



STARTERS

Jim’s Signature Calamari 17

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 21

Ginger-Cilantro Vinaigrette, Wasabi, Pickled Ginger, Soy

* Sliced Beef Tenderloin 23

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

* Souflima 17

Charcoal Grilled Prime Pork Tenderloin,
Lemon-Oregano Marinade

Saganaki 15

Brandy Flamed Kasseri Cheese, Toasted Pita Points, Lemon

Phyllo Puffs 13

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

FROM THE SHELL

Char-Grilled Shrimp Cocktail 21

Grecian Seasoned, House Made Cocktail Sauce

Jumbo Lump Crab Cakes 27

Pan Seared, Rémoulade, Lemon Beurre Blanc

JIM’S OYSTERS

Harvested from the Best American Waters

Flash Fried–Seasoned Cornmeal,
House Cocktail or Tartar 19

* **“Raw” on the Shell**–House Mignonette,
Spiced Cocktail, Horseradish 20

Gulf Coast “Rockefeller”–Spinach,
Roasted Red Pepper, Grana Padano,
Ouzo, Breadcrumb 19

CHEF’S SOUPS

New Orleans Style Seafood Gumbo

Cup 8 Bowl 12

Soup du Jour

Cup 7 Bowl 11

SALADS

Traditional Greek 13

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

Living Lettuce 13

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

* Caesar 13

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

* Steak Salad 25

Beef Tenderloin, Red Cabbage, Romaine,
Crispy Rice Noodle, Julienned Peppers, Cilantro,
Green Onion, Ginger Peanut Dressing

Apple Walnut 13

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

The Wedge 13

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

Salad Additions:

Grilled or Fried Chicken 7 *Grilled Salmon 11 Grilled Gulf Shrimp 11

SANDWICHES

Daily Fresh Fish Sandwich MKT Price

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

* Jim’s Grille Burger 18

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

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We are not responsible for the appearance or taste of medium-well or well-done steaks. A 20% gratuity will be added on parties of 5 or more. Please make us aware of any food allergies.*



FROM THE SEA

– 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

- * Jewels of the Sea Pappardelle ♦ 38

Fresh Pappardelle Pasta, Aegean Mussels, Jumbo Shrimp,
Scallops, White Wine & Saffron Sauce

- * Ahi Tuna ♦ 43

Seared Prime Tuna, Mirin Cucumber Seaweed Salad,
Ginger Cilantro, Rice Crispy

Jumbo Gulf Shrimp

Lump Crab Stuffed 36

Golden Fried 28

Dimitri's Charcoal Grilled 28

PRIME STEAK CUTS

- * Petite Filet 44

Specially Seasoned
& Charcoal Grilled

- * Jim's Signature Filet 52

Specially Seasoned
& Charcoal Grilled

- * Ribeye—16 oz. 57

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

Grilled over Oak and Hickory since 1921

– Served with choice of 2 sides –

Enhancements

Jumbo Lump Crab Béarnaise 14

Foie Gras Butter 10

Gulf Shrimp 11

Burgundy 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 55

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

TRADITIONS

– Served with choice of 2 sides –
– ♦ Served with 1 side item –

Chicken Piccata Pappardelle ♦ 27

Fresh Pappardelle Pasta, White Wine-Butter, Brined Capers

Charcoal-Grilled Grecian Kabobs

Specially Seasoned and Marinated,
Grilled with Fresh Skewered Vegetables and
our Lemon-Oregano Sauce

- * Beef Tenderloin 36

Chicken 21 Veggie 18

Parmesan Chicken 25

Seasoned Breadcrumbs, Grana Padana, Grecian Marinara

- * Souflima ♦ 25

Original Family Recipe—Prime Pork Tenderloin,
Lemon-Oregano Marinade, Classic Grecian Tomato Rice

- * Provimi Calf Liver 25

Southern Style: Sautéed Onion & Gravy

Grecian Style: Lemon-Oregano Sauce

SIDES

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

Add 5.00

Glazed Brussels Sprouts • Steamed Asparagus with Hollandaise
Burgundy Mushrooms • Chef's Feature

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