



Appetizers

New Orleans Spiced Shrimp

Shrimp simmered in a Cajun broth, served with crispy French bread for dipping. 14.50

Tiger Thighs

Fried chicken thighs, covered in our spicy Tiger sauce. Also available in our Buffalo or Honey Barbecue sauce. 12.85

Crab Cake Egg Rolls

Two crispy eggrolls stuffed with 6 oz. of our crab explosion, spicy red cabbage slaw and Sriracha-lime aioli. *Market Price*

Crab Dip

Hot and creamy served with fried tortillas and French bread. 14.95

Super Combo

Three of our most popular appetizers to share! Buffalo wings, chino Latino egg rolls and chicken fingers. 16.85 *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. 14.75 *Try a double order. 25.70*

Chino Latino Egg Rolls

Stuffed with spicy chicken, roasted corn, black beans, green onions, cilantro and Jack cheese. Served with sour cream. 11.95

Fresh Chicken Tenders

Hand breaded tenders served with honey Dijon. 9.95

Boneless Wings Trio

Tossed in our Spicy Buffalo, Honey BBQ and Spicy Tiger sauces, served with creamy Italian. 12.70

Tiger Shrimp

Baby shrimp lightly fried and tossed in our spicy Tiger sauce. 12.85

Mahone Bay Calamari

Crispy calamari tossed with sweet & spicy pepper jelly. *Original Available* 12.85

Spicy Cod Tacos

Crispy fried cod on two soft tacos with sweet cabbage, tomato, avocado, mint, mangos and honey mustard dressing. 12.95

Spinach & Artichoke Dip

Creamy spinach and artichokes topped with Romano cheese. Served with tortilla chips and French bread. 11.95

Parmesan Crispy Fried Salmon Bites

6 ounces of salmon bites, tossed in parmesan breading, fried and served with chipotle aioli. 14.50

Soups

Bowl 6.75

Soup Calendar

MON	Chicken & Rice
TUE	Baked Potato
WED	Chicken & Sausage Gumbo
THU	Chicken Tortilla
FRI	Chicken & Sausage Gumbo
SAT	Chicken Tortilla
SUN	Baked Potato

DAILY Lobster Bisque Bowl 7.45
A best seller since 1948.

Service Charge (Gratuity) of 18% added to parties of 6 or more.

Salads

Caesar Salad

Crisp romaine, fresh grated Reggiano, sundried tomato and rustic croutons. 7.75

Chop Salad

Mixed greens, corn, tomatoes, cucumbers, red onions, carrots and cheddar cheese. 7.75

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 16.50 or blackened salmon 19.50

Spicy Tiger Shrimp Salad

Mixed greens, cool avocado, mango, tomatoes and fried tortilla strips. Tossed in our creamy Italian dressing and topped with baby shrimp coated in our famous Tiger sauce. 17.75

Pasta & Rice

Served with garlic bread and imported Parmesan cheese

Add a Chop or Caesar salad 3.55

Flat Iron Chicken

Chicken tenders, bell peppers and onions sautéed with Caribbean spices. Served over white rice, salsa verde and smothered with cheddar and jack cheese. Topped with a lime and a grilled serrano pepper. 18.25

Cajun Jambalaya

Shrimp, chicken, ham and Andouille sausage in a spicy Créole sauce served over sticky jasmine rice. 17.75

Spicy Shrimp & Chicken

Sautéed shrimp, Cajun blackened breast of chicken, mushrooms, fresh broccoli and scallions in our rich, spicy cream sauce with penne pasta. 18.95

Spicy Tiger Shrimp & Broccoli

Fried baby shrimp tossed in our Tiger sauce, over sticky white rice, broccoli and matchstick carrots. 18.25

Seafood

Add a Chop or Caesar salad 3.55

Jasper's Crab Explosion

10-ounces of hand picked jumbo lump crab meat baked to a golden perfection. Served with fries. *A Jasper's classic! Market Price*

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. 21.95

Baked Stuffed Shrimp

Shrimp baked under jumbo lump crab imperial served with garlic mashed potatoes and seasoned fresh vegetables. 24.95

Asian Salmon Teriyaki*

Hand cut fresh salmon glazed with teriyaki, served over garlic mashed potatoes and seasoned fresh vegetables. 21.95

Broiled Seafood Platter*

Shrimp, scallops, a cod filet and a *5oz lump crab explosion*. Served with garlic mashed potatoes and seasoned fresh vegetables. 28.95

Fried Fisherman's Platter*

Shrimp, scallops, a cod filet and a *5oz lump crab explosion* all deep-fried to a golden brown. Served with tartar and cocktail sauces and fries. 28.95

Shrimp Jasper's

Jumbo butterflied shrimp, hand breaded and served with fries. 16.65

Louisiana Shrimp & Grits

Roasted shrimp, Andouille sausage, diced tomatoes and onion. Finished in a Créole spicy cream and served over shrimp-infused grits. 19.75

Add on six grilled shrimp with Bistro sauce to any entrée. 5.99
Add on a jumbo lump crab cake to any entree. 12.00

* 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 13.70

Bacon Cheeseburger*

With Applewood bacon and melted cheddar cheese. 14.70

Turkey Burger*

With melted Jack cheese and spicy Bistro sauce. 10.95

Add bacon for 1.00

Sandwiches

Salmon B.L.T.

Blackened salmon filet, Applewood smoked bacon, lettuce, tomato, and Creole mustard aioli. On a brioche bun with fries. 16.95

Lump Crab Cake

5oz Handpicked jumbo lump crabmeat on a Brioche bun served with Sriracha-lime aioli & fries. Market Price

Crispy Fried Chicken Club

Jack cheese, Applewood bacon, lettuce and tomato on ciabatta bread with red pepper mayo and fries. 14.50

Sides

\$3.65

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

Jasper's Mac & Cheese

Jasper's "Famous Sunday Brunch"

Collard Greens

Hush Puppies, Honey Butter

Chicken & Ribs

Add a Chop or Caesar salad 3.55

Fried Chicken & Waffles

Two buttermilk fried chicken breast, Cajun flour, maple syrup and Asiago cheese. 17.95

Southern Fried Chicken

Two buttermilk fried fresh chicken breasts served with garlic mashed potatoes, country gravy and creamy mac & cheese. 17.95

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 26.50 Half Rack 19.75

Fresh Chicken Tenders

Hand breaded and served with honey Dijon and fries. 12.99

Steak

Add a Chop or Caesar salad 3.55

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. 32.95

Prime Center-Cut Sirloin*

Simply seasoned and grilled, served with garlic mashed potatoes and seasoned vegetables. 6 oz. 18.35 / 10 oz. 20.95

Combinations

Add a Chop or Caesar salad 3.55

Blackened Salmon, Scallops & Shrimp

Salmon, scallops, and four shrimp seasoned and grilled. Served with sautéed spinach, corn and red peppers. Finished in a spicy brown sauce and served over white rice. 26.95

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. 23.65

Grilled Salmon & Crab Explosion*

Hand-cut fresh salmon, seared with lemon-garlic sauce and our signature *5oz lump crab explosion*. Served with fresh seasoned vegetables. 26.95

Shrimp & Chicken Tenders

Hand breaded deep-fried shrimp and chicken tenders. Served with fries. 16.75

The Great Jamaican Grill*

Hey Mon! An employee favorite! A grilled prime sirloin steak and *5oz lump crab explosion* all covered with a blend of Caribbean grilled shrimp, peppers and onions. Served with house-made beans and rice. 29.75

Add on six grilled shrimp with Bistro sauce to any entrée. 5.99
Add on a jumbo lump crab explosion to any entree. 12.00

Desserts

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

Homemade Cheesecake

With your choice of cherry or fresh strawberry topping. 7.50

Apple Walnut Cobbler

Served warm with vanilla ice cream. 7.50

Homemade Key Lime Pie

Baked in our graham cracker crust with *pecans and macadamia nuts* and topped with whipped cream. 7.50

Ultimate Brownie Sundae

Warm fudge brownie with vanilla ice cream, hot fudge, whipped cream, *pecans* and a cherry on top. 7.50

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