

Jammers

RESTAURANT & BAR

SMALL BITES, BIG FLAVORS

- JAMMERS PORK BELLY BAO BUNS** ● 20
Cucumber salad, hoisin, fragrant cilantro
- SHRIMP FREGOLA** ◐ 25
Tomato seafood broth, lemon, feta cheese
- EGGPLANT CAPONATA** GF ▲ ▼ 18
BRUSCHETTA
Reduced balsamic, shaved parmesan, confit garlic
- CRISPY FISH TACO** 20
Kimchi slaw, bang bang sauce, unagi
- YELLOW SPLIT PEA HUMMUS** GF ▲ ▼ 18
Red onion jam, island style chips, candied pistachios

ROLL-UPS AND STACK-UPS

- SALTWATER FRIED CHICKEN SANDWICH** 20
Brioche bun, cilantro remoulade, bibb lettuce, tomato jam, confit mushrooms, cheddar cheese
- TORTILLA BURRITO WRAP** ● 25
WITH SPICY CHICKEN
Chunky guacamole, "pico de gallo", sour cream
- SHRIMP QUESADILLA** 18
Tomato salsa, guacamole, red onions, roasted peppers, kimchi, pepper jack cheese
- THE JAMMERS CHEESE BURGER** 18
8 oz. beef patty, sesame seed brioche bun, bourbon onions, tomato jam, blue cheese
Add Smoked Bacon
- MARKET FISH SANDWICH** 20
Squid ink brioche bun, cilantro remoulade, pineapple & seasoning pepper chutney

FIELD AND FARM

- ROASTED BEETS AND GOAT CHEESE SALAD** GF ▲ ▼ 20
Candied walnuts, pickled beets, beetroot panna cotta, beetroot lasagna, fried goat's cheese, beetroot chutney, dressed micro greens, balsamic reduction
- SPICED YELLOWFIN TUNA NICOISE** 20
Spiced kalamata olives, haricot vert, fingerling potatoes, cherry tomatoes, 6-minute hen egg, scorched caper vinaigrette
- CAESAR SALAD** 15
Romaine hearts, sundried tomatoes, parmesan crisps, sour dough crouton, kalamata olives
- Add cajun spiced chicken 10
Add seared salmon 12
Add tiger shrimp 12
- FRESH BURRATA MOZZARELLA** ▼ 18
Heirloom tomatoes, caprese dressing, pinenut basil pesto, marinated olives, grilled crostini
- ORGANIC GARDEN TOSSED SALAD** GF ▲ ▼ 16
Cherry tomatoes, cucumber, red onions, carrots, radish, crumbled feta, cucumber & mint dressing





SIGNATURE SELECTION

PIMIENTO JERKED PORK TENDERLOIN	40
Creole rice, tamarind glaze, fried plantain, organic greens	
HERITAGE ANGUS SKIRT STEAK "CENTER CUT" 12 OZ. ▶	70
Chili butter, french fries, mango ketchup, tomato chutney, bearnaise sauce	
CHEF JOHN'S FAMOUS YELLOW THAI CHICKEN CURRY ●	40
Spiced basmati rice, vegetable ragu, dhal puri roti skin, mango chutney	
SLOW BRAISED LAMB SHANK ▶	40
Blue cheese polenta, gremolata, semi-dried tomatoes, root vegetables ragout	
FISHERMAN'S CATCH OF THE DAY	38
Whipped butternut squash and potato puree, vegetable fettucine, pink peppercorn sauce	
BRAISED BEEF SHORT RIBS	65
Caramelized onion mash, earthy vegetables, demi glaze	
MOROCCAN LAMB TAGINE	65
Mediterranean israeli couscous, red pepper cream, pan-fried flatbread	

ARTISAN NOODLES

ALFREDO CHICKEN FETTUCINE ▶●	28	TIGER SHRIMP PENNE ●	30
Smoked bacon, creamy mushrooms, parmesan, basil		Tomato sauce, chili oil, herb crumb	
PAPPARDELLE WITH BRAISED HEN ●	28	BEEF RAGU AND ROSEMARY LASAGNA ●	30
Lime, pistachio, parsley		Broccoli, grated parmesan	
BRAISED OXTAIL AND MUSHROOM ●▶	40	ROASTED VEGETABLE LASAGNA ▶●	18
LINGUINI Shaved parmesan, truffle oil, sundried tomatoes		Tomato fondue, parmesan shavings	

LITTLE EXTRAS

GARDEN SALAD	10	CREOLE RICE	10	FRENCH FRIES	10	ROASTED VEGETABLES	10
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Please advise us of any food allergies or dietary requirements.

All prices are in US dollars and are subject to 7% VAT and a 10% service charge which will be added to the base price and will be reflected on your final bill.

▼ VEGETARIAN

▲ VEGAN

● GLUTEN

▶ DAIRY

■ NUTS

◌ SHELLFISH

