

WELCOME TO JUMPIN JAKE'S!



181 SACO AVE,
OLD ORCHARD BEACH, MAINE 04064
(207) 937-3250

LIKE US ON FACEBOOK FOR UP TO DATE SPECIALS!



FOOD MENU

APPETIZERS	<u>CLAM CHOWDER</u> CUP OR BOWL. \$7.50/\$9.95	BUILD YOUR OWN PIZZA	10 INCH WITH 1 TOPPING \$10.95 / 2 TOPPINGS \$12.95 / 3 TOPPINGS \$13.95 / EXTRA TOPPINGS - \$1.75 EACH -BACON -PINEAPPLE -HAM -PEPPERONI -HAMBURG -PICKLED HOT PEPPERS -GREEN PEPPERS -SAUSAGE -TOMATOES -JALAPENOS -ONIONS -GREEK OLIVES -MUSHROOMS -FETA CHEESE -SPINACH -CARAMELIZED ONIONS -BLACK OLIVES	
	<u>HADDOCK AND CORN CHOWDER</u> CUP OR BOWL. \$8.50/\$11.50		<u>EAST GRAND PIZZA</u> PEPPERONI, HAMBURG, AND ONIONS. \$14.50	
	<u>MUSHROOM CAPS</u> \$10.50		<u>GREEK PIZZA</u> TOMATO, FETA CHEESE, AND KALAMATA OLIVES. \$14.50	
	<u>ONION RINGS</u> SERVED WITH CHIPOTLE AIOLI. \$9.50		<u>HAWAIIAN PIZZA</u> \$14.50 HAM AND PINEAPPLE.	
	<u>CHICKEN WINGS OR FINGERS</u> BUFFALO OR PLAIN \$14.50		<u>SPINACH AND ARTICHOKE PIZZA</u> \$13.50 ADD CHICKEN \$16.50 ADD CRAB \$18.50	
	<u>PRETZEL BITES</u> SERVED WITH BEER CHEESE. \$13.50		SANDWICHES	
	<u>HOUSE MUSSELS</u> WHITE WINE, GARLIC, BUTTER, AND CILANTRO \$17.95			LETTUCE, TOMATO, AND ONION. SERVED WITH YOUR CHOICE OF ONE SIDE AND A PICKLE. ADD CHEESE OR BACON \$1.00
	<u>CLASSIC POUTINE</u> \$13.50			<u>6 OZ HAMBURGER</u> \$14.95
	<u>SPINACH ARTICHOKE DIP</u> SERVED WITH CHIPS. \$13.50			<u>DOUBLE HAMBURGER</u> \$17.95
	<u>BAKED GOAT CHEESE</u> BLISTERED TOMATOES, ROASTED GARLIC, AND OLIVES. \$14.95 SERVED WITH FRESH BAKED BAGUETTE CROSTINI.		<u>FRIED HADDOCK</u> \$17.95	
<u>CHEESE PAZZO BREAD</u> GARLIC BUTTER AND 4 CHEESE BLEND. \$11.95	<u>BLACKENED HADDOCK</u> \$17.95			
<u>SCALLOP AND BACON</u> PAZZO BREAD \$16.95	<u>HADDOCK BLT</u> \$18.95			
	<u>FRIED HOMESTYLE CHICKEN</u> \$15.95			

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS*

Food prepared in our restaurant may contain or may have come in contact with the following ingredients:
Milk, eggs, wheat, shellfish, peanuts, tree nuts, and other allergens. If you have a food allergy, please notify your server. Thank
you!

FOOD MENU

GRILLED AND BAKED DINNERS	SERVED WITH YOUR CHOICE OF TWO SIDES.	
	<u>BAKED SCALLOPS OR HADDOCK</u> WILD CAUGHT ATLANTIC HADDOCK FILET OR SCALLOPS BAKED WITH SEASONED RITZ CRACKER CRUMBS.	\$24.95
	<u>SCALLOP OR HADDOCK NANTUCKET</u> WILD CAUGHT ATLANTIC HADDOCK FILET OR SCALLOPS BAKED WITH IMPORTED SWISS CHEESE, SLICED TOMATO, AND CRISPY BACON.	\$26.95
	<u>LEMON PEPPER SALMON</u> FRESH ATLANTIC SALMON CHARBROILED WITH HOUSE LEMON PEPPER SEASONING.	\$26.95
	<u>BLACKENED HADDOCK</u> PAN SEARED HADDOCK FILET WITH MILD HOUSE BLACKENING SEASONING. TOPPED WITH FRESH CHOPPED PINEAPPLE CUCUMBER SALAD.	\$26.95
	<u>NY STRIP STEAK</u> CENTER CUT NY SIRLOIN STEAK TOPPED WITH COMPOUND GARLIC BUTTER.	\$31.95
	ADD 3 GRILLED SHRIMP \$6	
	SALADS	
	<u>GARDEN SALAD</u> MIXED GREENS, CUCUMBERS, RED ONIONS, GRAPE TOMATOES, GREEN PEPPERS, SHREDDED CARROTS, AND CROUTONS.	\$11.95
	<u>CAESAR SALAD</u> ROMAINE LETTUCE, PARMESAN CHEESE, CROUTONS, AND CAESAR DRESSING.	\$11.95
<u>SUMMER SALAD</u> MIXED GREENS, CUCUMBERS, SEASONAL BERRIES, CANDIED WALNUTS FETA CHEESE, AND CROUTONS.	\$15.95	
ADD TO ANY SALAD GRILLED CHICKEN \$6.96 / GRILLED SALMON \$10.95 BLACKENED HADDOCK \$8.95 / 1/4 LB LOBSTER \$23.95 GRILLED SHRIMP \$9.96		
PASTA DINNERS		
<u>HADDOCK PICATTA</u> HADDOCK FILET PAN SEARED WITH A GOLDEN CRUST AND SIMMERED IN A BUTTER WHITE WINE SAUCE. SERVED OVER LINGUINI WITH A SIDE OF SAUTEED VEGETABLES.	\$28.95	
<u>MEDITERRANEAN CHICKEN</u> CHICKEN, TOMATO, GREEK OLIVES, ONIONS, PEPPERS, AND ARTICHOKE HEARTS SUATEED IN A ZESTY MARINARA SAUCE. SERVED OVER LINGUINI.	\$25.95	

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FOOD PREPARED IN OUR RESTAURANT MAY CONTAIN OR MAY HAVE COME IN CONTACT WITH THE FOLLOWING INGREDIENTS: MILK, EGGS, WHEAT, SHELLFISH, PEANUTS, TREE NUTS, AND OTHER ALLERGENS. IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY YOUR SERVER. THANK YOU!

FOOD MENU

FRIED DINNERS	SERVED WITH FRIES AND COLESLAW.	
	<u>HADDOCK</u>	\$20.95
	<u>SCALLOPS</u>	\$24.95
	<u>CLAM STRIPS</u>	\$18.95
	<u>WHOLE BELLY CLAMS</u>	\$28.95
	<u>SHRIMP</u>	\$21.95
	<u>CLAM CAKES</u> 3 HOMEMADE	\$17.95
	<u>CHICKEN FINGERS</u>	\$15.95
	<u>CHICKEN WINGS</u>	\$17.95
	KID'S MENU	
SERVED WITH YOUR CHOICE OF ONE SIDE.		
<u>CHICKEN TENDERS</u>	\$7.99	
<u>CHEESEBURGER</u>	\$7.99	
<u>HAMBURGER</u>	\$6.99	
<u>GRILLED CHEESE</u>	\$5.99	
<u>SMALL SHRIMP</u>	\$12.99	
<u>HADDOCK NUGGETS</u>	\$12.99	
SIDES		
FRENCH FRIES MASHED POTATOES GARDEN SALAD CAESAR SALAD COLESLAW VEGETABLE OF THE DAY CUCUMBER SALAD BAKED BEANS POTATO SALAD ONION RINGS +\$3.00		

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DRINK MENU

WINE

RED WINE
MONDOVI, CABERNET

WHITE WINE
MONDOVI, CHARDONNAY
MONDOVI, PINOT GRIGIO
MONDOVI, SAUVIGNON BLANC

BOTTLED WINE
1 LITER OF SANGRIA \$20.95
BARONE CABERNET \$29.95
FANTINI MONTEPULCIANO \$39.95
LOUIS BEAUJOLAIS \$39.95
BRANCOTT ESTATE, SAUVIGNON
BLANC \$31.95
LA CREAMA, CHARDONNAY \$38.95
BENVOLIO PINO GRIGIO \$29.95

SPECILTY COCKTAILS

LONG ISLAND ICED TEA
VODKA, CIN, WHITE RUM, WHITE
TEQUILA, TRIPLE SEC, SOUR MIX,
AND COKE

JAKE'S RUM PUNCH
MALIBU, DARK RUM, ORANGE
LIQUEUR, LIME JUICE, SPLASH OF
BITTERS, AND TROPICAL BLENDED
JUICES

OOB LEMONADE
VODKA, FRESHLY SQUEEZED
LEMONADE, AND STRAWBERRY
PUREE

PINEAPPLE SMASH
CAPTAIN MORGAN, PINEAPPLE RUM,
FRESH LIME JUICE, SPLASH OF
PINEAPPLE JUICE, AND SODA WATER

MOSCOW MULE
VODKA, FRESH LIME JUICE, AND
GINGER BEER

TROPICAL MAITAI
ALMOND LIQUEUR, DARK RUM,
WHITE RUM, LIME JUICE, TRIPLE SEC,
AND PINEAPPLE JUICE

GA PEACH TEA
JIM BEAM PEACH, PEACH SCHNAPPS,
AND SWEET TEA

RED SANGRIA
BLENDED RED WINE, BRANDY, AND
FRESHLY SQUEEZED FRUIT JUICE

MARTINIS

LEMON DROP OR BLUEBERRY
LEMON DROP MARTINI
VODKA, FRESH LEMON JUICE,
SIMPLE SYRUP, AND A LEMON
TWIST

ESPRESSO MARTINI
VODKA, THREE OLIVES ESPRESSO
VODKA, AND A SPLASH OF BAILEYS

MARGARITAS

MARGARITA FLIGHT
TRY ALL FOUR FLAVORS!

JAKE'S MARGARITA
TEQUILA, FRESH SQUEEZED LIME
JUICE, ORANGE JUICE, AND SOUR
MIX

ASK YOUR SERVER ABOUT OUR
FLAVORS OF THE WEEK!