



STARTERS

Louisiana Style Calamari 13.95

Fried Green Tomatoes, House Rémoûlade

Seared Ahi Tuna 18.95

Ginger-Cilantro Vinaigrette, Wasabi, Pickled Ginger, Soy

Sliced Beef Tenderloin 17.95

Charcoal Grilled with Jim's Signature Chimichurri Sauce and Toasted Pita Points

Souflima 14.95

Charcoal Grilled Prime Pork Tenderloin, Lemon-Oregano Marinade

Saganaki 12.95

Brandy Flamed Kasseri Cheese, Toasted Pita Points, Lemon

Phyllo Puffs 9.95

Four Delicately hand rolled Tiropetakia (Feta Cheese Blend), Spanakopetakia (Spinach Blend), or Combo

FROM THE SHELL

JIM'S OYSTERS

Harvested from the best American Waters

Cornmeal Fried 17.95

Char-Grilled 17.95

On the Half Shell 16.95

Char-Grilled Shrimp Cocktail 18.95

Grecian Seasoned, House Made Cocktail Sauce

Jumbo Lump Crab Cakes 23.95

Pan Seared, Lemon Beurre Blanc Sauce

CHEF'S SOUPS

New Orleans Style Seafood Gumbo

Cup 6.95 Bowl 10.95

Soup du Jour

Cup 5.95 Bowl 9.95

SALADS

Traditional Greek 10.95

Feta Cheese, Bell Pepper, Kalamata Olive, Red Onion, Cucumber, Grecian Vinaigrette

Living Lettuce 10.95

Bibb Lettuce, Cranberry, Almond Slices, Gorgonzola, Bacon, Red Onion, Apple Cider Vinaigrette

Caesar 10.95

Romaine, Grana Padano Cheese, House Croutons, Jim's Signature Caesar Dressing

Steak Salad 19.95

Beef Tenderloin, Bibb Lettuce, Rice Noodles with Cilantro, Mint, Julienned Peppers, Sesame Seed and Ginger Dressing

Apple Walnut 10.95

Romaine, Fuji Apple, Walnut, Gorgonzola, Bacon, Tangy Honey Mustard

The Wedge 10.95

Iceberg, House Croutons, Bleu Cheese Crumbles, Tomato, Crisp Applewood Bacon, House Made Bleu Cheese Dressing

Salad Additions:

Grilled or Fried Chicken Breast 6.95

Grilled Salmon 8.95

Grilled Gulf Shrimp 9.95

SANDWICHES

Fish Sandwich 19.95

Daily Seasonal Fresh Catch, Grilled or Blackened, Lettuce, Tomato, Onion, House Tartar or Rémoûlade

Jim's Grille Burger 15.95

Fresh Ground Daily, Seasoned and Charcoal Grilled
Cheeses: Cheddar, American, Swiss
Add: Applewood Bacon 1.00
Avocado 1.00
Fried Egg 1.00

Crab Cake Sandwich 19.95

Lump Blue Crab, Pan Seared, Rémoûlade, Lettuce, Tomato

We are not responsible for the appearance or taste of medium-well or well-done steaks. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 20% gratuity will be added on parties of 6 or more adults. Please make us aware of any food allergies.



FROM THE SHORES

– Served with choice of 2 sides –

Daily Fresh Selection

The Grille's 5 Signature Preparations

- **Char-grilled, Broiled, or Blackened**—Lemon Garlic Sauce 32.95
- **Creole Parmesan**—Shallot, Tangy Remoulade, Grana Padano Cheese 35.95
- **Mediterranean**—Feta, Tomato, Red Onion, Bacon, Light Hollandaise 35.95

Jumbo Gulf Shrimp

Lump Crab Stuffed 35.95

Dimitri's Charcoal Grilled 26.95 Golden Fried 26.95

Whole Carolina Flounder 35.95

Fresh Caught, Broiled in Lemon Garlic Caper Sauce
–or– Flash Fried with Apricot Shallot Glaze

Norwegian Salmon 25.95

Grilled, Broiled, or Blackened—
Apricot Shallot Sauce or Lemon Garlic Sauce

Jim's Mississippi Catfish 19.95

Pecan Encrusted, Blackened, or Southern Fried



HAND CUTS

Grilled over Oak and Hickory since 1921

– Served with choice of 2 sides –

Filet – 8 oz.

40.95

Specially Seasoned,
Charcoal Grilled

Ribeye – 16 oz.

47.95

21-Day Aged USDA Prime,
Specially Seasoned and
Charcoal Grilled

Accompaniments

Jumbo Lump Crab Béarnaise 14
Gulf Shrimp 10
Mushroom Demi-Glace 5
Chimichurri Sauce 4
Gorgonzola 4

Grecian Lamb Chops

51.95

French Bone Loin Chops,
Charcoal Grilled,
Basted in Grecian Marinade

Tomahawk Pork Chop

37.95

Kurobuta Farmed,
Apricot Demi-Glace



TRADITIONS

– Served with choice of 2 sides –

Charcoal-Grilled Kabobs

Beef Tenderloin 29.95
Chicken 18.95 Vegetable 14.95

Calf Liver 20.95

Southern Style: Sautéed Onion and Gravy -or-
Grecian Style: Lemon-Oregano Sauce

Souflima 21.95

Original Family Recipe—Prime Pork Tenderloin,
Lemon-Oregano Marinade

Moussaka 20.95

Slow Simmered Ground Beef,
Layered Eggplant, Kasserri Bechamel

PASTAS

– Served with House or Caesar Salad –

Santorini Seafood Linguini 28.95

Aegean Mussels, Scallops, Shrimp, White Wine,
Tangy Grecian Tomato, Fennel, Linguini

Parmesan Chicken 19.95

Pesto Linguini, Grana Padano, Grecian Marinara

SIDES

Idaho Baked Potato
Russet Mashed Potatoes
Crispy Hash Browns
Fresh Turnip Greens
Italian Spinach
Grecian Rice
House Cut Fries
House Salad

Add 5.00
Glazed
Brussels Sprouts
Sautéed
Wild Mushrooms