



Homemade Soups

- FRENCH ONION**
Caramelized red, vidalia and sweets Gruyère cheese **\$9**
- SEAFOOD BISQUE**
Baby shrimp, chopped clam, lump crab meat, with a touch of cream **\$9**

For the Kids!

- CHICKEN FINGERS**
French fries, honey mustard **\$12**
- GRILLED CHEESE**
French fries **\$12**
- KID'S PASTA**
Butter, Marinara OR Mac n' cheese style **\$12**
- MOZZARELLA STICKS**
with marinara **\$12**

Starters

- FRITO MISTO**
Calamari & shrimp with red pepper aioli & marinara **\$16**
- PEI MUSSELS**
Bianco or fra diavolo **\$14**
- AHI TUNA POKE***
Seaweed salad, diced avocado, sweet and spicy wasabi soy **\$16**
- CRAB CAKE**
Maryland blue claw, roasted corn salsa, spiced aioli drizzle **\$16**
- BANG BANG SHRIMP**
Batter dipped, sweet Thai chilli glaze **\$16**

- GUACAMOLE**
Warm white corn crisps pico de gallo, red pepper aioli **\$14**
- LOADED NACHOS**
Cheese, hot cherry peppers, lettuce, guacamole, pico de gallo, sour cream Add ground beef-\$5, Grilled Chicken-\$5 **\$14**
- SWEET n' SPICY WINGS**
Choose between Thai BBQ, House Buffalo or Stinging Honey Garlic **\$14**
- LOCAL STUFFED BAKED CLAMS**
Chopped garlic, white wine, butter **\$14**

Classic Salads

Dressing options: Balsamic Vinaigrette, Bleu Cheese, Caesar, Honey Mustard, Italian, Oil & Vinegar, Ranch, Thousand Island

- CJ'S CHOPPED SALAD**
Mixed greens, tomato, bacon, gorgonzola, artichoke, onion, cucumber, creamy cucumber dressing **\$14**
- CJ'S VINEYARD**
Mixed greens, walnuts, gorgonzola, cranberries, mandarins, pomegranate vinaigrette **\$14**
- STEAKHOUSE WEDGE**
Chilled iceberg, creamy bleu cheese, crispy bacon, tomato, creamy bleu cheese dressing **\$14**
- CAESAR**
Crisp romaine hearts, parmesan, croutons, classic Caesar dressing **\$14**

Add to your salad: Chicken (Blackened, Crispy or Grilled) \$6, Shrimp (Blackened or Grilled) \$9, Steak* \$9

Signature Sandwiches

All sandwiches are served with CJ's Signature Seasoned fries

- CJ'S FAMOUS BURGER***
Toppings for an additional cost: Cheese (American, Bleu, Cheddar, Mozzarella, Swiss) bacon, onions (fried, sautéed, raw), sautéed mushrooms, jalapenos, hot cherry peppers, guacamole, avocado, fried egg **\$15**
- NEW YORK REUBEN**
Thin sliced NY pastrami Swiss, house made kraut, Thousand Island, marble rye **\$16**
- HONEY DIJON CHICKEN**
Grilled marinated cutlet, Swiss, smoked onions, toasted Ciabatta **\$15**
- YANKEE POT ROAST SANDWICH**
Slow braised, rich gravy, pickled red cabbage, toasted Ciabatta **\$16**
- GRILLED VEGGIE SANDWICH**
Balsamic marinated local veggies, gorgonzola, toasted Ciabatta **\$15**
- FRENCH DIP**
Thin sliced roast beef, mozzarella, toasted hero, Au Jus for dipping **\$16**
- CLASSIC BLT**
Classic thick sliced applewood bacon, lettuce, vine ripe tomato, mayo, marble rye **\$15**
- STEAK SANDWICH***
Marinated shell steak, mozzarella, house-made demi glaze, crispy fried onions, served open face on toasted Ciabatta **\$20**

Pastas

- LOBSTER RAVIOLI**
Ricotta, parmesan, Maine lobster, tomato cream **\$28**
- RIGATONI & CHICKEN FLORENTINE**
Sautéed chicken, spinach, rosa sauce **\$25**
- SHRIMP SCAMPI OVER LINGUÍNE** **\$28**

THE AMERICAN GRILL
Our famous plate of something for everyone!
Half roasted chicken, half rack of ribs, sweet sausages, sliced Flat Iron*
Served with baked beans, cole slaw and Cjs fries **\$38**

House Specialties

Sides: Mac & Cheese \$6, Baked Beans \$4, Cole Slaw \$6, Sweet Potato Fries \$6, CJ's Fries \$6, Onion Rings \$8, Mashed Potatoes \$6, Sweet Mashed Potatoes \$7, Veggies \$6

- HALF HERB ROASTED CHICKEN**
Pan jus, mashed potatoes, local veggies **\$24**
- CRABMEAT STUFFED FILET OF SOLE**
Garlic, white wine, lemon, butter, mashed potatoes, local veggies **\$26**
- BLACK ANGUS NY STRIP***
with a port wine demi-glaze with mashed potato & local veggies **\$30**
- HONEY DIPPED FRIED CHICKEN**
with sweet potato fries **\$24**
- MISO SALMON**
Teriyaki glaze, cucumber wasabi drizzle, pickled ginger sweet mashed, local veggies **\$26**
- CJ'S FAMOUS MARINATED FLAT IRON***
Grilled to your liking mashed potatoes, local veggies **\$28**
- ROASTED RACK OF LAMB**
Rosemary and Dijon crusted, house-made demi-glaze, sweet mashed, local veggies **\$32**
- 24 HOUR BBQ RIBS**
Fries, cole slaw half **\$22**
full **\$32**
- THE FILET MIGNON***
Green peppercorn Au Poivre mashed potato, local veggies **\$32**

Before placing your order, please inform your server if a person in your party has a food allergy.

* These menu items are cooked to your liking. Consuming raw or undercooked meat, fish, shellfish, or fresh eggs may increase your risk of food borne illness, especially if you have certain medical conditions.