

STARTERS

Jimmy's Wings 13.

honey, cognac, sweet chili glaze

Crispy Chicken Chicharrón 12. *gf*

chicken chunks marinated with garlic and fresh herbs

Carne Frita (Crispy Marinated Pork) 12. *gf*

sake-guava glaze and pickled red onion 🍷

Crispy Calamari 14.

served with marinara sauce

Empanadas 7.

choice of 2: beef, chicken, shrimp or vegetable

Tostones Montaditos 12. *gf*

crispy green plantain cups stuffed with chicken, steak, shrimp or pulled pork 🍷

Jimmy's Crab Cakes 14.

topped with mango chutney in a black bean sauce

Baked Clams 16.

kettle chip-panko crust, herb-citrus-garlic sauce

Clams with Chorizo 15.

in a white wine & fine herbs broth

Lobster Sliders 18.

fresh lobster salad, bibb, celery, chive, citrus aioli, toasted potato buns

Angus Beef Sliders 15.

with Red Wine Sautéed Onions, Provolone Cheese & Cherry Tomatoes

Cheesy Quesadillas 10.

with Pico de Gallo & Sour Cream

upgrade it with your choice of beef, chicken or shrimp 14.

Loaded Nachos 12.

with shredded cheddar, pico de gallo, lettuce & sour cream
upgrade it with your choice of beef, chicken or pork 15.

Jimmy's Picadera 2ppl 25./4ppl 45.

platter of assorted starters 🍷

SALADS

Chef's Citric Salad 13.

baby greens, cherry tomatoes, orange and grapefruit segments, blue cheese crumbles and cointreau vinaigrette

Country B.L.T. Salad 12.

baby kale tossed in garlic dressing with crispy bacon, tomatoes and homemade croutons

Organic Mozzarella and Tomato Salad 14.

vine-ripe tomatos, fresh basil, cilantro pesto

Fresh Seafood Salad 21.

shrimp, octopus, calamari, and mussels in caribbean marinade with spices, tomatoes, onions and peppers

Classic Caesar Salad 12.

egg, white anchovy, aged parmesan, roasted garlic crotons

Beet Salad 13.

fresh beets, arugula, goat cheese, cranberries and almonds in a red wine pomegranate vinaigrette

SOUPS

Potato Leek 10.

with hickory maple bacon

Creamy Lobster & Shrimp Bisque 12.

with a touch of brandy

Caribbean Seafood Gumbo 16.

"7 potencias" seafood soup with a touch of lemongrass & ginger

Five-Spice Coconut Pumpkin Bisque 10.

creamy pumpkin soup prepared with coconut milk, and a twist of asian five-spice



SUSHI/CEVICHE BAR *gf*

TRADITIONAL SUSHI

Sashimi/Nagiri

Tuna 18.

Salmon 14.

Hamachi 16.

Rolls

Salmon/Spicy Salmon 12.

Hamachi/Spicy Hamachi 14.

SPECIALTY ROLLS

Spicy Tuna Roll 18.

spicy tuna, shiso, lemon, kim chee aioli

Crispy Pork Chicharron Roll 14.

sesame green apple slaw, tomato-lime relish

California Roll 14.

spicy crab, cucumber, avocado, scallion, tobiko

Gaucho Churrasco Roll 16.

grilled skirt steak, ripe plantain and cream cheese

Boricua Crab Roll 18.

crab prepared puerto rican style, avocado and cucumber

Snapping Fried Fish Roll 16.

red snapper tempura, avocado, cucumber with spicy sriracha mayo

Shrimp Plantain Tempura Roll 16.

crispy plantain crust and spicy mayo

CEVICHE

Red Snapper

Coconut Ceviche 15.

lemon-lime, coconut milk and passionfruit

Shrimp Ceviche 18.

citric marinade, bay leaves and onions

Salmon Ceviche 15.

infuse with mango

Ceviche Trio 25.

gf - Gluten Free 🍷 - Contains Pork

If you have food allergies, please speak to the owner, manager, chef or your server.

BURGERS/SANDWICHES

Jimmy's Burger 18. - white american cheese, LTOP, bacon, fried egg, guacamole, toasted brioche bun 🍷

Classic Burger 15. - white american cheese, LTOP, toasted brioche bun

El Jibarito Tripleta Sandwich 15. - churrasco, ham, pork, lemon mayo, toasted hoagie roll

Herb Chicken Breast Sandwich 15. - chicken breast marinated in herbs, grilled served with onion confit, tomatoes, lettuce and lemon mayo on toasted hoagie roll

Signature Grill_{gf}

Skirt Steak 25.

Filet Mignon 32.

T-Bone 36.

Shrimp 23.

Boneless Rib-Eye 32.

Porterhouse for Two 72.

Twin Pork Chops 24.

Chicken Breast 19.

ENTREES

Jimmy's Seafood Paella 32. *gf*

shrimp, clams, mussels, octopus in saffron flambé with brandy

Lobster Risotto 35. *gf*

fresh lobster, saffron, white wine, parmesan cheese

Chilean Sea Bass 35.

in cilantro white wine butter sauce

Skirt Steak & Eggs 24. *gf*

house adobo rub, served with frites

Grilled Skirt Steak with Jumbo Shrimp 42.

choice of: brandy butter sauce, lemon garlic butter sauce, or tomato creole sauce

Twin Lobster Tails 45. *gf*

sautéed in saki and garlic butter sauce

Seafood Linguine Fra Diavolo 27.

with shrimps, mussels & calamari

Fried Jumbo Shrimp 21.

kettle chip-panko crust, kim chee dipping sauce

Pan Seared Salmon 21. *gf*

white wine cilantro sauce

Roasted Pork Pernil 25. *gf*

pork marinated in house rub, slow roasted, served with aromatic pigeon pea rice 🍷

Mofongo Relleno 19. *gf*

green plantain, chicharrón, roasted garlic. choice of churrasco strips, garlic chicken or shrimp creole 🍷

Chicken & Waffle 22.

buttermilk fried half chicken, taro root infused waffle and maple syrup

Stuffed Chicken Breast 24. *gf*

stuffed with sweet plantain and white cheese in a mojito rum and mint sauce

Arroz con Pollo 19. *gf*

rice and chicken slow cooked with spices and beer

Roasted Boneless Half Chicken 19. *gf*

house adobo rub, slow roasted

Braised Oxtail "Rabo Guisado" 21. *gf*

stewed in tomato and red wine, prepared with sofrito, potatoes and carrots

Vegetable Paella 19. *gf*

saffron rice, with carrots, zucchini, yellow squash, bean sprouts, green peas and roasted peppers

SIDES 6.

Mamposteo Rice *gf*

Rice and Beans *gf*

Jimmy's Style Fried Rice (8.) *gf*

Roasted Garlic Mashed Potato *gf*

Hand Cut French Fries *gf*

Tostones *gf*

Maduros (Amarillos) *gf*

Garlic Sautee Vegetables *gf*

Mac and Cheese

gf - Gluten Free 🍷 - Contains Pork

If you have food allergies, please speak to the owner, manager, chef or your server.