

JENKINSON'S OCEANSIDE DINING

Appetizers

- GF

JENKS GRANDE NACHOS Tortilla chips with black olives, jalapeños, pico de gallo, melted Jack and cheddar cheese, sour cream 17.95
Add: Pulled Chicken 7.50 Beef Chili 7.95 Guacamole 5.95

QUESADILLA Jack and cheddar cheese, salsa, sour cream 12.95
Add: Chicken 4.95 Guacamole 5.95

MOZZARELLA STICKS with homemade marinara sauce 12.95

CHICKEN TENDERS with honey mustard sauce 14.50
Buffalo Style \$1.50

WING FIESTA Six crispy wings tossed in choice of sauce: Buffalo, BBQ, Thai Chili, Served with blue cheese and celery 15.95

COCONUT SHRIMP with Thai chili sauce 16.50

GF

GUAC AND CHIPS Chunky avocado, pico de gallo, cilantro and hints of lime with crispy corn tortilla chips 16.95

GF

SPINACH AND ARTICHOKE DIP with tortilla chips 16.95

LOBSTER AND SHRIMP QUESADILLA Fresh lobster meat, shrimp, smoked gouda, Jack and cheddar cheese, with mango salsa 22.95

CALAMARI Crispy rings with marinara sauce 16.95

GF

BLACKENED TUNA BITES Fresh lemon, avocado ranch sauce 16.95

Raw Bar

JUMBO SHRIMP	OYSTERS	CLAMS
4 for 19 6 for 28	4 for 15 6 for 22	6 for 16 12 for 31

Soups

NEW ENGLAND CHOWDER	LOBSTER BISQUE
Creamy chowder with clams, potatoes, onions and celery 9.50	Fresh lobster broth with cream and sherry 10.50

Salads

GF

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

GF

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 23.95

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 17.95

GF

CHICKPEA AVOCADO SALAD Avocado, corn, garbanzo beans, cucumbers, grape tomatoes drizzled with our house balsamic vinaigrette 19.95

NEW

MEDITERRANEAN FLATBREAD Baby arugula, english cucumber, grape tomatoes, red onion, crumbled feta cheese, artichoke hearts olive medley drizzled with honey white balsamic 13.95 Add: Chicken or shrimp 3.95 *Flatbread Salad Only*

Add: Chicken 6.50 Shrimp 7.95 Mahi Mahi 10.95

Boardwalk Favorites

Served with kettle chips. Add: French Fries 4.95 Sweet Potato Fries 5.95 Onion Rings 5.95

TURKEY AVOCADO WRAP Deli style roasted turkey, avocado, roasted red peppers, baby spinach, cheddar cheese and chipotle lime mayo wrapped in a flour tortilla 20.95

CHICKEN CAESAR WRAP Grilled chicken, Romaine lettuce, aged Parmesan Reggiano, Caesar dressing in a flour tortilla 18.50

JERSEY SHORE SHRIMP WRAP Grilled shrimp, feta cheese, mango salsa, avocado, spring mix, fresh herb aioli in a wheat tortilla 19.95

BUFFALO CHICKEN WRAP Crispy chicken tossed in buffalo sauce with lettuce, tomato, creamy blue cheese wrapped in a flour tortilla 18.50

NEW

TUSCAN VEGGIE WRAP Baby spinach, chickpea, avocado, olives, tomatoes, red onion, balsamic vinaigrette in a wheat tortilla 18.95

SPICY CHICKEN SANDWICH Crispy chicken, chipotle mayo on a brioche roll with lettuce, tomato, onion, pickles and coleslaw 19.95

CLASSIC PHILLY CHEESESTEAK Thinly sliced steak, sautéed in peppers, onions and white American cheese, packed into a house baked roll 18.50

GYROS Traditional seasoned sliced beef served on pita bread with lettuce, tomatoes, red onions with classic tzatziki sauce 17.95

JENKS MAHI SANDWICH Grilled Mahi Mahi with lettuce, tomato, and lemon aioli served on a brioche roll 24.50

CRAB CAKE SANDWICH Jumbo lump crab meat, a unique blend of herbs with lettuce, tomato, lemon herb aioli on a brioche roll 25.95

LOBSTER ROLL Chilled tender lobster meat served on a potato roll with a side of drawn butter 32.95

BEACH BODY TACOS Choose: (Grilled or Blackened) Chicken 18.95 Shrimp 19.95 Mahi Mahi or Tuna 20.95
Served over grilled tortillas with lettuce, pico de gallo, Jack and cheddar cheese, creamy ranch dressing

GF

JENKS BURRITO BOWL Black beans, avocado, pico de gallo, corn drizzled with chipotle aioli and served over jasmine rice 16.95
Add: Chicken 6.50 Shrimp 7.95 Mahi Mahi 10.95 Tortilla Chips 5.95

Build Your Own

CHOICE OF:
Beef, Turkey, Black Bean, or Chicken Breast with lettuce, tomato, red onion, side of kettle chips 17.95
Prepared Medium or Well Done

CHEESE 1.50
Yellow American, White American, Swiss, Cheddar

ADD-ONS 1.95
Sautéed Onions, Jalapeños, Mushrooms

TOPPINGS 3.95
Avocado Spread, Bacon

SAUCES 1.50
Buffalo, Sweet Thai Chili, BBQ, Honey Mustard

Add:

French Fries 4.95

Sweet Potato Fries 5.95

Onion Rings 5.95

Entrees

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. 20.95

PENNE ALLA VODKA A flavorful imported hand crusted tomato cream sauce with fresh basil and topped with aged Parmesan Reggiano. 19.95
Add: Chicken 6.50 Shrimp 7.95

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

TERIYAKI GRILLED CHICKEN Served over stir fry vegetables and jasmine rice with a teriyaki glaze. 24.95

GF

SUN KISSED GLAZED MAHI 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. 29.95

GF

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

GF

MONGOLIAN BEEF Flank steak with onions and bell peppers in a sweet tamari-ginger soy sauce over jasmine rice. 26.95

NEW

CHICKEN MARSALA Chicken cutlet dredged in flour, sauteed with mushrooms, shallots, garlic and marsala wine sauce over penne pasta. 24.95

Sides

Onion Rings 9.50	French Fries 9.75	House Salad 12.95	Coleslaw 6.95
Baked Potato 6.95	Sweet Potato Fries 10.75	Jasmine Rice 8.50	Seasonal Vegetables 10.95

GF

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

JENKINSON'S OCEANSIDE DINING

Cocktails

JENKS FRESH SQUEEZED ORANGE JUICE
20oz Skyy Vodka and our fresh squeezed OJ 15

JENKS FRESH SQUEEZED TEQUILA SUNRISE
20oz Espolon Reposado, our fresh squeezed OJ, and a splash of grenadine 16

CADILLAC MARGARITA
Patrón Silver, Tres Agaves Margarita Mix, fresh squeezed OJ, salt, and a float of Grand Marnier 14

ST-GERMAIN SPRITZ
St Germain, prosecco, club soda, topped with lemon 12

PEACH PALMER
Sweet Tea vodka, peach Schnapps, and lemonade 11

TITO'S TEA
Tito's Handmade Vodka and iced tea 11

SPICY HIBISCUS MARGARITA
Casamigos Jalapeño, Triple Sec, fresh lime juice, hibiscus, sour mix 14

SUMMER WATERMELONADE
Skyy Watermelon Vodka, lemonade and a splash of club soda 10

Pop Tails

WATERMELON MINT
Watermelon basil Grey Goose, club soda, fresh mint, topped with a watermelon ice pop 20

SPICY MANGO MARGARITA
Casamigos Jalapeño, Tres Agaves Margarita Mix, splash of pineapple juice, topped with a mango tajin ice pop 20

Frozen Drinks

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

PIÑA COLADA
Light rum, piña colada mix 11
Make it a yard 18

STRAWBERRY DAIQUIRI
Light rum, strawberry mix 11
Make it a yard 18

ESPRESSO MARTINI
Espresso, vanilla vodka, Grey Goose vodka, Kahlua 16

CORONA-RITA
A frozen margarita with a Coronita 16

MIAMI VICE
Light rum, strawberry and piña colada mix 11
Make it a yard 18

FROZEN LEMONADE
Stateside Vodka, lemonade 11
Make it a yard 18

Pop Bubbles

CREAMSICLE
Vanilla vodka, fresh OJ, splash of gingerale, topped with vanilla infused bubbles served in a goblet 20

BAHAMA MAMA
Fresh OJ, pineapple juice, Bacardi, Don Q coconut rum, grenadine, topped with coconut infused bubbles served in a goblet 20

Jenks Barrel Select Tequila

PALOMA - ROSA
Código Rosa Reposado, Tres Agaves Paloma mix, fresh lime juice 12

ROSÉ REPO RANCH WATER
Código Rosa Reposado, Topo Chico lime seltzer, fresh lime juice 12

Jenks Fresh Mint Mojitos

THE ORIGINAL

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

RASPBERRY WATERMELON MOJITO

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

Draft Beer

MICHELOB ULTRA	20oz 7	Yard 10
MANGO CART	20oz 8	Yard 11
STELLA ARTOIS	20oz 8	Yard 11
LAGUNITAS IPA	20oz 8	Yard 11
KONA BIG WAVE	20oz 8	Yard 11
COORS LIGHT	20oz 7	Yard 10
BLUE MOON	20oz 8	Yard 11
LEINENKUGEL'S	20oz 8	Yard 11
SUMMER SHANDY		

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 20

SHORE PUNCH
Bacardi Tropical Mango and Dragonberry Rum, fresh OJ, splash of blue curacao 19

PARADISE PUNCH
Bacardi Coconut, Mango and Banana rum, pineapple juice, and cranberry juice 19

SEASIDE SUNSET
Bacardi Lime & Coconut Rum, pineapple juice, splash of cranberry juice 19

Wine

SEA GLASS 7
Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot Sauvignon Blanc

CHAMPAGNE 7
ROSÉ 8
MIMOSA 8
RED/WHITE SANGRIA 8

Non-Alcoholic Soft Drinks

COKE 3.95
DIET COKE 3.95
SPRITE 3.95
GINGER ALE 3.95
LEMONADE 3.95
CLUB SODA 3.95
SWEET ICED TEA 3.95
UNSWEETENED ICED TEA 3.95
MILK 2.95
CHOCOLATE MILK 2.95

APPLE JUICE 2.50
FRESH SQUEEZED OJ 6
DASANI BOTTLED WATER 4
RED BULL 5
SUGAR FREE RED BULL 5
RED BULL WHITE (COCONUT) 5
RED BULL (TROPICAL) 5
MICHELOB ULTRA ZERO (NON-ALCOHOLIC) 5

Spiked Seltzers & Canned Cocktails

NUTRL 9
Black Cherry, Orange, Watermelon
SMOOTH WATER 9
Pineapple, Lemonade, Pink Lemonade
SURFSIDE 9
Iced Tea + Vodka
Iced Tea & Lemonade + Vodka
Green Tea + Vodka
SipMARGS by Alix Earle 9
Classic Sparkling Margarita

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. 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. Thank you.