

HAPPY ANNIVERSARY JESSICA & DAVID!

HAPPY BIRTHDAY CHERYL!

HAPPY BIRTHDAY JAN!

HAPPY BIRTHDAY KRISTEN!

JONAH'S SEAFOOD HOUSE

THURSDAY, MAY 2, 2024



Weddings, Receptions, Rehearsals, Retirements,
Holidays, Birthdays & Anniversaries! Take a
virtual tour of our events facilities, then,
book your special occasion today!



Thanks to all who serve or have served our Country!
& thanks to you for joining us! www.jonahsseafood.com

FEATURED APPETIZER

KING CRAB CEVICHE 20.9

Brined in lime juice, tomato, cucumber, & cilantro.

LET'S START HERE!

PEEL 'N' EAT WILD GULF SHRIMP Three quarters of a pound 17.9

CHARCUTERIE BOARD Market Cheeses, Meats & Treats. 18.5

AHI TUNA FISH SPREAD with jalapeno, cilantro, & tomato. 11.9

CRAB STUFFED MUSHROOMS Blue & King, imported cheeses. 14.9

FRIED FRESH OYSTERS Cracker Crusted, Boston Style 14.9

WILD CAUGHT JUMBO GULF SHRIMP COCKTAIL 14.9

COCONUT FRIED SHRIMP with a Honey Dijon Dipping Sauce. 14.9

BANG BANG BANG SHRIMP Fried shrimp tossed in hot stuff. 14.9

SHRIMP & CHICKEN EGGROLLS Rolled Fresh! 14.9

Wasabi Aioli, Sweet 'n' Sour & Asian Ginger Sauces!

SPINACH & FIRE ROASTED ARTICHOKE DIP 11.9

CRAB RANGOON Crab & Cream Cheese in a deep-fried shell. 12.9

CRAB TORTILLA DIP with Pico De Gallo. 14.9

JUMBO LUMP & KING CRAB CAKE House-made everyday. 15.9

Fresh Shucked on the Half Shell! Pure, Clean, & Unsullied!

EAST COAST "Blues" Chesapeake Bay to the James River 14.9

Firm Texture, Low Salt, Mild Brine. A Half Dozen Classic Shuckers!

OYSTER ROCKEFELLER Baked in the Shell, Half Dozen 20.6

From the Cauldrons and More!!

CREAMY CAPE COD CLAM CHOWDER Cup 6.9 Bowl 12.9

SPICY LOUISIANA GUMBO Cup 6.9 Bowl 12.9

FRENCH ONION SOUP Swiss cheese, roasted onion, French bread 9.9

RED BEANS & RICE A Creole Southern Classic Cup 6.9 Bowl 12.9

OUR GREAT 7-LAYER Sweet, Tangy Dressing Side 9.5 Entrée 13.5

Cheeses, Onion, Peas, Cauliflower, Bell Peppers, Crispy Bacon

JONAH'S CAESAR or HOUSE GREENS SALAD Side 6.9 Entrée 9.9

SWEET AU GRATINS 6.9 YUKON GOLD POTATO MASH 4.9

HERB ROASTED YUKON GOLD POTATOES 4.9

FAT FRIES Salt, Parmesan, & Remoulade 4.9

BROCCOLI 6.9 or ASPARAGUS 8.9 Each Steamed and Buttered

LOBSTER, CRAB, & FILET

SOUTH AFRICAN LOBSTER One Tail 51.9

Seasoned, Buttered, Broiled to perfection Two Tails 96.9

JUMBO ALASKAN KING CRAB Full Pound 79.9 Pound & a Half 116.9

SOUTH AFRICAN LOBSTER & KING CRAB 88.9

South African Lobster Tail & a Half Pound of King Crab Legs

Our Angus Beef is 28 Day Matured for Tenderness & Flavor!

FILET MIGNON 7oz Choice Center-Cut 39.9

FILET & GULF SHRIMP Broiled, Grilled, or Fried 50.9

SOUTH AFRICAN LOBSTER TAIL & FILET 84.9

FILET & ALASKAN KING CRAB 76.9

For most entrees choose Yukon Gold Mash, Herb Roasted Yukon Potatoes, Jasmine Rice, or French Fries. Substitute Sweet Au Gratins or a Vegetable for your starch or add Soup or Salad for an additional charge.

FEATURED ENTRÉE

DEVIL BRONZED ORA KING SALMON Tasman Bay, NZ 37.8

Organically fed in huge ocean pens, essentially wild, they are free of dyes, antibiotics & hormones. Rich, medium flake & hearty finish, Creole-Crusted, pan-seared, topped with sweet Pennsylvania black vinegar with raisins, served on a bed of mixed greens.

FRESH AS IT GETS

ORA KING SALMON OSCAR Tasman Bay, New Zealand 41.8

Organically fed in huge ocean pens, essentially wild, they are free of dyes, antibiotics & hormones. Rich, medium flake & hearty finish. Grilled, on asparagus topped with pulled king crab & hollandaise.

BLUE NOSE SNAPPER ANANAS Waikiki, Hawaii 36.8

Medium-firm texture, large succulent flake, good Omega-3 content resulting in a distinct buttery flavor. Panko crusted, baked, topping cool pineapple, cucumber, cilantro, & jalapeno salsa.

SESAME CRUSTED HAWAIIAN AHI TUNA #1 Waikiki, Hawaii 37.8

We're giving you the big eye! Firm red meat, milder flavor, steaky texture & large moist flakes. It's robed with toasted sesame seeds, Pan seared, sided with pickled ginger, sweet ocean greens, & peanut butter lime, wasabi aioli, & asian ginger sauces. Best rare!

CHAI THAI HAWAIIAN AHI TUNA #1 Waikiki, Hawaii 37.8

Grilled with a Chai-Thai Pepper, Coconut, Tea & Cinnamon Crust, on fresh greens. Spicy! Best served rare!

DEEP SEA SCALLOPS RISOTTO George's Bank, Mass. 39.8

Fresh harvest from the briny deep, large, tender, sweet! Pan-seared, topping a bed of mushroomed saffron risotto.

BLACKENED NORWEGIAN COD Avery Island, Norway 29.8

A tasty whitefish with mild flavor & moist, firm, flaky texture. With a proprietary spice blend, we cajun-crust & pan-sear, Mediterranean relish of tomato, bell pepper & olive.

SHRIMP, SHRIMP, & MORE

GULF SHRIMP SCAMPI ALLA CREMA 24.9

Wild caught shrimp sauteed with garlic, butter, & red peppers on linguine in a parsley & parmesan cream sauce. Crushed red pepper adds a dash of spice.

NORWEGIAN FISH & CHIPS served with Creamy Coleslaw 23.9

FRESH OYSTERS FRIED BOSTON STYLE 26.9

DEEP FRIED WILD CAUGHT GULF SHRIMP "Panko Style" 24.9

SPICY LOUISIANA JAMBALAYA 25.9

Shrimp, chicken, Andouille sausage, onion, peppers, tomato & jasmine rice.

BIG EASY CRAWFISH ETOUFFEE 26.9

Hot & Spicy, as it was meant to be! With jasmine rice.

PASCALE SHRIMP ORLEANS 25.9

A festival of Spicy Pepper, Butter & Garlic! With jasmine rice.

PANKO FRIED CHICKEN Tenderloins with Dijon ranch & bbq. 18.9

Visit our **MARKET & BAKE SHOP**

www.jonahsseafood.com

Ask about
our Gift Cards.



WINES BY THE GLASS

- 2019 Quilt Napa Valley Cabernet Sauvignon *Napa Valley* 17 ~ 68
2021 Unshackled Red Blend by Prisoner Wine Co. *California* 14 ~ 56
2021 Duckhorn Vineyards Merlot *Napa Valley* 16 ~ 64
2020 Complicated Pinot Noir *Monterey County, CA* 12 ~ 48
2018 Coppola Votre Santé Pinot Noir *California* 9 ~ 36
2019 Browne Heritage Cabernet Sauvignon *Columbia Valley, Wash* 9 ~ 36
2020 Terra D'Oro Zinfandel *Amador County* 9 ~ 36
2021 Quilt Napa Valley Chardonnay *Napa Valley* 14.5 ~ 58
2021 Folie A Deux Chardonnay *Russian River Valley, California* 8.75 ~ 35
2022 Oyster Bay Sauvignon Blanc *Marlborough, NZ* 8.5 ~ 34
2021 Alverdi Pinot Grigio *Terra Degli Osci, Italy* 8.25 ~ 33
2022 Bieler Père et Fils Rosé *Provence, France* 8.5 ~ 34
2022 Chateau Ste. Michelle Riesling *Columbia Valley, Washington* 8 ~ 32
Pizzolato Moscato *Italy* 8.5 ~ 34
Ruffino Prosecco *Veneto, Italy* 8.25 ~ 33

OUR FEATURED BREW

MORTAL BLOOM

Founders Brewing Co. Grand Rapids, MI

This radiantly beautiful hazy IPA will wrap your tastebuds with intense citrus and tropical notes of pineapple and mango.

The Intense flavor is balanced by a soft mouthfeel that is incredibly flavorful and aromatic without any harsh aftertaste.

ENJOY! 6.2% abv 50 ibu 6

DOMESTICS, IMPORTS & MICROS

Blue Moon Belgian White Draft 3 Floyds Zombie Dust Pale Ale Draft

Budweiser	North Coast Scrimshaw Pils	Stone IPA
Bud Light	Dogfish Head Citrus Squall	Founders All Day IPA
Ultra	Sam Adams Boston	Lagunitas Hazy Wonder IPA
Miller Lite	Bell's Porter	Ace Perry or Mango Cider
Coor's Light	New Belgium 1554	High Noon:
Coor's Banquet	Guinness Pub Can	Pineapple, Watermelon,
Heineken	Guinness 0 NA Pub Can	Peach, or Lemon
Heineken 0.0 NA	Corona	Stella Rosa:
Stella Artois	Corona Light	Pineapple,
Blue Moon	Old Speckled Hen	Grapefruit,
Weihenstephaner Hefe	Stiegl Grapefruit Radler	or Watermelon

CONCOCTIONS

LIMONCELLO SPRITZ

- Luxardo Limoncello, Ruffino Prosecco, fresh mint & a lemon twist. 12
PALOMA Teremana Blanco, Grapefruit soda, a salt rim. 10
THE GWV Vanilla Vodka and Moscato with a sugar rim 11
COPPER CUP MULE Smirnoff Lime Vodka, Bundaberg Ginger Beer 10
DIRTY BIRD Grey Goose, Olive Juice, & a Bleu Cheese Olive 12
THE RYE SMASH Templeton's Rye, Muddled Basil Leaves,
Fresh Squeezed Lemon & Orgeat. 13
SANGRIA Fruity & Cool, Anytime is Sangriatime! 8
BLUE WHALE Cruzan Rum, Blue Curacao, & Pineapple 10
CAMEL APPLE MANHATTAN Crown Royal Apple, Beam Honey,
Buttershots, Cranberry & a Cinnamon Rim! 14

All of Our DESSERTS created Daily

Whole Cakes or Pies Available in the Market with 24 Hours Notice!

- CREME BRULEE The Classic Carmelized Custard. 9
N'ORLEANS STYLE BREAD PUDDING Custard Based. 12
KEY LIME PIE Refreshingly tart Authentic Florida Key-West Lime! 8
DEVIL'S DOUBLE DARK CHOCOLATE CAKE 12
ULTIMATE CARROT CAKE Real Cream Cheese Frosting! 14
BANANAS FOSTER Our twist on Brennans' Classic! 12

There are risks involved in consuming anything undercooked or raw & they are greater for the aged, pregnant, very young or those with a compromised immune system. If concerned please see a doctor.

OUR FEATURED WINE

2021 Oyster Bay Pinot Noir *Marlborough, NZ*

Oyster Bay Pinot Noir is elegant, cool climate Pinot Noir at its best.

Fragrant, soft and flavorful, with aromas of ripe cherries and sweet fruit tannins that provide structure and length.

Enjoy! 13.5%abv by the glass 10 by the bottle 40

BOTTLED WINE

Our list is only as a suggestion to wine & food pairings. Cheers & Enjoy!

BUBBLES

- 188 Avissi Prosecco *Veneto, Italy* 32
191 Gruet Demi Sec Sparkling *New Mexico* 25
192 Gruet Blanc de Noirs Sparkling *New Mexico* 25
193 Gratien & Meyer Cremant de Loire Brut Rose *Loire, France* 42
197 2013 Cuvee Dom Perignon *Champagne, France* 325

RICHER SELECTIONS FOR SALMON & SUCH

- 108 2020 Salem Wine Company Chardonnay *Eola-Amity Hills, Oregon* 51
110 2022 Nozzole Le Bruniche Unoaked Chardonnay *Italy* 31
113 2021 Mason Cellars Napa Valley Chardonnay *Napa Valley* 42
114 2021 My Favourite Neighbour Blanc *Paso Robles* 76
115 2019 Merry Edwards Olivet Lane Chardonnay *Russian River* 122
116 2022 Sonoma Cutrer Russian River Ranches Chard *Russian River* 36
117 2021 Bravium Chardonnay *Russian River* 37
118 2018 Henri Perras Macon-Villages Macon Farges *France* 44
119 2022 Charles Wagner Conundrum White Blend *California* 33

LIGHT FISH WHITES & OYSTER & SHELLFISH SELECTIONS

- 121 2021 Domaine Girard Sancerre La Garenne *Loire, France* 59
123 2021 La Pepie Muscadet Sevre-et-Maine Sur Lie *Loire, France* 33
125 2022 Dry Creek Vineyards Sauvignon Blanc *Dry Creek* 36
128 2021 Regaleali Bianco *Sicily, Italy* 34
129 2022 Santa Margherita Pinot Grigio *Alto Adige, Italy* 38
130 2020 Monte Tondo Soave Classico *Veneto, Italy* 36
131 2020 Buil & Gine Nosis Verdejo *Rueda, Spain* 34
132 2022 Ovum Wines Big Salt White *Willamette, Oregon* 37
133 2022 Panther Creek Cellars Pinot Gris *Willamette, Oregon* 39
136 2019 Empire Estate Dry Riesling *Finger Lakes, New York* 35

REDS FOR MEAT & FISH

- 211 2022 Belle Glos Clark & Telephone Pinot Noir *Santa Maria Valley* 66
212 2019 Deutsch Nantz The Calling Pinot Noir *Monterey County* 68
213 2021 Gundlach Bundschu GunBun Pinot Noir *Sonoma County* 45
214 2019 Prisoner Wine Co. The Prisoner Pinot Noir *Sonoma Coast* 72
216 2020 Merry Edwards Russian River Pinot Noir *Sonoma County* 104
217 2020 Penfolds Bin 28 Kalimna Shiraz *South Australia* 46
219 Transit 2 Caymus Red Schooner Shiraz *California/South Australia* 70
220 Voyage 11 Caymus Red Schooner Malbec *California/Argentina* 70
222 2019 Michele Chiarlo Il Principe Langhe Nebbiolo *Italy* 35
224 2019 St. Francis Cabernet Sauvignon *Sonoma County* 41
225 2020 Clay Shannon The Barkley Cabernet Sauvignon *Lake County* 54
229 2021 My Favorite Neighbor Cabernet Sauvignon *Paso Robles* 92
234 2021 Francis Coppola Black Label Claret *California* 49
235 2021 Coppola Director's Cut Cabernet Sauvignon *Alexander Valley* 59
236 Lot 6 Bonanza by Caymus Cabernet Sauvignon *California* 43
237 2020 Caymus Napa Valley Cabernet Sauvignon Liter *Napa Valley* 211
238 2021 Schrader Double Diamond Cabernet Sauvignon *Napa Valley* 130
239 2017 John Anthony Cabernet Sauvignon *Napa Valley* 150
241 2018 Neyer's Sage Canyon Red Blend *California* 53
242 2015 Opus One *Napa Valley* 525
243 2021 Hess Lion Tamer Red Blend *Napa Valley* 76
244 2020 Charles Wagner Conundrum Red Blend *California* 35
245 2019 Harvey & Harriet Red Blend *Paso Robles* 52
246 2022 Orin Swift 8 Years In The Desert Red Blend *California* 72
247 2019 Emmolo Merlot *Napa Valley, California* 62
248 2021 Rutherford Hill Merlot *Napa Valley* 58
267 2020 Dry Creek Vineyards Heritage Zinfandel *Dry Creek* 41