

Brunch

SCONES OR MUFFINS OF THE DAY

ASSORTED FRESH FRUIT PLATE
Seasonal fruit with vanilla – honey yogurt

STEEL CUT OATMEAL
Brown sugar, raisins & walnuts

HOUSE-MADE TROPICAL GRANOLA
Made with assorted nuts & shredded coconut
Served with fresh berries & yogurt or milk

FRENCH TOAST
Citrus & cinnamon swirl brioche bread with seasonal fruit

BUTTERMILK WAFFLE
Maple syrup, fresh fruit & whipped cream

“THAI STICKS”
Pork, rockshrimp & shiitake spring rolls
Thai herb- peanut vegetable slaw & chile-mint dipping sauce

3.5

9

8

9

12

11

11

Seafood Raw & Not So Raw Bar

OYSTERS	CLAMS	PEEL & EAT SHRIMP
2.5 EACH	2.25 EACH	6.75 PER 1/4LB
Mango mignonette • Island mustard sauce • House-made hot pepper sauce		

SEAFOOD PLATTER		
SMALL	LARGE	JUMBO
19	29	49

COCO-BECHE MP
Thinly sliced fish of the day marinated in coconut, lime & chile pepper

BAKED CLAMS WITH CHILE-BACON BUTTER (4) 11

BAKED OYSTERS WITH TASSO & SPINACH (4) 13

Meat Sides

BACON (3 slices)
CHICKEN APPLE SAUSAGE (3)
SAUSAGE LINKS (2)
All sides 4 each

Beverages

ISLAND BLEND COFFEE
REGULAR OR DECAF
2.5

ASSORTED NUMI TEAS
3.5

ESPRESSO
2.5

LATTE
3.5

CAPPUCCINO
3.5

ORANGE OR GRAPEFRUIT JUICE
3.5

Desserts

CHOCOLATE BROWNIE SUNDAE
With vanilla ice cream, hot fudge, whipped cream, roasted almonds... you know, the works!
7

TRES LECHES CAKE
Passion fruit & strawberry sauces
7

18% GRATUITY ADDED
FOR PARTIES OF
6 OR MORE

Farm Fresh Eggs

2 EGGS ANY STYLE
Served with fresh fruit, small green salad or hash brown & toast or green onion roti flatbread
12

Jam House Scrambles

3 Eggs cooked up with one our tasty combinations of mix-ins.
Choose from selections below
13

ANDOUILLE SAUSAGE, MUSHROOMS, PEPPERS & CHEDDAR

SPINACH, CARAMELIZED ONIONS, MUSHROOMS & SMOKED GOUDA

JERK CHICKEN, TOMATOES, GREEN CHILES & MONTEREY JACK CHEESE

JAM HOUSE SCRAMBLES SERVED WITH FRESH FRUIT, SMALL GREEN SALAD OR HASH BROWNS & TOAST

Sandwiches

SERVED WITH CHOICE OF SWEET POTATO FRIES OR SMALL GREEN SALAD

GRILLED EGGPLANT, TOMATO & ROASTED PEPPER 10
Goat cheese, basil aioli & whole grain bread

CRISPY CATFISH PO' BOY 12
Creole remoulade, shredded romaine lettuce, French roll

HOT PRESSED CUBAN SANDWICH 12
Thin-sliced, slow-roasted pork, sweet pickles, mustard & swiss cheese

BAHAMIAN BURGER 13
1/2 lb. Niman ranch natural beef, grilled sweet onions, housemade island spiced catsup, challah bun, served with your choice of sweet potato fries or small green salad

Entrees

CHEESY DUNGENESS CRAB FLATBREAD 14
Poblano pepper & Monterey jack cheese

B.E.A.T. - HOBBS BACON, EGG, ARUGULA & TOMATO 12
Stone-oven baked flatbread with roasted garlic aioli

MANGO CURRIED CHICKEN BREAST SALAD 13
Almonds, flame grapes, radicchio & butter lettuces

GRILLED SKIRT STEAK & EGGS ANY STYLE 16
Trinidadian pepper sauce, sweet potato fries

CAESAR CLASSIC 10
Hearts of romaine, toasted cornbread croutons, creamy caesar dressing
- ADD SHRIMP OR CHICKEN 6

ROBERT BARKER, EXECUTIVE CHEF
JOEY ALTMAN, CONSULTING CHEF