



## STARTERS

### Jim's Signature Calamari 16

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 20

Ginger-Cilantro Vinaigrette, Wasabi, Pickled Ginger, Soy

### Sliced Beef Tenderloin 20

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

### Souflima 16

Charcoal Grilled Prime Pork Tenderloin,  
Lemon-Oregano Marinade

### Saganaki 14

Brandy Flamed Kasserli Cheese, Toasted Pita Points, Lemon

### Phyllo Puffs 12

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

18

### Char-Grilled Shrimp Cocktail 19

Grecian Seasoned, House Made Cocktail Sauce

### Jumbo Lump Crab Cakes 25

Pan Seared, Lemon Beurre Blanc Sauce

## CHEF'S SOUPS

### New Orleans Style Seafood Gumbo

Cup 8 Bowl 12

### Soup du Jour

Cup 7 Bowl 11

## SALADS

### Traditional Greek 12

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

### Living Lettuce 12

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

### Caesar 12

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

### Steak Salad 23

Beef Tenderloin, Bibb Lettuce, Rice Noodles, Red Onion,  
Julienned Peppers and Ginger-Cilantro Dressing

### Apple Walnut 12

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

### The Wedge 12

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

### Salad Additions:

Grilled or Fried Chicken Breast 7 Grilled Salmon 10 Grilled Gulf Shrimp 10

## SANDWICHES

### Daily Fresh Fish Sandwich MKT Price

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

### Jim's Grille Burger 17

Fresh Ground Daily, Seasoned and Charcoal Grilled  
**Cheeses:** Cheddar, American, Swiss  
**Add:** Applewood Bacon 1.00 Avocado 1.00  
Fried Egg 1.00 Gluten-Free Bun 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 5 or more. 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 36 Golden Fried 27  
Dimitri's Charcoal Grilled 27

### Norwegian Salmon 27

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

### Whole Carolina Flounder 37

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

### Jim's Mississippi Catfish 22

Blackened with Lemon-Garlic Sauce –or–  
Southern Fried with Jim's Cocktail or Tartar Sauce



## HAND CUTS

### Filet – 8 oz. 44

Specially Seasoned,  
Charcoal Grilled

Grilled over Oak and Hickory since 1921

– Served with choice of 2 sides –

### Jim's Surf & Turf 69

Filet–6 oz. & Canadian Lobster  
Tail–7oz., Drawn Butter

### Ribeye – 16 oz. 52

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

### New York Strip – 16 oz. 59

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

### Grecian Lamb Chops 54

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

### Accompaniments

Jumbo Lump Crab Béarnaise 14 Gulf Shrimp 10  
Sautéed Mushrooms 5 Chimichurri Sauce 4 Gorgonzola 4



## TRADITIONS

– Served with choice of 2 sides –

### Charcoal-Grilled Kabobs

Beef Tenderloin 31  
Chicken 19 Vegetable 16

### Souflima 23

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

### Calf Liver 23

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

### Moussaka 22

Slow Simmered Ground Beef,  
Layered Eggplant, Kasserli Bechamel

## PASTAS

– Served with House or Caesar Salad –

### Santorini Seafood Linguini 32

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

### Parmesan Chicken 23

Pesto Linguini, Grana Padano, Grecian Marinara

## SIDES

Idaho Baked Potato • Russet Mashed Potatoes  
Crispy Hash Browns • House Cut Fries  
Grecian Rice • Fresh Sautéed Green Beans  
Fresh Turnip Greens • House Salad

Add 5.00

Glazed Brussels Sprouts • Sautéed Broccolini