

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 9.5

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 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.

L's Famous Crab Bisque

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 Iceburg lettuce topped with blue cheese dressing and crumbles finished with bacon and cherry tomatoes 6.5

Spinach Salad

Fresh leaf spinach served with hard boiled egg, red onion, mushrooms, cherry tomatoes and bacon and tossed with a sweet poppy seed vinaigrette 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 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

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

Crab Cakes

Absolutely NO FILLERS! We serve bread with your entrée, not in your entrée. Broiled or Fried 22.

Baked Stuffed Jumbo Shrimp

Four Jumbo shrimp stuffed with our homemade crab imperial 20.

Sesame Seared Ahi Tuna *

Served with crispy noodles
& a cucumber Asian salad 17.

Baked Stuffed Local Flounder

Stuffed with homemade crab imperial 21.

Seafood Au Gratin

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

Pan Blackened Salmon

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

Classic Seafood Platters
** served broiled or fried **
Jumbo Shrimp 17. Broiled Salmon 16.
Scallops 18.5 Local Flounder 18.
Combo 22.
(shrimp, scallops & flounder)

8 oz Broiled Lobster tail
Market Priced
Stuffed with crabmeat + 9.
(Available Friday and
Saturday only)

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.

Rosemary Pork Chop

10 oz. French cut pork chop
cooked with rosemary demi -glaze
17.

Steak Baltimore *
Aged NY Strip rubbed with old bay
and topped with jumbo crab in a lemon butter sauce 28.

Prime Rib Au Jus
Available Saturday Nights
Limited Quantity

*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 All-American

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

The South Philly

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

The Old City

Slow roasted thinly sliced pork tenderloin served
with cherry peppers and provolone cheese 9.

The Route 50

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

Tuckahoe Wrap

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

The Po' Boy

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

The Southern Chick

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

The Tavern

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

The Tuscany

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

The Estell

Fresh turkey breast and bacon piled high on
white bread with lettuce, tomato and
mayonnaise 7.

Platters

Fish and Chips

Panko crusted Codfish
with French fries
and cole slaw 13.50

Jersey Shore Platter

Fried oysters, Clam
Strips,
coleslaw and fries 13.5

Smothered Meatballs

Homemade bowl of
meatballs with garlic toast
7.

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

(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

Landshark, Miller Lite, Coors Light, Guinness, Yuengling, Blue Moon
(Subject to change)

Bottled Beer

Budweiser	Coors Light	Bud Light	Bud Light Lime
Corona	Michelob Ultra	Stella Artois	Rolling Rock
Heinlein	Michelob	O'douls (NA)	Amstel Lite
	Bass	Corona Light	Mike's Lemonade
	Miller Lite	Sam Adams Seasonal	

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