



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 Kasserri 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 –
– * Served with 1 side item –

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

Norwegian Salmon 27

Grilled, Broiled, or Blackened—

Apricot Shallot Sauce or Lemon Garlic Sauce

Santorini Seafood Linguini* 33

Aegean Mussels, Jumbo Shrimp, Scallops,
Grecian Cioppino Tomato-Fennel Broth,
Olive Parsley Gremolata

Whole Carolina Flounder 37

Bone-In, Broiled in Lemon Garlic Caper Sauce
–or– Flash Fried with Apricot Shallot Sauce

Jumbo Gulf Shrimp

Lump Crab Stuffed 36

Golden Fried 27

Dimitri's Charcoal Grilled 27



HAND CUTS

Grilled over Oak and Hickory since 1921

– Served with choice of 2 sides –

Filet – 8 oz.

44

Specially Seasoned,
Charcoal Grilled

Ribeye – 16 oz.

52

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

Accompaniments

Jumbo Lump Crab Béarnaise 14

Gulf Shrimp 10

Sautéed Mushrooms 5

Chimichurri Sauce 4

Gorgonzola 4

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



TRADITIONS

– Served with choice of 2 sides –

– * Served with 1 side item –

Charcoal-Grilled Kabobs

Beef Tenderloin 31

Chicken 20 Vegetable 17

Calf Liver 23

Southern Style: Sautéed Onion & Gravy

Grecian Style: Lemon-Oregano Sauce

Chicken Spanakopita

Linguini* 24

Parmesan Chicken, Spinach,

Leek, Dill, Green Onion,

Feta, Garlic, White Wine

Tomato Cream Sauce

Souflima 23

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

Moussaka 23

Slow Simmered Ground Beef,
Layered Eggplant, Kasserri Bechamel

SIDES

Idaho Baked Potato • Russet Mashed Potatoes • Crispy Hash Browns • House Cut Fries

Grecian Rice • Signature Spinach • Fresh Turnip Greens • House Salad

Add 5.00

Glazed Brussels Sprouts • Sauteéd Mushrooms

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