



MEGA MARTINIS

HOUSE SPIRITS - BACARDI, SAUZA SILVER, GILBEY'S LONDON DRY GIN, SMIRNOFF VODKA & JIM BEAM

LAVENDER SQUEEZE

An herbal twist of Uncle Val's Gin, lemon, lavender and a sugar rim.

FRENCH GIMLET

A sophisticated take on a classic! Uncle Val's Gin, St. Germain and lime.

SOUR APPLE MARTINI

Sour apple schnapps, Smirnoff Vodka and a cherry.

POMEGRANATE MARTINI

Smirnoff Vodka blended with real pomegranate and lemon Juices and a sugar rim.

LEMON DROP MARTINI

Chilled Smirnoff Citrus and lemonade, served up with a sugar rim.

HENNY SIDECAR

Hennessy V.S. Cognac, Gran Gala and a splash of sour.

MANHATTAN

A strong cocktail for a seasoned drinker. Bulleit Rye, sweet vermouth and bitters.

ESPRESSO MARTINI

An invigorating blend of Smirnoff Vanilla Vodka, espresso cold brew, and coffee liquor.

MEGA COCKTAILS

SERVED IN OUR MEGA GOBLETS

COCO-MANGO MADNESS

A blend of mango and coconut rums, pineapple and orange juices and a splash of grenadine.

RUBY RED COCKTAIL

Uncle Val's Gin, peach schnapps, and ruby red grapefruit juice with a splash of sprite.

"TOP SHELF" LONG ISLAND ICED TEA

Smirnoff Citrus, Bacardi, Sauza Gold, Tanqueray, and Citronge Orange with a splash of sour and coke.
(151 Rum Float Additional)

"TOP SHELF" GEORGIA PEACH

Peach schnapps, Smirnoff, Bacardi, Tanqueray, Sauza Gold with a splash of sour and coke.

D.C. TAP WATER

100 Proof vodka, peach schnapps, blue curaçao, sour, pineapple, black raspberry liqueur and a splash of sprite.

DON JULIO MARGARITA

Don Julio Blanco, Citronge Orange and Gran Gala with sour and lime.

HURRICANE

Bacardi, Myers's, passion fruit, lime, pineapple and orange juices, grenadine and a 151 rum float.

GOLDEN MARGARITA

Sauza Gold, Citronge and Gran Gala with sour and lime.

COCKTAILS

LAVENDAR IN THE RYE

Bulleit Rye, Gran Gala, lavender and lemon. Served over an ice block.

FRENCH 75

Hendrick's Gin, a touch of lemon and sugar, and topped with champagne.

MAI TAI-BACARDI

Orange curaçao, crème de noya, sour, pineapple juice and a Myers's float.

ZOMBIE

Bacardi, Myers's, apricot brandy, orange curaçao, grenadine, orange and pineapple juices and a 151 float.

DARTH VADER

Goslings 151, Parrot Bay Rum, Smirnoff Orange, amaretto, blue curaçao, black raspberry, with cranberry juice and sour.

BONE CRUSHER

Smirnoff, Bacardi, Gilbey's, triple sec, grenadine, sour and splash of sprite, with a side of champagne. (151 rum float additional).

JASPER'S OLD FASHIONED

Bulleit Rye Bourbon, sweetened with simple syrup, orange and bitters. Served over an ice block.

RED

OUR WINES BY THE GLASS ARE AVAILABLE IN 6 OUNCE POURS

SWEET RED , "Carisma" California	10.....32
RED BLEND , "Janela Branca" Portugal	10.....32
MERLOT , "Vampire" California	12.....39
PINOT NOIR , "Yering Little Yering" Australia.....	12.....39
CABERNET SAUVIGNON , "Northwest Ridge" Washington.....	12.....39
SANGRIA , Red wine, Brandy, and muddled fruit and juices	11

WHITE

PROSECCO , "La Marca" Italy.....	SPLIT 10
ROSE PROSECCO , "La Marca" Italy.....	SPLIT 10
CHAMPAGNE , "Chandon Brut" California.....	SPLIT 10
CHAMPAGNE , "Chandon Blanc Demi-Sec" California.....	38
CHAMPAGNE , "Moet Nectar Rose" France.....	130
CHARDONNAY , "Xanadu Circa 77" Australia.....	10.....32
PINOT GRIGIO , "Mommy's Time Out" Italy.....	10.....32
SAUVIGNONBLANC , "Le Vigne" California.....	12.....39
RIESLING , "Fess Parker" California.....	12.....39
MOSCATO , "Diasti Pasqua" Italy.....	12.....39
SANGRIA , White wine, Gran Gala, and muddled fruit and juices.....	11

• Wines are grouped by grape from milder & sweeter to drier & more intense.

• We card everyone under the age of 26. It's a great idea & it's the law. If we forget, please ask for a manager.

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APPETIZERS

THE BIG CHEESE

Three (huge) house-made mozzarella sticks with Créole sauce for dipping • 14.5

CRISPY BRUSSELS SPROUTS

Drizzled with balsamic glaze & Romano cheese • 13.75

SUPER SHRIMP & CRAB DIP

Crab and shrimp, served in our creamy crab dip, with French bread and tortillas • 17.95
Original Crab Dip Available • 16.5

CRAB CAKE EGG ROLLS

Two crispy egg rolls stuffed with 6 oz. of our crab explosion, spicy red cabbage slaw and Sriracha-lime aioli • 17.75

SUPER COMBO

Three of our most popular appetizers to share! Buffalo wings, chino latino egg rolls and chicken fingers • 17.5 Sorry 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 • 16 Try a Double Order! • 30

CHINO LATINO EGG ROLLS

Stuffed with spicy chicken, roasted corn, black beans, green onions, cilantro and Jack cheese.
Served with sour cream • 12.25

TIGER THIGHS

Fried chicken thighs in our spicy tiger sauce • 16

BONELESS WINGS

Tossed in our Spicy Buffalo or Spicy Tiger sauces.
Served with creamy Italian • 13.5

TIGER SHRIMP

Baby shrimp, lightly fried and tossed in our Spicy Tiger sauce • 14

CRISPY CALAMARI

Sprinkled with Asiago cheese and Bistro sauce • 15

BLACKENED OR FRIED SPICY TACOS

Two soft tacos with sweet cabbage, tomato, avocado, mint, mango and honey mustard dressing. Your choice of Cod, Shrimp, or Chicken • 14.50
*No mixing and matching please.

SPINACH & ARTICHOKE DIP

Creamy spinach and artichokes topped with Romano cheese. Served with tortilla chips and French bread • 13

PARMESAN CRISPY FRIED SALMON BITES

6 ounces of salmon bites, tossed in Parmesan breading, fried and served with chipotle aioli • 15.50

DAILY SOUPS

LOBSTER BISQUE • 9 - A best seller since 1948

CHICKEN & SAUSAGE GUMBO • 8

SALADS

CAESAR SALAD

Crisp romaine, freshly grated Reggiano, sun-dried tomatoes and rustic croutons • 9.95

CHOP SALAD

Mixed greens, corn, tomatoes, cucumbers, red onions, carrots, cheddar cheese and rustic croutons • 9.95

GRILLED OR BLACKENED CAESAR SALAD

Romaine, feta cheese, chopped tomatoes, eggs, rustic croutons, tossed in our creamy Parmesan Caesar dressing. Bacon upon request.
Your choice of grilled chicken • 19, or blackened salmon • 23

CLUB SALAD

Buttermilk fried chicken mixed with baby spinach, mesclun mix, bleu cheese, chopped tomatoes, egg, bacon, rustic croutons and avocado. Served with our house-made creamy peppercorn Italian dressing and bleu cheese crumbles • 21

PASTA

Served with garlic bread and imported Parmesan cheese.
Add a Chop or Caesar salad • \$3.55

CAJUN JAMBALAYA

Shrimp, chicken, ham and Andouille sausage with peppers and onions in a spicy Créole sauce, over sticky jasmine rice • 19.95

SPICY SHRIMP & CHICKEN

Sautéed shrimp, Cajun blackened breast of chicken, fresh broccoli, scallions and penne pasta in our rich, spicy cream sauce • 21.25

SEAFOOD

Add a Chop or Caesar salad • \$3.55

JASPER'S CRAB EXPLOSION *

10 ounces of hand-picked jumbo lump crab meat baked to golden perfection. Served with fries. A Jasper's classic! • 32.95

BLACKENED SALMON & GRITS *

Hand-cut fresh salmon, blackened and served over sautéed garlic, spinach, corn, tomatoes, shrimp-infused grits and our Créole spicy cream sauce • 26

BAKED STUFFED SHRIMP *

Shrimp baked under jumbo lump crab imperial served with garlic mashed potatoes and seasoned fresh vegetables • 27

ASIAN SALMON TERIYAKI *

Hand cut fresh salmon glazed with teriyaki, served over garlic mashed potatoes and seasoned fresh vegetables • 26

BROILED SEAFOOD PLATTER *

Shrimp, scallops, cod filet and a 5 oz lump crab explosion. Served with garlic mashed potatoes and fresh seasoned vegetables • 32.95

FRIED FISHERMAN'S PLATTER *

Shrimp, scallops, cod filet and a 5 oz lump crab explosion deep-fried perfectly to a golden brown. Served with fries, and tartar and cocktail sauces • 32.95

SHRIMP JASPER'S *

Jumbo butterflied shrimp, hand-breaded and served with fries • 18.95

LOUISIANA SHRIMP & GRITS *

Sautéed shrimp, Andouille sausage, diced tomatoes and onions. Finished in a Créole spicy cream sauce and served over shrimp-infused grits • 21.95

- Add on six grilled shrimp with bistro sauce to any entrée • 8
- Add on a jumbo lump crab cake to any entree • 15

• Consuming raw and undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.

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

• Gratuity of 18% added to all parties of six or more.

• 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 cheddar cheese • 15.50

BACON CHEESEBURGER*

With applewood bacon and melted cheddar cheese • 16.50

TURKEY BURGER*

With melted jack cheese and spicy bistro sauce • 12.95 Add bacon • 1.00

SANDWICHES

SALMON B.L.T.

Blackened salmon filet, applewood smoked bacon, lettuce, tomato and Créole mustard aioli. Served on a brioche bun with fries • 19.50

LUMP CRAB CAKE

5 oz Handpicked jumbo lump crabmeat on a brioche bun served with Sriracha-lime aioli and fries • 19.95

SIDES

\$4.25

GARLIC MASHED POTATOES

FRESH MIXED VEGETABLES

FRENCH FRIES

STEAMED BROCCOLI

RED BEANS & RICE

FIRE-ROASTED ASPARAGUS

HOUSE-MADE COLESLAW

CAULIFLOWER MASH

SOUTHERN-STYLE GREEN BEANS

JASPER'S MAC & CHEESE

"SUNDAY BRUNCH" COLLARD GREENS

HUSH PUPPIES & HONEY BUTTER

CRISPY BRUSSELS SPROUTS

- Balsamic glaze & Romano cheese

TRUE IDAHO LOADED BAKER WITH CHEDDAR CHEESE

- (Add crispy bacon for no additional charge)

SWEET POTATO CASSEROLE

- To die for! (contains pecans)

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 • \$3.55

FRIED CHICKEN & WAFFLES

Two buttermilk-fried chicken breast, Cajun flour, maple syrup and Asiago cheese • 19.50

SOUTHERN-FRIED CHICKEN

Two buttermilk-fried fresh chicken breasts served with garlic mashed potatoes, country gravy and creamy mac & cheese • 19

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 • 29 Half Rack • 22.25

FRESH CHICKEN TENDERS

Hand breaded and served with honey Dijon and fries • 15

STEAK

Add a Chop or Caesar salad • \$3.55

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

DRUNKEN RIBEYE *

14 oz Marinated in Pale Ale, grilled and served with sweet potato mash and grilled asparagus • 37.95

RIBEYE *

14 oz. Ribeye served with seasoned vegetables and a true Idaho baked potato • 37.95

BEEF TENDERLOIN, DRY SCALLOPS & SHRIMP *

Two beef filet medallions, scallops, and four shrimp seasoned and grilled over hickory. Served with sautéed spinach, corn, mushrooms in a spicy brown butter sauce over garlic mashed potatoes • 35

For beef lovers, substitute a third beef filet medallion for all seafood • 32

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 • 33

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 • 28

GRILLED SALMON & CRAB EXPLOSION *

Hand-cut fresh salmon seared with lemon-garlic sauce and our signature 5 oz lump crab explosion. Served with fresh seasoned vegetables • 31

SHRIMP & CHICKEN TENDERS *

Hand-breaded and deep-fried shrimp and chicken tenders. Served with fries • 18.25

THE GREAT JAMAICAN GRILL *

Hey Mon! An employee favorite! Two beef filet medallions and 5 oz lump crab explosion all covered in a blend of Caribbean grilled shrimp, peppers and onions. Served with house-made beans & rice • 33

- Add on six grilled shrimp with bistro sauce to any entrée • 8
- Add on a jumbo lump crab cake to any entree • 15

DESSERTS

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

HOMEMADE CHEESECAKE

Choice of cherry or fresh strawberry topping • 8.50

APPLE WALNUT COBLER

Served warm with vanilla ice cream • 8.50

ULTIMATE BROWNIE SUNDAE

Warm fudge brownie with vanilla ice cream, hot fudge, pecans, whipped cream, and a cherry on top • 8.50

THE CHOCOLATE LEGEND

Plenty for two! A giant slice of the deepest, richest, best chocolate cake you've ever tasted! • 12

FROM THE BARREL

BOURBON

Angels Envy
Basil Hayden
Bulleit
Jim Beam
Maker's Mark
Woodford Reserve

AMERICAN

Jack Daniel's
Jack Daniel's Honey

IRISH

Jameson

RYE WHISKEY

Bulleit "95° Rye"

SINGLE MALT SCOTCH WHISKY

Glenmorangie 12yr
Glenmorangie 14yr

BLENDED SCOTCH WHISKEY

Dewar's White Label
Johnnie Walker Black

VODKA

Kettle One	Grey Goose
Tito's Handmade	Smirnoff
Stoli	Smirnoff 100 Proof
Stoli Peachik	Smirnoff Citrus
Stoli Razberi	Smirnoff Orange
Stoli Blueberry	Smirnoff Vanilla
	Smirnoff Watermelon

GIN

Beefeater	Bombay Sapphire
Hendrick's	Gilbey's
	Tanqueray

TEQUILA

Don Julio 1942	Patron Silver
Don Julio Reposado	Sauza Silver
Don Julio Blanco	Sauza Gold
	1800 Coconut

RUM

Bacardi Silver	Malibu Mango
Captain Morgan Spiced	Myers's Dark
Parrot Bay Coconut	Parrot Bay Mango
	Goslings 151

COGNAC

Remy Martin 1738	Hennessy VSOP
Remy Martin VSOP	Hennessy VS
	D'ussé XO

JASPER'S HAPPY HOUR

(Available Monday thru Friday from 4:00 pm to 7:00 pm)

\$1.00 Off All Alcoholic Beverages.

BEERS

TODAY'S TAP LIST!



HAPPY HOUR APPETIZERS

(Available Monday thru Friday from 4:00 pm to 7:00 pm – DINE IN ONLY)

SPINACH & ARTICHOKE DIP

Creamy spinach and artichokes topped with Romano cheese and served with French bread and tortilla chips • 11

WINGS

Your choice of our signature sauce:
Traditional buffalo or spicy tiger • 14
Double order • 28

COLOSSAL CRAB COCKTAIL

Gigantic lumps of hot crabmeat seasoned with Old Bay and butter • 16.50

CHINO LATINO EGG ROLLS

Stuffed with spicy chicken, roasted corn, black beans, peppers, green onions, cilantro and Monterey Jack cheese. Served with sour cream • 11.25

SPICY CRAB & SHRIMP COCKTAIL

Gigantic lumps of hot crab and shrimp seasoned with spicy butter • 15.95

CRAB CAKE EGG ROLLS

Two crispy egg rolls stuffed with 6 oz of our crab explosion, spicy red cabbage slaw and Sriracha-lime aioli • 15.75

SUPER SHRIMP & CRAB DIP

Crab and shrimp, served in our creamy crab dip with French bread and tortilla chips • 15.95

CRISPY-FRIED PARMESAN SALMON BITES

Salmon bites tossed in Parmesan breading fried and served with chipotle aioli • 13.50

TIGER SHRIMP

Baby shrimp lightly-fried and tossed in our spicy tiger sauce • 12

CRISPY BRUSSELS SPROUTS

Drizzled with balsamic glaze & Romano cheese • 11.75