

Appetizers

Grilled Chicken Quesadilla

Grilled Chicken, sharp cheddar, tomatoes and green onions in a griddled flour tortilla 8.

Jbones Hot Wings

Ten bone sucking wings made to your liking with homemade bleu cheese dressing 8.5

Calamari

Lightly floured and seasoned Served with marinara 7.5

Steamers

Choose either red or white 10.

Crab Bites

homemade and perfectly crisped w/ remoulade 8.

Bruschetta

Grilled toasts w/ fresh tomato, basil and garlic 4.5

Crispy Potato Skins

with bacon, cheddar and sour cream 5.5

Jbones Nachos

House fried tortillas with melted Cheddar & Jack cheeses, tomatoes, sour cream, jalapenos & homemade salsa 7.5 add chicken 9.5

Jersey Clam Casino

Broiled with a bacon, pepper and onion filling 7.

Jumbo Shrimp Cocktail

Five Jumbo Shrimp served with spicy cocktail sauce 7.5

Hot Crab & Artichoke Dip

Served piping hot in a crock with pita crisps 8.5

PEI Mussels

Red or spicy white 9.

Basket of Onion Rings

Beer battered w/ remoulade sauce 5.

Mozzarella Sticks

with marinara sauce 5.

Coconut Shrimp

Seven sweet coconut battered shrimp delicately fried and served with a spicy Thai sauce 8.5

Homemade Soups and Fresh Salads

Soup du jour

Cup 3. Bowl 5.

Seafood Soup

Market price

Classic French Onion Soup

Served in a crock with croutons and bubbling melted Swiss and Provolone cheese 5.

Buffalo Chicken Salad

Mixed greens, tomatoes, cucumbers & onions, tossed with blue cheese dressing, blue cheese crumbles & topped with buffalo chicken tenders 8.

Corbin City Chopped Salad

Bountiful bowl of crisp chopped iceberg with apples, gorgonzola, sweet peppers, scallions and candied pecans tossed with a cider vinaigrette 8.

Classic Caesar

Fresh Romaine with grated Reggiano cheese and croutons and our homemade Caesar dressing 6. Add Grilled or Blackened Chicken 8; Shrimp 9.5

The Wedge

Fresh and Crisp Iceberg lettuce topped with blue cheese dressing and crumbles finished with bacon and cherry tomatoes 6.5

Italian Chef Salad

Mixed greens, salami, Capricola, Provolone, Prosciutto, Pepperoni, hard boiled egg, tomato, cucumbers, olives & pepperoncini tossed w/ Italian dressing 8.

Traditional Italian Specialties

Seafood Fra Diavolo

Jumbo Shrimp, local scallops, clams and mussels served in a spicy tomato broth over linguine 22.

Marsala

Pan sautéed with domestic mushrooms and sweet marsala wine
Chicken 16. Veal 19.

Saltimbocca

Pan sautéed with Parma Prosciutto, sage and melted provolone in a white wine demi-glaze
Chicken 17. Veal 20.

Chicken Bruschetta

Grilled chicken topped with bruschetta and a balsamic reduction 16.

Shrimp Scampi

Shrimp served scampi style over linguini 17.

Fettuccine Alfredo

Tossed with a rich creamy sauce and garnished with broccoli 12.
With Chicken 14. With Shrimp 16.

Penne a La Vodka

Vodka rosa sauce with pancetta and Broccoli 12
With Chicken 14. With Shrimp 16.

Homemade Meat Lasagna

Layers of fresh pasta with ricotta cheese, veal, pork and beef and homemade red gravy 15.

Crab Pasta

Jumbo Lump crabmeat sautéed with garlic & wine over angel hair. Choose red or white 20.

Bowl of Penne

With our homemade Italian red gravy with meatballs or sausage 12.5

Linguine and Clams

Sautéed chopped clams and little necks
Red or White 17.

“ Licata”

Parmigiana style and Jerry’s favorite!
Lightly breaded and fried with homemade red gravy, melted mozzarella and side of pasta
Chicken 16. Veal 19.

**** All of our Dinner entrees come with choice of house salad or soup du jour, vegetable du jour and choice of potato (except pasta dishes) and homemade bread.**

****All of our bread is prepared and baked freshly everyday on premises and can be purchased to take home for \$3 a loaf**

Shore Favorites

Crab Cakes

No fillers! Mixed with homemade crab imperial
Served sautéed, broiled or fried 20.

Sesame Seared Ahi Tuna *

Served with crispy noodles
& a cucumber asian salad 17.

Seafood Au Gratin

Scallops, Jumbo Shrimp, and Jumbo Lump Crabmeat
baked in a creamy cheese sauce with crumb topping
21.

Corbin City Clam Bake

Jumbo Shrimp, Sea Scallops, Lump Crab Cake,
Clams, Mussels and Baby Lobster Tail 29.

Baked Stuffed Jumbo Shrimp

Four Jumbo shrimp stuffed with our homemade crab
imperial 19.

Baked Stuffed Local Flounder

Stuffed with homemade crab imperial 21.

Pan Blackened Salmon

Spice rubbed & skillet seared, served with green
onion & lime coulis 17.5

Crab Imperial

Jumbo Lump Crabmeat tossed with a homemade
imperial and baked until bubbling hot 22.

Classic Seafood Platters

served broiled or fried

Jumbo Shrimp 17. **Broiled Salmon** 16.
Scallops 18.5 **Local Flounder** 18.
Combo 22.
(Shrimp, Scallops & Flounder)

Char-Grilled Butcher Block Selections

8 oz Filet Mignon *

Choice Filet cooked to your
liking 22.

Add a crab cake to your steak
8.

12 oz NY Strip Steak *

Choice NY Strip cooked to your
liking 20.

Add a crab cake to your steak 8.

8 oz Sirloin Filet *

Sirloin Steak cut filet style and
cooked to your liking 16.

Add a crab cake to your steak 8.

Steak Baltimore *

Aged NY Strip rubbed with old bay
and topped with jumbo crab in a lemon butter sauce 27.

Cider Glazed Pork Chop

Twin center cut pork chops cooked with apple
demi-glaze 17.

Baby Back Ribs

Full Rack of ribs basted and slow roasted with
Authentic Texas BBQ Sauce 22.

***NOTICE: Items marked with an * require a temperature. Consuming raw or undercooked meat may increase your risk of food-borne illness.**

Jbones Tavern Fare

Sandwiches

Served with Fries

The Corbin City

Thin sliced Prime Rib with
Sharp Cheddar and Crisp Onions on a
Foccacia roll 11

The Sicilian

Salami, capicola, prosciutto, provolone, lettuce,
tomato, onion & Italian seasoned oil and vinegar
on a long roll 8.

The South Philly

½ lb of thin sliced steak & Provolone cheese on a
long roll 8.

The Old City

Juicy slow roasted pulled pork & hot cherry
peppers, topped with provolone cheese stacked
high on a bun 9.

The All-American

Fresh chicken breast chopped cheese steak style
and topped with American cheese, lettuce &
tomato 7.

Tuckahoe Wrap

Grilled chicken breast, crisp bacon, lettuce,
tomato & mayo in a flour tortilla wrap 7.5

The Route 50

½ lb char-grilled steak burger with crisp bacon,
sharp cheddar, lettuce, tomato & onion on a round
roll 8.5

The Tuscany

Crispy chicken cutlet topped with chunky
bruschetta, sautéed spinach and melted smoked
mozzarella on a Foccacia roll 8.5

The Tavern

Homemade meatballs, red gravy & provolone
served piping hot on a long roll 8.

The Southern Chick

Grilled chicken cutlet topped with Swiss cheese,
jalepenos and barbecue sauce on a round roll 7.5

The Po' Boy

Fried Oysters on a long roll with
Lettuce & tomato
Served with remoulade 8.5

Platters

½ Rack Ribs

Basted and slow roasted served
with fries and coleslaw 16.

Fish and Chips

Panko crusted Codfish with French fries
and cole slaw 12.

Smothered Meatballs

Homemade bowl of meatballs with garlic toast 7.

Philly Platter

Fried oysters, chicken salad, coleslaw and fries 13.5

Jbones Personal Pizzas

The “ Hot “ Licata
Chicken , mozzarella, and
hot peppers 8.

The Bruschetta
4 cheese blend topped w/
homemade tomato basil
bruschetta 7.

The Garden
White Pizza w/
spinach, tomato and a 4
cheese blend 7.5

The Basic
Made with our red
gravy 6.5
Add pepperoni 1.00

Jbones Kids - \$5 each

(Tuesdays & Thursdays JBones T- Ball Days Kids Eat Free)

10 and under please

Includes Dessert and a small beverage

Chicken Fingers and Fries
Hot Dog and Fries
Pasta with Meatball
Kids Cheese Pizza

Kraft ° Macaroni and Cheese
Grilled Cheese and Fries
Cheeseburger and fries

Add-ons & Additional Sides

Sautéed Mushrooms	.75	Baked Potato	1.50	Cole Slaw	1.00
Cheese	.50	Potato Du Jour	1.50	Sautéed Spinach	1.50
Fried Onions	.50	Vegetable Du Jour	1.00	Side of Pasta	2.00
Additional Blue Cheese	.75	Side Salad	3.00	Extra Salsa	.50
Additional Sour Cream	.50	Side Caesar	3.00		

Beverages

Unlimited refills 2.25

Soda, Tea, Coffee, Ice Tea, Lemonade

Draft Beers

Sam Adams Seasonal, Miller Lite, Coors Light, Guinness, Yuengling, Blue Moon

Bottled Beer

Budweiser
Corona
Heinkein
Fosters

Coors Light
Michelob Ultra
Michelob
Bass

Bud Light
Stella Artois
O’douls (NA)
Corona Light

Bud Light Lime
Rolling Rock
Amstel Lite
Mike’s Lemonade

Miller Lite

**** All of our food is cooked to order to ensure the best quality and with only the freshest ingredients ****