



JUDD'S & JACKSON'S RESTAURANT

MENU

SOUPS

SOUP DU JOUR 5 / 6

BAKED FRENCH ONION 7

STARTERS

BUFFALO CHICKEN BITES 11

Buffalo Sauce, Celery, Blue Cheese

CHEESE STEAK EGG ROLLS 14

Pepperoncini Mayo

JUMBO GULF SHRIMP COCKTAIL (6) 16⁻⁵⁰

Cocktail Sauce, Lemon

TANGO CHICKEN WINGS 15

Garlic Ginger, Sweet Chili or Buffalo | Blue Cheese, Celery

CLAMS CASINO 16

Bacon, Peppers, Onion, Herbs

HOUSE-MADE MOZZARELLA STICKS V 10

Marinara Sauce

PUTT PUTT SHRIMP 15

Flash Fried, Spicy Sriracha Aioli

LAMB CHOPS 23

Spice Rub, Tzatziki, Arugula Salad

FRIED CALAMARI 16

Olives, Tomatoes, Cherry Peppers, Lemon Garlic Aioli

CRISPY BRUSSELS SPROUTS 14

Bacon, Roasted Macadamia Nuts, Balsamic Glaze

SALADS

Add to any Salad: Chicken + \$6 | Salmon + \$10 | Shrimp + \$12

CLASSIC CAESAR SALAD V 10

Romaine Lettuce, Croutons, Caesar Dressing, Romano Cheese

ASIAN POWER BOWL V 11

Edamame, Carrots, Quinoa, Red Pepper, Cabbage Slaw, Ginger Dressing

WINTER SALAD V 13

Spring Mix, Candied Walnuts, Goat Cheese, Dried Cherries

MEDITERRANEAN SALAD V 13

Romaine, Spring Mix, Roasted Peppers, Kalamata Olives, Feta, Onions, Tomato, Lemon Vinaigrette

SLICED FILET SALAD 23

Arugula, Lemon, White Truffle Oil, Parmesan Cheese

BURGERS

All Burgers served with Lettuce, Tomato, French Fries and a Pickle.
Substitute Sweet Potato Fries or Old Bay Fries \$1.

JUDD'S BURGER* 16

10 oz. custom butcher blend of Angus, Ground Chuck, Brisket, and Short Rib

TURKEY BURGER* 15

Feta, Tzatziki, Arugula, Pickled Onions

VEGGIE BURGER* V 15

Served on a Brioche Bun

BACON + BLUE BURGER* 16

Applewood-Smoked Bacon, Crumbled Blue Cheese

HAND HELDS

All Hand Helds served with French Fries and a Pickle.
Substitute Sweet Potato Fries or Old Bay Fries \$1. Gluten free bun \$1

SOUTH PHILLY PORK SANDWICH 17

Roasted Pork, Provolone Cheese, Broccoli Rabe, Long Hots, Hoagie Roll

BAJA CHICKEN SANDWICH 16

Grilled Chicken, Pineapple Pico de Gallo, Pepperjack Cheese, Lettuce, Tomato

PHILLY STEAK SANDWICH 15

Steak or Chicken Steak, Choice of Cheese, Hoagie Roll

CRAB CAKE SANDWICH 19

Seared Crab Cake, Lettuce, Tomato, Brioche Roll, Tartar Sauce, Old Bay Fries

TUNA OR CHICKEN SALAD SANDWICH 14

Choice of Bread, Lettuce, Tomato

BLACKENED CHICKEN WRAP 15

Grilled Chicken, Cheddar Cheese, Applewood-Smoked Bacon, Lettuce, Tomato, Guacamole, Chipotle Aioli

JACKSON TURKEY CLUB SANDWICH 15

Roasted Turkey, Bacon, Lettuce, Tomato, Choice of Bread

PIZZA

Additional Toppings - \$2 each - Pepperoni, Sausage, Green Peppers, Onions, Mushrooms, Bacon, Olives, Tomatoes

MARGHERITA OR PLAIN V 16

Fresh Mozzarella, Basil, Marinara

CHEESE STROMBOLI V 16

CHEESESTEAK STROMBOLI 19

ENTREES

All Entrées served with Bread & Butter | † Includes Potato and Vegetable
Add a Garden Salad, Choice of Dressing \$4 | Caesar \$5

GRILLED FILET MIGNON* 42

Center Cut 8 oz. char-grilled, Crispy Onions, Bordelaise Sauce, Pomme Puree

CHICKEN MARSALA 26

Wild Mushroom Risotto, Crispy Shiitake Mushrooms

CHICKEN PARMESAN 24

Flash fried Chicken Cutlet, Marinara, Mozzarella + Parmesan Cheeses, Angel Hair

PORK CHOP† 30

Pizzaiola, Caramelized Herbed Onion, Tomato Broth

PAN SEARED SALMON† 32

Sesame Honey Citrus Glaze

ROASTED CHILEAN SEABASS 34

Garlic Greens, Warm Grain Salad

PAN SEARED CRAB CAKES† 32

Asian Slaw Salad, Green Goddess Drizzle

BRONZINO 32

Lemon Caper Vinaigrette, Roasted Fingerling Potatoes, Blistered Cherry Tomatoes

CHICKEN POT PIE 22

Peas, Carrots, Celery, Onions, Flaky Crust

SIDES

CAESAR SALAD V 6 GARDEN SALAD V 5

FRENCH FRIES V 5 | ADD CHEESE 3

MEATBALL 4

ONION RINGS V 6

 **GLUTEN FREE**  **VEGETARIAN**

20% gratuity will be added to the check for parties of six or more.

**May be cooked to order. Consuming raw or under cooked meats, poultry, fish & dairy could increase your risk of food-borne illness.*



JUDD'S & JACKSON'S RESTAURANT

THE BAR

HOUSE WINES

WOODBIDGE BY MONDAVI 11

Cabernet, Merlot, Pinot Noir, Chardonnay, Reisling, Sauvignon Blanc, Moscato

CAVIT PINOT GRIGIO 11

LA TERRE WHITE ZINFANDEL 11

SPARKLING

MOËT & CHANDON IMPERIAL (375ML) 60

VEUVE CLIQUOT YELLOW LABEL 140

PIO ROSE PROSECCO SPLIT (187ML) 15

WHITE WINES

SANTA MARGHERITA PINOT GRIGIO 15 52

WILLIAM HILL CHARDONNAY 14 48

J LOHR CHARDONNAY 13 42

LOBSTER REEF SAUVIGNON BLANC 14 48

FRANCIS FORD COPPOLA ROSÉ 13 42

RUFFINO ORVIETO 13 42

RED WINES

PENFOLDS MAX'S CABERNET 13 48

LOUIS M MARTINI CABERNET 14 52

ST. HUBERTS THE STAG RED BLEND 15 58

ETUDE PINOT NOIR 13 48

FRANCIS FORD COPPOLA PINOT NOIR 15 58

MASCARELLI MONTEPULCIANO 13 48

BANFI CHIANTI CLASSICO 14 52

COCKTAILS

MIDNIGHT STINGER 14

Woodford Reserve Bourbon | Fernet Branca | Lemon Juice | Simple Syrup

ROSITA 13

Milagro Reposado Tequila | Sherry | Elderflower Liqueur | Orange Bitters

AVIATION 15

Bluecoat Gin | Luxardo Maraschino Liqueur | Crème de Violette | Lemon

LEMON TREE 15

Stoli Citros Vodka | Drambuie | Lemon Juice | Simple Syrup

DRAFT BEER

CAPE MAY BREWERY IPA
(6.3% Alcohol)

ELYSIAN CONTACT HAZE
(6% Alcohol)

FORGED IRISH STOUT
(4.2% Alcohol)

HARP LAGER
(4.5% Alcohol)

RUSTY RAIL FOG MONSTER
(6.8% Alcohol)

EVIL GENIUS PURPLE MONKEY
DISHWASHER AMERICAN PORTER
(6.7% Alcohol)

NEW BELGIUM WINTER IPA
(7.5% Alcohol)

MILLER LITE
(4.2% Alcohol)

STELLA ARTOIS
(5% Alcohol)

VICTORY BROTHERLY LOVE
(6.0% Alcohol)

YARDS PHILADELPHIA PALE ALE
(4.6% Alcohol)

KONA BIG WAVE
(4.4% Alcohol)

HAPPY HOUR SPECIALS

**\$3 MILLER LITE DRAFTS
& BOTTLES**

\$6 CRAFT DRAFTS

\$7 HOUSE WINES

\$7 TITO'S MIXED DRINKS

MARCH HAPPY HOURS

WEDNESDAY 2 - 4 PM

THURSDAY 4 - 6 PM

FRIDAY 4 - 6 PM

MARCH RESTAURANT HOURS

WEDNESDAY 11:30AM - 4 PM

THURSDAY 11:30AM - 8 PM

FRIDAY + SATURDAY 11:30AM - 9 PM

SUNDAY 11:30AM - 4 PM