



## Appetizers

### Crab Dip

Hot and creamy served with fried tortillas and French bread. 12.60

### Super Combo

Three of our most popular appetizers to share! Buffalo wings, chino Latino egg rolls and chicken fingers. 15.95 *No substitutions*

### Hot Wings

A pound and a half of fresh plump wings fried golden and covered with your choice of signature sauce: Traditional Buffalo, Spicy Tiger, Honey Barbecue, Old Bay or Blackened Seasoning. 12.30 *Try a double order.* 21.95

### Chino Latino Egg Rolls

Stuffed with spicy chicken, roasted corn, black beans, green onions, cilantro and Jack cheese. Served with sour cream. 10.75

### Boneless Wings Trio

Tossed in our Spicy Buffalo, Honey BBQ and Spicy Tiger sauces, served with creamy Italian. 11.35

### Tiger Shrimp

Baby shrimp lightly fried and tossed in our spicy Tiger sauce. 11.95

### Mahone Bay Calamari

Crispy calamari tossed with sweet & spicy pepper jelly. *Original Available* 11.45

### Spicy Catfish Tacos

Crispy fried catfish on two soft tacos with sweet cabbage, tomato, avocado, mint, mangos and honey mustard dressing. 11.45

### Spinach & Artichoke Dip

Creamy spinach and artichokes topped with Romano cheese. Served with tortilla chips and French bread. 11.10

### Buttermilk Fried Chicken Sliders

Three sliders with fried green tomatoes, pimento cheese, red pepper aioli and shredded lettuce on top a soft brioche bun. 11.35

## Soups

Bowl 6.50

### Soup Calendar

<b>MON</b>	New England Clam Chowder
<b>TUE</b>	Baked Potato
<b>WED</b>	Chicken & Sausage Gumbo
<b>THU</b>	Chicken Tortilla
<b>FRI</b>	Chicken & Sausage Gumbo
<b>SAT</b>	Chicken Tortilla
<b>SUN</b>	Baked Potato

**DAILY** Lobster Bisque Bowl 7  
*A best seller since 1948.*

**Service Charge (Gratuity) of 18%  
added to parties of 7 or more.**

## Salads

### Caesar Salad

Crisp romaine, fresh grated Reggiano, sundried tomato and rustic croutons. 7.45

### Chop Salad

Mixed greens, corn, tomatoes, cucumbers, red onions, carrots and cheddar cheese. 7.25

### Grilled or Blackened Caesar Salad

Romaine, feta cheese, chopped tomatoes, eggs. Tossed in our creamy Parmesan Caesar dressing. Bacon upon request.

*Your choice of grilled chicken 14.80 or blackened salmon 16.95*

### The Club Salad

Buttermilk fried chicken tenders mixed with baby spinach, mescaline mix, bleu cheese, chopped tomatoes, eggs, bacon and avocado. Served with your choice of our house-made buttermilk ranch dressing or bleu cheese dressing. 14.15

## Pasta

Served with garlic bread and imported Parmesan cheese

Add a Chop or Caesar salad 3.20

### Cajun Jambalaya

Shrimp, chicken, ham and Andouille sausage in a spicy Créole sauce served over sticky jasmine rice. 16.95

### Spicy Shrimp & Chicken

Sautéed shrimp, Cajun blackened breast of chicken, mushrooms, fresh broccoli and scallions in our rich, spicy cream sauce with penne pasta. 17.95

## Seafood

Add a Chop or Caesar salad 3.20

### Jasper's Crab Explosion

10-ounces of hand picked colossal crab meat baked to a golden perfection. Served with fries and coleslaw. *A Jasper's classic!* 24.50

### Blackened Salmon & Grits

Hand cut fresh salmon blackened and served over sautéed garlic, spinach, corn and tomatoes, shrimp-infused grits and our Créole spicy cream sauce. 20.65

### Baked Stuffed Shrimp

Jumbo shrimp baked under lump crab imperial served with garlic mashed potatoes and seasoned fresh vegetables. 21.65

### Asian Salmon Teriyaki\*

Hand cut fresh salmon glazed with teriyaki, served over garlic mashed potatoes and seasoned fresh vegetables. 20.65

### Broiled Seafood Platter\*

Shrimp, scallops, a catfish filet and a lump crab cake. Served with garlic mashed potatoes and seasoned fresh vegetables. 23.75

### Fried Fisherman's Platter\*

Shrimp, scallops, a catfish filet and a lump crab cake all deep-fried to a golden brown. Served with tartar and cocktail sauces, fries and house-made coleslaw. 23.75

### Shrimp Jasper's

Jumbo butterflied shrimp, hand breaded and served with fries and coleslaw. 15.95

### Louisiana Shrimp & Grits

Roasted shrimp, Andouille sausage, diced tomatoes and onion. Finished in a Créole spicy cream and served over shrimp-infused grits. 18.45

**Add on six grilled shrimp with Bistro sauce to any entrée. 5.99**  
**Add on a jumbo lump crab cake to any entree. 7.99**

\* State Food code requires us to inform you that consuming raw and undercooked meats and seafood may increase your risk of contracting a foodborne illness.

- Please notify us of any food allergies, as all ingredients are not listed on the menu.

- We would like to see that you make it home safely.  
If you do not have a designated driver, please allow us to call you a cab.

## Burgers

A half-pound of Angus Beef, served on a grilled brioche roll with lettuce, tomato, pickle, red onion and fries.

### Cheeseburger\*

With melted cheddar cheese 11.95

### Bacon Cheeseburger\*

With Applewood bacon and melted cheddar cheese. 12.95

### Turkey Burger\*

With melted Jack cheese and spicy Bistro sauce. 10.95

Add bacon for .50

## Sandwiches

### Salmon B.L.T.

Blackened salmon filet, Applewood smoked bacon, lettuce, tomato, and Creole mustard aioli. On a brioche bun with fries. 14.95

### Lump Crab Cake

Hand picked lump crabmeat on a Brioche roll served with Sriracha-lime aioli, fries and house-made coleslaw. 14.50

### Crispy Fried Chicken Club

Jack cheese, Applewood bacon, lettuce and tomato on ciabatta bread with red pepper mayo and fries. 12.25

## Sides

\$3.25

**Sweet Potato Casserole** *To die for* (contains pecans)

**True Idaho Loaded Baker** With melted cheddar

*Add crispy bacon for no additional charge*

**Garlic Mashed Potatoes**

**Fresh Mixed Vegetables**

**French Fries**

**Steamed Broccoli**

**Red Beans and Rice**

**Fire Roasted Asparagus**

**House-made Coleslaw**

**Cauliflower Mash**

**Southern Style Green Beans**

## Signature Sides

\$4.25

*Substitute a Signature Side for an additional \$1*

**Jasper's Mac & Cheese**

**Jasper's "Famous Sunday Brunch"**

**Collard Greens**

**Hush Puppies, Honey Butter**

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## Chicken & Ribs

Add a Chop or Caesar salad 3.20

### Fried Chicken & Waffles

Two buttermilk fried chicken breast, Cajun flour, maple syrup and Asiago cheese. 15.95

### Southern Fried Chicken

Two buttermilk fried fresh chicken breasts served with garlic mashed potatoes, country gravy and creamy mac & cheese. 16.95

### Slow Smoked Baby Back Ribs

"Fall off the bone" basted with your choice of our homemade BBQ sauce or Spicy Tiger sauce. Served with creamy mac & cheese.

Full rack 22.99 Half Rack 16.99

### Fresh Chicken Tenders

Hand breaded and served with honey Dijon, fries and house-made coleslaw. 12.99

## Steak

Add a Chop or Caesar salad 3.20

*Please choose if you would like your steak blackened or topped with maison butter.*

### Ribeye\*

14 oz. hand-cut ribeye served with seasoned vegetables and a true Idaho baked potato. 27.45

### Prime Center-Cut Sirloin\*

Simply seasoned and grilled, served with garlic mashed potatoes and seasoned vegetables. 6 oz. 16.60 / 10 oz. 18.99

## Combinations

Add a Chop or Caesar salad 3.20

### Grilled Salmon & Shrimp\*

Hand-cut fresh salmon basted with a lemon-garlic sauce and six jumbo shrimp. Served with fresh seasoned vegetables and garlic mashed potatoes. 21.95

### Grilled Salmon & Crab Explosion\*

Hand-cut fresh salmon, seared with lemon-garlic sauce and our signature 5-ounce Crab Explosion. Served with fresh seasoned vegetables. 23.95

### Shrimp & Chicken Tenders

Hand breaded deep-fried shrimp and chicken tenders. Served with fries and coleslaw. 15.99

### The Great Jamaican Grill\*

*Hey Mon! An employee favorite!* A grilled prime sirloin steak and lump crab cake all covered with a blend of Caribbean grilled shrimp, peppers and onions. Served with house-made beans and rice. 23.99

### Blackened Catfish & Crab

Fresh catfish, blackened and topped with lump crab imperial served with collard greens and mac & cheese. 17.95

**Add on six grilled shrimp with Bistro sauce to any entrée. 5.99**  
**Add on a jumbo lump crab cake to any entrée. 7.99**

## Desserts

Add a scoop of ice cream to any dessert for \$1

### Homemade Cheesecake

With your choice of cherry or fresh strawberry topping. 6.25

### Apple Walnut Cobbler

Served warm with vanilla ice cream. 6.95

### Homemade Key Lime Pie

Baked in our graham cracker crust with *pecans and macadamia nuts* and topped with whipped cream. 6.95

### Ultimate Brownie Sundae

Warm fudge brownie with vanilla ice cream, hot fudge, whipped cream, *pecans* and a cherry on top. 6.95