



# JUMPIN' JAY'S

FISH CAFE

## APPETIZERS

CHILLED CUCUMBER SOUP (GF)  
SPICY BABY SHRIMP & EDAMAME

ENDIVE SALAD (GF)  
SALMON LOX, SPRING ONION JAM, CRISPY CAPERS,  
CREAMY TARRAGON CHAMPAGNE VINAIGRETTE

RYE HARBOR SCALLOP CRUDO (GF)  
PICKLED CARROT, GINGER BEET GELÉE, LEMON SEA SALT

MAINE CRAB FRITTERS  
SWEET POTATO SOFRITO, NAPA CABBAGE SLAW, PICKLED ONION

## ENTREES

BLACK GARLIC FETTUCCINE (V)  
GRILLED KING OYSTER MUSHROOM, HOUSE DRIED TOMATO,  
RED WATERCRESS, CREAM OF ASPARAGUS

BAKED COD (GF)  
ROASTED SUGAR SNAP PEAS & TATSOI, CREAMY PARSNIP, CRISPY CHICKPEAS

GRILLED FAROE ISLAND SALMON (GF)  
WHIPPED NEW POTATO SALAD, CHARRED SCALLION VERDE,  
BUTTERED BABY BOK CHOY

PAN SEARED YELLOWFIN TUNA (GF)  
ROASTED GARLIC ASPARAGUS SLAW, AVOCADO GREEN GODDESS,  
SPICED SESAME PEANUT CRUMBLE

## DESSERTS

TRIPLE BERRY SHORTCAKE  
VANILLA BUTTERMILK BISCUITS,  
LEMONY CRÈME FRAÎCHE

VANILLA ICE CREAM (GF)  
BUTTERSCOTCH & CHOCOLATE,  
CANDIED MIXED NUTS

SORBET (GF)

ITEMS WITH (GF) CAN BE MADE GLUTEN FREE

\*\* PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES \*\*

*MENU SUBJECT TO CHANGE*