

Soups and Salads

Bahamian Seafood Chowder.....	7.00
Soup du Jour.....	priced daily
JB's House Salad	7.50
<i>mesculin mix, romaine, tomatoes, cucumbers, garlic croutons and asiago cheese with balsamic vinaigrette</i>	
Caesar Salad	7.50
<i>crisp romaine, garlic croutons and asiago cheese with traditional dressing</i>	
<i>with grilled chicken breast add 7.00</i>	
Mediterranean Salad	8.00
<i>mesculin mix, goat cheese, olives, roasted peppers, cucumbers, tomatoes, pita chips and pomegranate vinaigrette</i>	
The Wedge	9.00
<i>baby iceberg with tomatoes, chopped bacon, blue cheese crumbles and buttermilk blue cheese dressing</i>	
<i>with grilled shrimp or chicken add 7.00</i>	
Tomato & Mozzarella Salad	9.00
<i>with mesculin mix, basil and balsamic vinaigrette</i>	
Sesame Seared Tuna Salad	16.00
<i>mesculin mix, avocados, mango salsa and JB's vinaigrette</i>	
"Sea-zer" Salad	17.00
<i>traditional Caesar salad topped with your choice of grilled shrimp, mahi mahi, or salmon</i>	
Janet's Lobster & Shrimp Salad	19.00
<i>stuffed chilled 1/2 Maine lobster, with mixed greens, hearts of palm, tomatoes, scallions, roasted peppers and mango dressing</i>	

Appetizers

Texas "Toothpicks"	9.50
<i>chile-lime marinated and grilled chicken skewers, with roasted corn salsa and honey jalapeno dipping sauce</i>	
Spinach and Artichoke Dip	9.50
<i>served with warm corn chips</i>	
Bocce Balls	10.00
<i>pesto breaded fresh mozzarella, served with roasted tomato aioli</i>	
Coconut Fried Shrimp	10.00
<i>served with orange chile dipping sauce</i>	
"Chips and Dips"	9.50
<i>the best of both worlds, our house smoked salmon dip and chilled crab dip, served with pita chips and crostini</i>	
Sonoma Flatbread	11.00
<i>tomato "jam", monterey jack and goat cheeses, asparagus, basil and olive oil</i>	
Latin Lettuce Wraps	12.00
<i>chicken simmered low and slow with raisins, olives, tomatoes, spices and jack cheese, served with lettuce cups and plantain chips</i>	
Crispy Calamari	12.00
<i>with sweet peppers, asiago cheese and roasted tomato sauce</i>	
Salt and Pepper Shrimp	10.00
<i>flash fried with orange-jicama salad and lime-chile sauce</i>	
Dynamite Scallops	13.50
<i>crab crusted, cilantro drizzle</i>	
Sesame Seared Tuna Sashimi	13.00
<i>pickled ginger, wasabi, seaweed salad and soy dipping sauce</i>	
Wasabi Crusted Crabcakes	13.00
<i>served with with cucumber-ginger salsa and wasabi aioli</i>	
Beachside Lobster Pizza	15.00
<i>roasted garlic cream, Maine lobster, tomatoes, mushrooms and basil</i>	

Wood Grilled Seafood

Wood Grilled Selections Served with Fresh Asparagus and Toasted Almond Orzo

ATLANTIC MAHI MAHI \$26.00 ~ FARM RAISED SALMON \$25.00 ~
YELLOWFIN TUNA \$26.00 ~ ATLANTIC SEA SCALLOPS \$25.00 ~

Enjoy any of this fresh seafood with your choice of one of our complimentary signature sauces

*Cucumber-Ginger Salsa ~ Papaya Salsa ~ Roasted Corn Salsa
Warm Soy Ginger Butter ~ Tomato-Garlic "Fresca" Or Try Sesame Crusted with Asian Dipping Sauce*

"Treat Yourself" with one of the following toppings to your entree for an additional \$7.00

Dynamite: Crab Crusted, Cilantro Drizzle ~ Shrimp Skewer: Grilled or Blackened

JB's Signatures

Alaska King Crab Legs	33.00
<i>generous pound of center cut legs steamed, served with island rice and vegetables</i>	
Caribbean Surf and Turf	20.00
<i>grilled marinated chicken and shrimp, served with island rice black bean sauce, papaya salsa and cool lime cream</i>	
Coconut Fried Shrimp	17.00
<i>served with fries, coleslaw and orange chile dipping sauce</i>	
Macadamia Encrusted Tilapia	22.00
<i>served with mango salsa, orange chile sauce, island rice and vegetables</i>	
Tequila Shrimp Fettuccini	18.00
<i>spinach pasta sauteed with tomatoes, yellow peppers and red onions in a light tequila cream with cilantro and scallions</i>	
Fish & Chips	17.00
<i>brown ale batter dipped, Icelandic cod, served with french fries and coleslaw</i>	
Sweet Chile Crabcakes	23.00
<i>served with island rice, Asian vegetables and mustard sauce</i>	

Maine Lobster Mac-N-Goat Cheese	23.00
<i>rigatoni, asparagus, lobster cream, scallions and garlic crumb topping</i>	
Orange Lemongrass Shrimp & Scallops	21.00
<i>sauteed with Asian vegetables and oranges in a lemongrass, orange, basil and ginger sauce with flat rice noodles</i>	
New York Strip	29.00
<i>12oz. grilled, served with yukon gold smashed potatoes, asparagus and toasted garlic butter</i>	
Filet Mignon	33.00
<i>8oz. center cut, served with yukon gold smashed potatoes, asparagus and toasted garlic butter</i>	
BBQ Baby Back Ribs, Full Rack	23.00
<i>coffee-bourbon BBQ sauce served with coleslaw and sweet potato fries with grilled shrimp or BBQ chicken breast add 7.00</i>	
Half Rack with grilled shrimp or BBQ chicken breast	23.00
Garlic Grilled Chicken	16.00
<i>rosemary garlic marinated breast, served with yukon gold smashed potatoes, asparagus, natural jus and roasted lemon</i>	

Sides

coleslaw.....	4 ⁵⁰	chef's vegetable.....	4 ⁵⁰
yukon gold smashed potatoes.....	4 ⁵⁰	island rice.....	4 ⁵⁰
french fries.....	4 ⁵⁰		

Premium Sides

Premium sides may be substituted for regular sides for an additional \$1.00 charge
toasted almond orzo..... 5⁵⁰ sweet potato fries..... 5⁵⁰

Sandwiches & Burgers

JB's Beach Burger	12.75
<i>8oz fresh ground beef, served with your choice of swiss, cheddar, monterey jack or pepper jack cheese, and french fries</i>	
<i>with applewood bacon add 1.00</i>	
Caribbean Chicken Sandwich	13.00
<i>island spiced and grilled, topped with jack cheese and papaya salsa, served with mango aioli and french fries</i>	
Mahi Sandwich	15.00
<i>grilled and served with french fries and roasted tomato aioli</i>	

Automatic 18% gratuity will be added to tables of 6 or more.

We apologize for any inconvenience, JB's on the beach only allows cigar smoking in the tiki bar area