JENKINSON'S OCEANSIDE DINING

ppetizers

JENKS GRANDE NACHOS Tortilla chips with black olives, jalapeños, pico de gallo, melted Jack and cheddar cheese, sour cream 17. Add: Pulled Chicken 6.75 Beef Chili 6.75 Guacamole 4.95

QUESADILLA Jack and cheddar cheese, salsa, sour cream 12.95 Add: Chicken 4.95 Guacamole 3.75

MOZZARELLA STICKS with homemade marinara sauce 12.75

CHICKEN TENDERS with honey mustard sauce 12.95

Buffalo Style \$1

WING FIESTA Six crispy wings tossed in choice of sauce: Buffalo, BBQ, pesto jalapeño, or hot honey Served with blue cheese and celery 14.50

COCONUT SHRIMP with Thai chili sauce 15.75

GUAC AND CHIPS Chunky avocado, pico de gallo, cilantro and hints of lime with crispy corn tortilla chips 16.50

SPINACH AND ARTICHOKE DIP with tortilla chips 16.50

LOBSTER AND SHRIMP QUESADILLA Fresh lobster meat, smoked gouda, Jack and cheddar cheese, with mango salsa 21.95

CALAMARI Crispy rings with marinara sauce or chipotle aioli 15.50

TROPICAL TUNA TOWER Ponzu and ginger marinated tuna, avocado, mango salsa and a side of tortilla chips 15.95

BLACKENED TUNA BITES Fresh lemon, avocado ranch sauce 15.95

HUMMUS BOWL with garbanzo beans and grape tomatoes, served with pita chips

JUMBO SHRIMP

4 for 18

\$4 each additional

CLAMS

\$3 each additional

6 for 14 12 for 27

NEW ENGLAND CHOWDER

Creamy chowder with clams, potatoes, onions and celery

LOBSTER BISQUE

Fresh lobster broth with cream and sherry 10.50

Shrimp 7.95 Add: Chicken 5.95 Mahi Mahi 10.95

🔐 SUMMER BREEZE SALAD Romaine hearts, kale, craisins, avocado, chickpeas, pumpkin seeds, feta cheese, with apple cider vinaigrette dressing 22.95

😚 CILANTRO LIME SHRIMP SALAD Cilantro lime marinated grilled shrimp, grape tomatoes, red onion, corn, avocado, over chopped Romaine hearts tossed in a creamy cilantro lime dressing 22.95

SOUTHWESTERN TACO SALAD Ground beef, black beans, pico de gallo, guacamole, black olives, corn, shredded Jack and cheddar cheese, over Romaine hearts with a southwestern creamy ranch dressing served in a crispy tortilla bowl 23.95

CAESAR SALAD Chopped Romaine hearts, shaved Parmesan Reggiano cheese and homemade herbed croutons mixed with a creamy Caesar dressing 19.95

(f) MEDITERRANEAN Baby spinach, grape tomatoes, olives, hummus, feta cheese and cucumber in our house red wine vinaigrette 22.95 THE SHORE SHRIMP SALAD Freshly made shrimp salad, corn, red onions, cucumber and grape tomatoes served with honey lime dressing over Romaine hearts 21.95

Boardwalk Favorites

Served with kettle chips. Add: French Fries 4.95 Sweet Potato Fries 5.50 Onion Rings 4.95

TURKEY AVOCADO WRAP Deli style roasted turkey, avocado, roasted red peppers, baby spinach, cheddar cheese and chipotle lime mayo wrapped in a flour tortilla 19.95

JENKS MAHI SANDWICH Grilled Mahi Mahi with lettuce, tomato, and lemon aioli served on a brioche roll 23.95

CHICKEN CAESAR WRAP Grilled chicken, Romaine lettuce, aged Parmesan Reggiano, Caesar dressing in a flour tortilla 17.50

JERSEY SHORE SHRIMP WRAP Grilled shrimp, feta cheese, mango salsa, avocado, spring mix, fresh herb aioli in a wheat tortilla 19.50

CLASSIC PHILLY CHEESESTEAK Sautéed in peppers, onions and white American cheese, packed into a house baked roll 17.50

BUFFALO CHICKEN WRAP Crispy chicken tossed in buffalo sauce with lettuce, tomato, creamy blue cheese wrapped in a flour tortilla 17.50

CRAB CAKE SANDWICH Jumbo lump crab meat, a unique blend of herbs with lettuce, tomato, lemon herb aioli on a brioche roll 25.50

LOBSTER ROLL Tender lobster meat served on a potato roll with a side of drawn butter 29.95

NASHVILLE HOT CHICKEN SANDWICH Crispy chicken, hot honey sauce on a brioche roll with pickles and coleslaw 17.95

VEGGIE WRAP Black beans, avocado, hummus, roasted red peppers, baby spinach, balsamic vinaigrette in a wheat tortilla 17.95

IJENKS BURRITO BOWL Black beans, avocado, pico de gallo, corn drizzled with chipotle aioli and served over jasmine rice 14.50 Add: Chicken 5.95 Shrimp 7.95 Mahi Mahi 10.95

BEACH BODY TACOS Choose: (Grilled or Blackened) Chicken 17.50 Shrimp 18.50 Mahi Mahi or Tuna 19.50 Served over grilled tortillas with lettuce, pico de gallo, Jack and cheddar cheese, creamy ranch dressing

JENKS SHRIMP SALAD SANDWICH Freshly made shrimp salad in a Meyer lemon mayo with lettuce on a potato roll 19.95

BEER BATTERED COD SANDWICH Filet of cod fried golden, lettuce, tomato on a steak roll with a side of tartar sauce 21.95

Build Your Own

Beef, Turkey, Black Bean, or Chicken Breast with lettuce, tomato, red onion, side of kettle chips Prepared medium or medium well

CHEESE 1.50

Yellow American, White American, Swiss, Cheddar

ADD-ONS 1.50

Sautéed Onions, Jalapeños, Mushrooms

TOPPINGS 3.50

Avocado Spread, Bacon

SAUCES 1.00

Buffalo, Sweet Thai Chili, BBQ, Honey Mustard, Hot Honey

French Fries 4.95

Sweet Potato Fries 5.50

Onion Rings 4.95

JENKS SHRIMP BASKET Tender Shrimp, hand breaded and fried. Served with coleslaw, tartar sauce and French fries. 22.95

MARTHA'S VINEYARD FISH & CHIPS Beer battered cod fried until golden brown. Served with coleslaw, tartar sauce and French fries. 19.95

PENNE ALLA VODKA A flavorful imported hand crusted tomato cream sauce with fresh basil and topped with aged Parmesan Reggiano. 19.95 Add: Chicken 5.95 Shrimp 7.95

TERIYAKI GRILLED CHICKEN served over stir fry vegetables and jasmine rice with a teriyaki glaze. 21.95

Fresh caught Mahi Mahi with a blend of herbs and spices, grilled to perfection, topped with mango salsa. Served with jasmine rice and seasonal vegetables. 32.95

JUMBO LUMP CRAB CAKES Two homemade crab cakes with our unique blend of herbs, a lemon herb aioli and two sides. 32.95

SHRIMP SCAMPI Sautéed shrimp with garlic, shallots, white wine, fresh basil and tomatoes served over linguine. 26.95

CHICKEN PARMESAN breaded and fried, topped with marinara and mozzarella served over linguine. 24.95

FRESH CATCH OF THE DAY marinated with a special blend of herbs and spices over open flame, topped with our signature cilantro lime butter, and two sides. MKT

House Salad 11.95 Jasmine Rice 8.50

Coleslaw 6.50 Seasonal Vegetables 8.95

Onion Rings 8.95 **Baked Potato 6.95**

French Fries 8.95 Sweet Potato Fries 9.50

Gluten free friendly, please make your server aware of any food allergies.

JENKINSON'S OCEANSIDE DINING

Cocktails

JENKS FRESH SQUEEZED **ORANGE JUICE**

20oz Grey Goose Vodka and our fresh squeezed OJ 14.50

JENKS FRESH SQUEEZED **TEQUILA SUNRISE**

20oz Espolon Blanco, our fresh squeezed OJ, and a splash of grenadine 14

CADILLAC MARGARITA

Patrón Silver, fresh lime juice, sour mix, fresh squeezed OJ, salt, and a float of Grand Marnier 14

SUMMER WATERMELONADE

New Amsterdam watermelon vodka, lemonade and a splash of club soda 12.50

BLOODY MARY

20oz Tito's Handmade Vodka, house made bloody mix, rimmed with Old Bay seasoning 14

PALOMA

Espolon Reposado, grapefruit juice, a touch of club soda and fresh lime juice 14

PEACH PALMER

Sweet Tea vodka, peach Schnapps, and lemonade 11

TITO'S TEA

Tito's Handmade Vodka and iced tea 11

Pop Tails

BLUEBERRY LEMONADE

Smirnoff Blueberry Vodka, lemonade, topped with an ice pop 18

WATERMELON MINT

Watermelon basil Grey Goose, club soda, fresh mint, topped with an ice pop 19

SPICY MARGARITA

Ghost Tequila, sour mix, fresh lime juice, splash of pineapple juice, topped with a pineapple jalapeño tajin ice pop 19

Frozen Drinks

Add a floater of Bacardi Dark Rum 5 Grand Marnier 5 Patrón 5

PIÑA COLADA

Light rum, piña colada mix 10.50 Make it a yard 18

STRAWBERRY DAIQUIRI

Light rum, strawberry mix 10.50 Make it a yard 18

MARGARITA

Tequila, Triple Sec 10.50 Make it a yard 18

CORONA-RITA

A frozen margarita with a Coronita 16

MIAMI VICE

Light rum, strawberry and piña colada mix 10.50 Make it a yard 18

Jenks Fresh Mint Mojitos

Bacardi Superior, simple syrup, fresh mint and lime muddled, topped with club soda 13

COCONUT MOJITO

Bacardi Coconut, simple syrup, fresh mint and lime muddled, topped with club soda 13

MANGO CHILE MOJITO

Bacardi Mango Chile, simple syrup, fresh mint muddled, splash of mango puree, topped with club soda 13

RASPBERRY WATERMELON MOJITO

Bacardi Raspberry, simple syrup, fresh mint muddled, splash of watermelon puree, topped with club soda 13

PEACH MOJITO

Bacardi Superior, simple syrup, peach puree, fresh mint and lime muddled, topped with club soda 13

Draft Beer

BUD LIGHT

20oz 6 Yard 9

MILLER LITE 20oz 6 Yard 9

LEINENKUGEL'S

SUMMER SHANDY

20oz 7 Yard 10

LANDSHARK 20oz 7 Yard 10

STELLA ARTOIS 20oz 7 Yard 10

KONA BIG WAVE

20oz 7 Yard 10

BLUE MOON 20oz 7 Yard 10

HOOP TEA 20oz 6.50

Bottled Beer

16OZ BUD LIGHT 6.75

16OZ COORS LIGHT 6.75

16OZ MILLER LITE 6.75

12OZ MICHELOB ULTRA 5.75

12OZ HEINEKEN SILVER 5.75

CORONA EXTRA 6.75

CORONA LIGHT 6.75

GOOSE ISLAND IPA 6.75

PACIFICO 6.75

The Bucket list

32oz Refill 15

THE FULLY LOADED BUCKET

Bacardi Coconut & Pineapple Rum, Peach Schnapps, cranberry juice, splash of pineapple, and a can of Red Bull Coconut 19

SHORE PUNCH

Bacardi Tropical Mango and Dragonberry Rum, fresh OJ, splash of blue caracao 18

PARADISE PUNCH

Bacardi Coconut, Mango and Banana rum, pineapple juice, and cranberry juice 18

SEASIDE SUNSET

Bacardi Lime & Coconut Rum, pineapple juice, splash of cranberry juice 18

Spiked Seltzers & Canned Cocktails

HIGH NOON 8

NUTRL 5

Watermelon

Peach or Pineapple

HIGH NOON TEQUILA 9

Grapefruit, Lime, Strawberry, Passionfruit

Transfusion

SURFSIDE 8

Iced Tea and Vodka

RED STRIPE RUM PUNCH 8

Non-Alcoholic Soft Drinks

COKE 3.75

DIET COKE 3.75

SPRITE 3.75

GINGER ALE 3.75 LEMONADE 3.75

CLUB SODA 3.75

PINK LEMONADE 3.75 **UNSWEETENED ICED TEA** 3.75

APPLE JUICE 3.75

MILK 3.75

CHOCOLATE MILK 3.75

GOLD PEAK TEA 4.50 Honey Green Tea, Peach Tea,

Raspberry Tea, Lemon

FRESH SQUEEZED OJ 5

DASANI BOTTLED WATER 4

RED BULL 5

SUGAR FREE RED BULL 5

RED BULL (TROPICAL) 5

RED BULL WHITE (COCONUT) 5

HEINEKEN 00 (NON-ALCOHOLIC) 5

CANYON ROAD 7

Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot

CHAMPAGNE

ROSÉ 8

MIMOSA 8

RED SANGRIA 8

To best accommodate all patrons, we reserve the right to ask you to give up your table once you have been seated a reasonable amount of time after dining. Please feel free to continue your Jenk's experience at any of our bars. Thank you.

In consideration of our other guests, please keep your children seated at all times. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase risk of foodborne illness.

Please make your server aware of all allergies. We are not responsible for a guests allergic reaction to our food and ingredients. Please take proper precautions.