



## Appetizers

### Crab Cake Egg Rolls

Two crispy eggrolls stuffed with our crab explosion. On a bed of spicy red cabbage slaw and Sriracha-lime aioli. 13.15

### Crab Dip

Hot and creamy served with fried tortillas and French bread. 12.70

### 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. 12.50 *Try a double order.* 22.25

### Chino Latino Egg Rolls

Stuffed with spicy chicken, roasted corn, black beans, green onions, cilantro and Jack cheese. Served with sour cream. 10.95

### Fresh Chicken Tenders

Hand breaded tenders served with honey Dijon. 9.85

### Boneless Wings Trio

Tossed in our Spicy Buffalo, Honey BBQ and Spicy Tiger sauces, served with creamy Italian. 11.45

### 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* 11.55

### Spicy Catfish Tacos

Crispy fried catfish on two soft tacos with sweet cabbage, tomato, avocado, mint, mangos and honey mustard dressing. 11.70

### Spinach & Artichoke Dip

Creamy spinach and artichokes topped with Romano cheese. Served with tortilla chips and French bread. 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 7.25  
*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. 7.55

### Chop Salad

Mixed greens, corn, tomatoes, cucumbers, red onions, carrots and cheddar cheese. 7.35

### 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 14.95 or blackened salmon 16.95*

### Lobster Harvest Salad

Your choice of two fried cold-water lobster tails *or* one fried cold-water lobster tail and four fried shrimp. Over romaine, mescaline mix, chopped tomatoes, eggs, roasted corn and bleu cheese. Tossed in creamy Italian dressing.

*Two 5 oz Lobster Tails 27.95 One 5 oz Lobster Tail & Four Shrimp 21.75*

## Pasta

Served with garlic bread and imported Parmesan cheese

Add a Chop or Caesar salad 3.40

### Lobster Ravioli

Ravioli stuffed with Maine lobster, roasted garlic, ricotta, mozzarella and fontina cheeses. Tossed in a Romano cream sauce and served with roasted asparagus and garlic bread. 25.75

### 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 3.40

### Jasper's Crab Explosion

10-ounces of hand picked jumbo lump 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. 20.85

### Baked Stuffed Shrimp

Jumbo shrimp baked under jumbo lump crab imperial served with garlic mashed potatoes and seasoned fresh vegetables. 21.85

### Asian Salmon Teriyaki\*

Hand cut fresh salmon glazed with teriyaki, served over garlic mashed potatoes and seasoned fresh vegetables. 20.95

### Broiled Seafood Platter\*

Shrimp, scallops, a catfish filet and a lump crab explosion. Served with garlic mashed potatoes and seasoned fresh vegetables. 23.95

### Fried Fisherman's Platter\*

Shrimp, scallops, a catfish filet and a lump crab explosion all deep-fried to a golden brown. Served with tartar and cocktail sauces, fries and house-made coleslaw. 23.95

### 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

### Fried Lobster Tails

Two 5 oz buttermilk fried cold-water lobster tails, creamy mac and cheese and corn on the cob. Served with Sriracha-lime aioli. 31.75

**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 bun 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. 15.25

### **Lump Crab Explosion**

Hand picked jumbo lump crabmeat on a Brioche bun served with Sriracha-lime aioli, fries and house-made coleslaw. 14.75

### **Crispy Fried Chicken Club**

Jack cheese, Applewood bacon, lettuce and tomato on ciabatta bread with red pepper mayo and fries. 12.45

## 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**

\* 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.

## Chicken & Ribs

Add a Chop or Caesar salad 3.40

### **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 3.40

*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. 27.65

### **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 3.40

### **Hot Louisiana Seafood Bowl**

Shrimp, mussels, clams, andouille sausage, chicken, potatoes and corn on the cob. Steamed together in our New Orleans spicy broth and served with a side of crispy French bread. 21.15

### **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. 23.75

### **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 explosion all covered with a blend of Caribbean grilled shrimp, peppers and onions. Served with house-made beans and rice. 23.99

**Add on six grilled shrimp with Bistro sauce to any entrée. 5.99**  
**Add on a jumbo lump crab explosion to any entree. 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. 6.5

### **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