

DINNER MENU

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SEAFOOD

All entrees served with choice of two vegetables, hushpuppies and garlic toast.
VEGETABLE OPTIONS: Pasta, Baked Potato, French Fries, Cole Slaw, Baked Apples, Veggie of the Day, House Salad

Catch of the Day	Market Price	Fried Combination	23.99	
Fish - broiled or fried.				
Flounder	18.99	Filet of flounder, shrimp, scallops, oysters and a crabcake breaded with homemade Italian bread crumbs. To substitute soft shell crab for crabcake, 2.50 extra.		
Large filet broiled or fried.				
Shrimp	15.99	Crab Imperial	21.99	
Sautéed or fried in our own Italian bread crumbs.				
Oysters	16.99	Softshell Crabs	Market Price	
Fresh counts - fried.				
Scallops	16.99	Snow Crablegs	Market Price	
Broiled or fried.				
Crabcakes	18.99	Steamed Shrimp		
Crabcakes made with a family touch. Broiled or fried.				
Crab Norfolk	21.99	½ lb.	12.99	
Jumbo lump crabmeat broiled with butter, lemon, wine and Italian spice.				
Shrimp & Crab Norfolk	22.99	1 lb.	18.99	
Jumbo lump crabmeat with shrimp broiled with butter, lemon, wine and Italian spice.				
Broiled Combination Platter	23.99	Lobster Tail	Market Price	
Filet of flounder, shrimp, scallops, oysters and lump crabmeat.				
2 - 6 oz. tails, broiled or baked.				
Jolly's Stuffed Flounder				21.99
Filled with a crabmeat delight, served with a light tomato cream sauce.				

SIDE ORDERS

Spaghetti	4.50
Marinara.	
Spaghetti	4.99
With meat sauce.	
Linguine	5.99
With red or white clam sauce.	
Fettuccine Alfredo	7.50
Vegetable of the Day	2.50
Baked Potato	2.50
Loaded Potato	3.95
French Fries	2.99
Baked Apples	1.99
Cole Slaw	1.99
Hushpuppies (6)	1.50

A GREAT ENDING

Chocolate Brownie topped with Vanilla Ice Cream and Hot Fudge,
Bread Pudding topped with Bourbon Sauce,
Key Lime Pie, French Silk Pie
These are four of our many homemade desserts.
Ask to see the dessert tray!

HOUSE WINES AND BEER

Ask your server for our current selection of Wines and Beers.

SPECIALTY DRINKS

The Jolly Roger's World Famous Bloody Mary

Our fabulous blend of spices and tomato to bring you back to life, or to take you away.

Blackbeard's Delight

Light rum, dark rum, pineapple juice and grenadine are a hit to take you to paradise. Take home half a caraf glass for just \$4 more. (And then refills in your purchased glass for just \$6.00)

Spiced Tropical Sunset

Captain Morgan and Parrot Bay (Coconut) mixee with Sierra Mist and sours, topped with a raspberry liqueur, served in a pint glass.

All American Lemonade

Two shots of Absolut Citron mixed to a perfect blend in a pint glass. (Be careful, this one will sneak up on you)

JR Cooler

Pineapple rum, triple sec and Parrot Bay mixed with cranberry and a squeeze of fresh lime served in a pint glass.

Strawberry, Raspberry Daiquiris & Pina Coladas

A frozen mix of fruits and rum, pineapple, coconut and rum, respectively.

Herbie, The Love Bug

Four vodkas, a splash of creme de cassis, add some juices, a splash of grenadine and you will fall in love with this one. (Watch out - this is another sneaky one - Limit 2)

Holly Margarita

Cuervo Gold, Grand Marnier, a dash of OJ and a dollop of sours make a divine treat out of a traditional favorite.

Jolly Roger Margarita - Rocks - Frozen

Tequila, Amaretto and Orange juice is our spin on an Italian Margarita.

Long Island

All five white liquors with sours and Pepsi in a pint glass. Limit 2.

MARTINIS

Whitman's Sampler

Godiva Dark Chocolate liqueur and coconut amaretto in a chocolate rimmed glass.

Chocolate Martini

Godiva Dark Chocolate liqueur and Smirnoff Vanilla Vodka

Razzle Dazzle

Smirnoff Raz with a splash of Sierra Mist, sour mix and cranberry for the color with a squeeze of fresh lime.

Cosmo

Absolut vodka, Cointreau and cranberry with a squeeze of lime.

Dirty Goose

A simple Grey Goose Vodka martini with olive juice and olives. (Why mess with perfection?)

Carmel Apple

Buttershots and Apple Pucker blended so that all that's missing is the stick.