



NOW THIS SUMMER
SEASHORE SPECIALS



• AT JACKALOPE RANCH •

JUNE 19 - JULY 31

APPETIZERS

LOBSTER BISQUE \$16

SEAFOOD CEVICHE \$22

TUNA POKE NACHOS \$22

FRIED CALAMARI \$17

COCONUT SHRIMP \$ 22

OYSTERS ON THE HALF SHELL DAILY SELECTION \$18

STEAMED LOBSTER

Live Maine lobster, steamed, served with bronco fries, coleslaw and drawn butter

1lb \$37 | 1 ¼lb \$54 | 2lb+ Market Price

ENTREES

SEAFOOD SALAD \$38

Field greens, avocado, tomatoes, cucumbers, red onion, tarragon with a half chilled grilled lobster, shrimp, crab meat and lemon thyme vinaigrette

LOBSTER QUESADILLA \$26

Sautéed lobster in sherry wine, fresh tortillas, 3 cheese blend, avocado, Jicama slaw

CRAB CAKE SLIDERS \$36

Pan fried Maryland crab cakes, coleslaw, whole grain mustard, lettuce, tomato

FISH AND CHIPS \$31

Fluffy generous portions of Alaskan cod served with bronco fries, coleslaw, tartar sauce and malt vinegar

SURF & TURF \$58

Wild caught 6oz Maine lobster tail with a prime 6oz filet mignon, summer squash risotto and day vegetable

LOBSTER SLIDERS \$32

Delicate lobster meat, piled high, on brioche buns with creamy mayo, diced celery, and pepper

CLAMS & LINGUINI \$46

Clams sautéed with garlic and shallot confit, pancetta, white wine, chili flakes

GRILLED COASTAL CATCH

Zesty asparagus spears and lemon risotto

Wild caught shrimp \$36 | Salmon \$39 | Scallops \$52 | Seafood Trio \$58



JACKALOPE
Ranch

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