADDITIONAL SIDES

FETTUCCHINE ALFREDO **V** 18.99

Fettuccine pasta tossed in creamy alfredo sauce and fresh grated parmesan.
Add Chicken, grilled or blackened \$6
Add Shrimp, grilled or blackened \$8

SEAFOOD

FRIED SEAFOOD PLATE **SS** 28.99

Fried Flounder and jumbo fried shrimp
Add 3 oysters \$8

FRIED JUMBO SHRIMP **SS** 24.99

Jumbo shrimp butterflied and fried to a golden brown.

FRIED OYSTERS **SS** 26.99

Buttery local select oysters fried to a golden brown.

SEA SCALLOPS **GF/SS** 28.99

Seared sea scallops, served with chefs house made bacon onion jam

GRILLED SALMON **GF/SS** 24.99

Grilled Atlantic salmon fillet with a citrus soy honey glaze

SEAFOOD TRIO **GF/SS** 29.99

Blackened shrimp, broiled lump crab meat in warm butter and old bay, succulent seared scallops

ULTIMATE SEAFOOD **GF/SS** 44.99

1/2 lobster tail, blackened shrimp, broiled lump crab meat in warm butter and old bay, succulent seared scallops

GF INDICATES GLUTEN FRIENDLY MENU OPTIONS

V INDICATES VEGETARIAN FRIENDLY OPTIONS

SS JUMPIN' SHRIMP IS PROUD TO OFFER

SUSTAINABLE SEAFOOD OPTIONS

PARTIES OF 6 OR MORE WILL INCLUDE 18% GRATUITY,
SEPARATE CHECKS WILL INCLUDE 20% GRATUITY