



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
ESCARGOT	garlic butter / Cabot cheddar	17
CHILLED AHI TUNA	rare / sesame crust / asian slaw / wasabi creme	17
SHRIMP COCKTAIL	seven chilled shrimp / cocktail sauce / lemon	15
CHICKEN BITES	buffalo or bbq / ranch or blue cheese dipping sauce	15
CHICKEN SKEWERS	chilled chicken / spicy peanut sauce	16
SWEET POTATO FRIES	maple mustard dipping sauce	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	
GREEK SALAD	17
tomato, cucumber, red onion, Kalamata olive & feta cheese on romaine lettuce	

Sea - add a garden or caesar salad 2

PECAN CRUSTED SALMON	Faroe Island salmon / maple mustard sauce	28
BAKED STUFFED SHRIMP	crabmeat stuffing / lemon garlic aioli	26
BAKED STUFFED HADDOCK	seasoned crumbs / crabmeat stuffing / LGA	28
BAKED SEA SCALLOPS	seasoned crumbs / lemon garlic aioli	30
LOBSTER ROLL	Maine-style / brioche top split roll	MP
FRIED HADDOCK	house-made cole slaw / tartar or mango jalapeno tartar	27
FRIED SEA SCALLOPS	house-made cole slaw / tartar or mango jalapeno tartar	30
FRIED SHRIMP	house-made cole slaw / tartar or mango jalapeno tartar	25
GRILLED OR BLACKENED SALMON	Faroe Island salmon / sauce choice	26
GRILLED OR BLACKENED AHI TUNA	sauce choice	27
red pepper aioli / lemon garlic aioli / mango jalapeno tartar sauce		

Land - add a garden or caesar salad 2

NY STRIP STEAK	10oz strip / bacon jam / crispy onions	32
FILET MIGNON	8oz filet / bordelaise sauce	39
BOISSONEAULT BURGER	brioche bun	18
	choice of Cabot cheddar / Boucher Blue / swiss	
	lettuce / tomato / red onion / house pickles	
	add: caramelized onion / bacon	1.50
	Substitute Black Bean burger or Grilled Chicken	

entrees served with vegetable du jour and choice of starch
 French Fries / Garlic Mashed Potato / Baked Potato / Rice Pilaf
 Sweet Potato Fries +3



Pastas - add a garden or caesar salad 2

LOBSTER LINGUINE	lobster / scallops / shrimp / basil / lemon garlic butter	34
SEAFOOD SAGE ALFREDO	lobster / scallops / shrimp / sage / creamy parmesan	34
SALMON PESTO	Faroe Island salmon / vegetables / creamy pesto	28
BEEF TENDERLOIN	beef tips / bacon / cracked pepper / creamy parmesan	31
SHRIMP SCAMPI	white wine / lemon garlic butter	26
BLACKENED CHICKEN ALFREDO	blackened chicken / cajun parmesan	25
5 SPICE AHI TUNA	peanut noodles / scallion / bell pepper / hoison / sriracha	29

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

Desserts - 9

JEFF'S MAPLE MOLTEN CAKE

moist vanilla cake baked in a creamy maple sauce
served warm with ice cream

BLONDIE SUNDAE

warm chocolate chip blondie w/ ice cream
and a caramel drizzle

PEANUT BUTTER PIE

sweet and creamy w/ ganache topping
and chocolate cookie crust

CITRUS TART

lemon lime curd in a graham cracker crust

CARROT CAKE

moist spice carrot cake, cream cheese frosting
topped w/ toasted coconut & walnuts

MAPLE CREME BRÛLÉE

classic custard with maple and caramelized sugar

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



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 separate 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