



JUMPIN' JAY'S FISH CAFE

Welcome to Jumpin' Jay's Fish Cafe Restaurant Week 2010

Please choose one for each course.

Starters

Restaurant Week Mixed Green Salad

Mixed greens, fresh tomatoes, cucumbers, red onions, dried cranberries & crumbled bleu cheese tossed in our balsamic & cider vinaigrette.

French Oyster Soup

A rich oyster soup with a savory crouton & Swiss cheese topping, baked until golden brown.

Steamed PEI Mussels

With a ginger saffron cream, lemongrass, scallions, jalapenos, tomatoes, garlic, shallots & fine herbs.

Smoked Salmon Rangoon

House smoked salmon mixed with cream cheese, minced red peppers, capers & lemon zest, fried up crispy & hot. Served with a spicy mustard sauce.

Roasted Pear & Radicchio Salad

A Gorgonzola filled pear, oven-roasted and served with dressed radicchio, dried cranberries, pepitos & a port wine glaze.

Entrees

Jay's Crab Lasagna

Our housemade crab lasagna loaded with crabmeat, fresh vegetables & served with a lobster veloute sauce.

Pan Roasted Local Cod Filet

Served over rich & creamy lobster rissoto with roasted portobello mushrooms & finished with a poblano pepper coulis.

Grilled Stuffed Atlantic Salmon

Grilled salmon with a baby shrimp & andouille sausage cornbread stuffing. Topped with a fresh tomato salsa & finished with an avocado tzatziki sauce.

Vegetarian Plate

A Napoleon of marinated grilled portabello mushrooms, red onion, roasted red peppers, goat cheese & basil atop creamy wild mushroom polenta with fresh oregano oil.

Desserts

Spiced Pumpkin & Raisin Square

Served hot with Shain's of Maine Vanilla Ice Cream & fresh whipped cream.

Pear & Apple Crisp

Served hot with Shain's of Maine Vanilla Ice Cream & fresh whipped cream.

Mini Sorbet of the Day

Garnished with fresh fruit.

Please notify your server of any food allergies.