JEFF'S

Starters

NEW ENGLAND CLAM CHOWDER cup 7 / bowl 10

BACON WRAPPED SCALLOPS VT Maple Syrup 20

P.E.I. MUSSELS white wine / garlic / cream / scallions 18

CALAMARI banana peppers / hot cherry peppers / red pepper aioli 15

CRAB CAKES mango jalapeno tartar sauce / lemon 15

SHRIMP COCKTAIL seven chilled shrimp / cocktail sauce / lemon 15

CHICKEN BITES buffalo, Richard's bbq, korean bbq, or maple mustard 15

FRENCH ONION DIP house-made potato chips 14

SWEET POTATO FRIES maple mustard 11

HAND CUT FRENCH FRIES 7

Salads - Maple (or Plain) Balsamic Vinaigrette, Ranch, Maple Dijon, or Blue Cheese

JEFF'S CHEF SALAD 18
shrimp, chicken, hard-boiled egg, Cabot cheddar, tomato, carrot
red onion & crouton on mixed greens

B.L.T. SALAD 16
warm bacon, Cabot cheddar, roasted tomatoes
& crouton on mixed greens

CAESAR SALAD 13
freshly grated parmesan, house-made Caesar dressing, lemon
& crouton on romaine lettuce

GARDEN SALAD 13
tomato, carrot, red onion & crouton on mixed greens

HARVEST SALAD 17
butternut squash, red onion, tomato, craisins, pepitas on mixed greens

ADD Grilled Salmon 15 / 4oz Lobster Salad 25 / Chicken 9 / Shrimp 10 / Anchovies 4

Sea - served with vegetable du jour and choice of side

PECAN CRUSTED SALMON	Faroe Island salmon / pecan crust / maple mustard	29
BAKED STUFFED SHRIMP	crabmeat stuffing / lemon garlic aioli	26
BAKED STUFFED HADDOCK	crumbs / crabmeat stuffing / lemon garlic aioli	29
BAKED SEA SCALLOPS	seasoned crumbs / lemon garlic aioli	32
LOBSTER ROLL	Maine-style / brioche split-top roll	37
KOREAN BBQ AHI TUNA	house-made Korean BBQ / sesame slaw	28
GRILLED OR BLACKENED SALMON	Faroe Island salmon / sauce choice	26
GRILLED OR BLACKENED AHI TUNA	cooked to desired temp / sauce choice	27
SEAFOOD STEW	scallop/shrimp/salmon/mussels - cajun or bouillabaisse *no sides	34

Land - served with vegetable du jour and choice of side

NY STRIP STEAK	10oz strip / bacon jam / crispy onions	38
FILET MIGNON	8oz filet / bordelaise sauce	43
THE GLADSTONE	chicken breast / apple, bacon, cheddar stuffing / maple mustard	31

From the Fryer

HADDOCK	29
SEA SCALLOPS	34
SHRIMP	26

served with house-made coleslaw
choice of side
tartar or mango jalapeno tartar sauce

BOISSONEAULT BURGER 19

8oz burger on brioche bun / LTOP
Cabot cheddar / american / swiss
add: caramelized onion / bacon 1.50
Sub Black Bean burger or Grilled Chicken
served with choice of side

Add a Garden or Ceasar Salad +3

JEFF'S

Pastas

LOBSTER LINGUINE	lobster / scallops / shrimp / basil / lemon garlic butter	36
SEAFOOD SAGE ALFREDO	lobster / scallops / shrimp / sage /creamy parmesan	36
BEEF TENDERLOIN	beef tips / bacon / cracked pepper / creamy parmesan	34
SHRIMP SCAMPI	white wine / lemon garlic butter	26
BLACKENED CHICKEN ALFREDO	blackened chicken / cajun parmesan sauce	25
LOBSTER MAC & CHEESE	loads of lobster / penne / bread crumbs	40

pastas served with choice of linguine or penne
Gluten Free pasta +2

SIDES

Garlic Mashed Potato
Rice Pilaf
Baked Potato
French Fries
Sweet Potato Fries +3
Vegetables du jour

SAUCES

Roasted Red Pepper Aioli
Lemon Garlic Aioli
Maple Mustard
Tartar Sauce
Mango Jalapeno Tartar
Korean BBQ

Thank you for choosing Jeff's. Our Chefs prepare and cook each meal using local, farm-direct product when possible, and is always made to order. Enjoy!



Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

A 20% gratuity may be added to parties of 5 or more; for tables requesting seperate checks; to all promotions and discounts; or to checks which the signed Merchant Copy was taken by the customer and not left at Jeff's