



STARTERS

Jim's Signature Calamari 15.95

Fresh from the Cold Waters of the Northeast U.S.,
Flash Fried with Fresh Fried Green Tomatoes and
Jim's Signature House Rémoulade

Seared Ahi Tuna 18.95

Ginger-Cilantro Vinaigrette, Wasabi, Pickled Ginger, Soy

Sliced Beef Tenderloin 18.95

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 10.95

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 Char-Grilled
On the Half Shell

17.95

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 11.95

Soup du Jour

Cup 6.95 Bowl 10.95

SALADS

Traditional Greek 11.95

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

Living Lettuce 11.95

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

Caesar 11.95

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

Steak Salad 21.95

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

Apple Walnut 11.95

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

The Wedge 11.95

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

Salad Additions:

Grilled or Fried Chicken Breast 7.95 Grilled Salmon 9.95 Grilled Gulf Shrimp 9.95

SANDWICHES

Daily Fresh Fish Sandwich MKT Price

Grilled or Blackened, Lettuce, Tomato, Onion,
House Tartar or Rémoulade

Jim's Grille Burger 16.95

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

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 –

Fresh Catch of the Day

Jim's 5 Classic Preparations MKT Price

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

Jumbo Gulf Shrimp

Lump Crab Stuffed 35.95 Golden Fried 26.95
 Dimitri's Charcoal Grilled 26.95

Whole Carolina Flounder 36.95

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

Norwegian Salmon 26.95

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

Jim's Mississippi Catfish 20.95

Pecan Encrusted, Blackened, or Southern Fried



HAND CUTS

Grilled over Oak and Hickory since 1921

– Served with choice of 2 sides –

Filet – 8 oz.

42.95

Specially Seasoned,
Charcoal Grilled

Ribeye – 16 oz.

49.95

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

Accompaniments

Jumbo Lump Crab Béarnaise 14
 Gulf Shrimp 10
 Chimichurri Sauce 4
 Gorgonzola 4

Grecian Lamb Chops

52.95

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

New York Strip – 16 oz.

59.95

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



TRADITIONS

– Served with choice of 2 sides –

Charcoal-Grilled Kabobs

Beef Tenderloin 30.95
 Chicken 18.95 Vegetable 14.95

Calf Liver 21.95

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 29.95

Aegean Mussels, Bay Scallops, Gulf Shrimp,
 Tangy Grecian Tomato and Aji Amarillo Sauce, Shaved Fennel

Parmesan Chicken 20.95

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
 Roasted
 Wild Mushrooms

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