

JUMBY BAY

island grill • jupiter, fl



FIRST TINGS FIRST

- ☺ **SESAME SEARED TUNA**
with wasabi aioli and ginger 10
- MACHO NACHOS**
served with ground beef or chicken 11
- ☺ **BBQ CHICKEN QUESADILLA**
with black bean salsa 8
- ☺ **AWARD-WINNING CHICKEN WINGS**
spicy hot or honey BBQ 10
- JALAPEÑO POPPERS**
with raspberry sauce 9
- ☺ **CHICKA CHICKA FINGERS**
with honey mustard or BBQ sauce 8
- CRISPY CALAMARI**
with homemade marinara 10
- ☺ **CHEESE FRIES**
topped with bacon and spicy ranch to dip 8
- JUMBY SMOKIN' FISH DIP**
with club crackers, celery and carrot sticks 10
- GF **PEEL & EAT SHRIMP BUCKET** 11
- CONCH FRITTERS**
with a Caribbean boom boom sauce 10

☺ Happy Hour appetizers available for \$5 Monday through Friday from 4 to 7pm

SOUPS

- LOBSTER BISQUE**
with lump crab meat 6
- SOUP OF THE DAY**
chef's special of the day 5

SANDWICHES

served with your choice of sides (add \$1 to make any sandwich into a wrap)

CRUNCHY FISH SANDWICH crusted with cornflakes and deep-fried served on a kaiser roll with lettuce and tomato and spicy tartar on the side 10

"NO WORRIES MON" BURGER
a 1/2 lb burger with no worries mon! build your own - choose lettuce, tomato, american cheese, swiss cheese, pepper jack cheese, bacon, mushrooms, onions, bleu cheese, mayo, mustard, pickles 11

BLACKENED DOLPHIN SANDWICH
a blackened mahi fillet served on kaiser roll with lettuce and tomato 11

JERK CHICKEN SANDWICH a jerk seasoned chicken breast served on a kaiser roll with lettuce and tomato 9

CUBAN SANDWICH grilled ham, cuban pork, pickles, swiss cheese and spicy mustard on cuban bread 9

PRIME RIB SANDWICH tender strips of prime rib, sautéed onions and melted swiss cheese served on a toasted hoagie roll served with au jus on the side 10

GREENTINGS

PEANUT ISLAND SALAD grilled chicken breast over a mix of spring greens and romaine, topped with bacon, peanuts, crunchy shoestring potatoes and spicy thai peanut dressing 13

MAHI TRIO SALAD a sampling of scallops, shrimp and blackened mahi over spring greens with bleu cheese crumbles, bacon bits and diced plum tomatoes served with mango vinaigrette dressing 16

CHICKA CHICKA FINGER SALAD
fried chicken tenders served atop a mix of spring greens and romaine with jack and cheddar cheeses, avocado, tomatoes and honey mustard dressing 13

THE GOBBLER turkey breast sliced in house, swiss cheese, romaine lettuce and avocado served on a toasted hoagie roll, grilled and served with a side of cranberry-mayo 10

CHICKEN PHILLY shredded chicken breast, sautéed mushrooms and onions topped with melted pepperjack cheese on a toasted hoagie roll 9

BUFFALO CHICKEN WRAP shredded chicken breast tossed in a mild wing sauce and wrapped in a flour tortilla with tomatoes, jack and cheddar cheeses, then pressed panini style served with a side of bleu cheese dressing 9

SIDES

seasoned french fries, bow tie pasta salad, steamed veggies, island slaw

PREMIUM SIDES (add \$2)
sweet potato fries, onion rings, fresh fruit cup

BLACKENED SCALLOP SALAD
blackened scallops over fresh spinach and arugula, topped with corn, red onion, bleu cheese crumbles, bacon and ginger citrus dressing 16

SUMMER SALAD baby spinach, topped with fresh berries, diced plum tomatoes, candied pecans and goat cheese served with raspberry dressing 13
add chicken or shrimp for an additional charge

TRADITIONAL CAESAR SALAD
romaine with traditional caesar dressing topped with homemade garlic croutons and fresh grated parmesan cheese 6
add chicken, shrimp or mahi filet for an additional charge

where it's
ALWAYS
island time



SPECIALTIES FROM DEH SEA

CARIBBEAN CRAB CAKES three lump crab cakes served with a pineapple mango salsa and seasoned fries 19

GF JUMBYLAYA this spicy mixture of shrimp, andouille sausage, chicken, peppers, onions, celery and tomatoes in a broth served over basmati rice is guaranteed to clear the sinuses 17

GF CITRUS MAHI grilled dolphin fillet basted with citrus and grilled pineapple served with basmati rice and steamed veggies 19

SESAME SEARED AHI TUNA STEAK with a honey soy glaze and wasabi aioli served with basmati rice and veggies 22

GF FRESH FISH BOWL our fresh catch blackened over a bowl of black beans and rice, shredded lettuce, tomato, sliced avocado, lime and cilantro drizzled with a green aioli *Market Price*

FRESH CATCH chef's fresh catch of the day prepared as you like *Market Price*

FISH TOPPINGS:

pineapple mango salsa
white wine, lemon and capers
lobster cream sauce

LOBSTA DINNER cold water tails served steamed or grilled with drawn butter and veggies 2 tail dinner 25 • 3 tail dinner 29

SWEETTINGS

KILLER KEY LIME PIE drizzled with raspberry sauce... escape to the islands! 6

PEANUT BUTTER CUP PIE
OMG you gotta have it! 6

APPLE PIE A LA MODE a bowl of hot apple pie (you can't slice this one) crowned with french vanilla ice cream and sprinkled with cinnamon 6

CHOCOLATE BROWNIE OASIS
a fudge brownie island inhabited by french vanilla ice cream, whipped cream and chocolate drizzle 6



LIVIN' OFF DEH LAND

GF BLACKENED PRIME RIB our slow oven-roasted prime rib sliced to order, seasoned and seared served with garlic mashed potatoes. This item slow-cooks all day and is ready to serve after 4pm 8oz 16 • 12oz 20 • 16oz 22

GF CURRY CHICKEN a seasoned chicken breast topped with a mustard curry sauce served with fried plantains over basmati rice 14

JUMBY BABY BACK RIBS a slab of danish baby back ribs smoked grilled and basted with tangy BBQ sauce served with seasoned fries full rack 18 • half rack 12

SURF & TURF a 12oz prime rib and lobster tail served with garlic mash and fresh veggies 24

GF ISLAND KABOBS two skewers of grilled pineapple, red pepper, onions, mushrooms, zucchini and plantains over tropical rice 11
add chicken or shrimp for an additional charge

CARIBBEAN COWBOY STEAK
16oz ribeye seasoned and grilled over an open flame, topped with fried onions and served with garlic mashed potatoes and steamed veggies 21

ISLAND STYLE FILET MIGNON
an 8 oz center cut filet seasoned and flamed grilled topped with a parmesan peppercorn butter served with garlic mashed potatoes and veggies 26
add a lobster tail for 10

RASTAPASTA

CALYPSO PASTA a spicy saute of shrimp and andouille sausage tossed in a Cajun cream sauce and served over linguine 16

PASTA JAMAICA a colorful creation of grilled chicken, sautéed spinach, tomatoes and toasted almonds in a jerk seasoned sauce over linguine 14

LOBSTA PASTA lobster chunks, tomatoes, basil and mushrooms in a white wine garlic butter sauce over penne noodles 25

VEGGIE MON PASTA a vegetarian delight of penne pasta, carrots, broccoli and seasonal veggies in a light Alfredo sauce sprinkled with parmesan cheese 11

SEAFOOD PASTA
scallops, shrimp and fresh fish in an Alfredo sauce with grilled zucchini over linguine 20

CRUZ BAY PENNE PASTA chicken, broccoli and mushrooms tossed with penne pasta in a smoked tomato cream sauce, topped with fresh grated parmesan 14



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There is a risk with the consumption of undercooked proteins. Consumers with increased risk of illness should not consume protein products cooked less than well done.

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