



Restaurant Week Lunch Menu \$20

Seasonal Drinks

LETHAL INJECTION 🍹
Bacardi Dragonberry | Prickly Pear | Soda

COTTON CANDY MARTINI 🍸
Grey Goose Pear | Pama Liqueur | Sprite

JIMMY'S BLACK EYED RYE 🍹
Sagamore Rye, lime juice, blackberry simple syrup, ginger beer, mint, blackberries

ROMAN EMPIRE 🍷
Deep Eddy Grapefruit Vodka | Elderflower Champagne | Fresh Mint

Steamer & Raw Bar OYSTER/CLAMS

per 1/2 dozen

CHESAPEAKE GOLD \$9
Chesapeake Bay, MD

CHINCOTEAGUES \$10
Little Bay, VA

THE HAPPY OYSTER \$9
The Great Wicomico, VA

BLUE POINT \$11
Long Island Sound, NY

SAMPLER \$11

OYSTER SHOOTERS

Beer 4 | Vodka 5 | Bloody 6

TOPNECK CLAMS 1/2 Dozen \$7
James River, VA

LITTLENECK CLAMS Dozen \$9
Cherrystone Creek, VA

Shellfish MALE BLUE CRABS

MED/ LG	XL	JUMBO
\$69	\$99	\$119

STEAMED SHRIMP

Extra Large 1/2 LB \$12 1 LB \$21
Jumbo 1/2 LB \$14 1 LB \$25

COCKTAILS

5 Jumbo Shrimp \$13 | Crabmeat \$18

COLD SAMPLER \$15

2 jumbo shrimp cocktail, 4 seasonal oysters, 2 littleneck clams & 2 topneck clams.

NEW COLD SEAFOOD TOWER \$75

8 oysters, 4 top necks, 4 little necks, 4 Jumbo Shrimp, 1/2 Lobster, 1 Snow Crab Cluster, 2 King Crab legs

Subject to availability

-First Course-

GREEK SALAD

Topped with chunks of feta cheese and our famous house dressing.

SOUP

Maryland Crab, Cream of Crab, Half & Half, or Soup du Jour

-Main Course-

CRAB CAKE SLIDERS

Twin mini-crab cake sandwiches served with lettuce tomato and Chesapeake mustard; served with fries.

SOFT CRAB PO BOY

The New Orleans Classic served on a sub roll with soft crab. Topped with lettuce, tomatoes, and our chesapeake mustard. Hot sauce optional.

as seen on 

CRABBY CHICKEN SANDWICH

Hand-breaded and smothered with our crab dip. Served with pickles and fries.

JIMMY'S BURGER

Topped with a mini crab cake and melted cheddar. Served with fries.

SHRIMP PO BOY

Served on a toasted sub roll with lettuce, tomato, Chesapeake mustard and fries.

SHRIMP TACOS

Tossed in our Kung Pao sauce and topped with Mexican slaw. Served with nachos.

MARYLAND WRAP

Jumbo shrimp salad and Baltimore's best crab cake wrapped in a tortilla with bacon, lettuce, and tomato, served with chips.

Guys!
FITE
HERE





Restaurant Week

Dinner Menu \$35

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-First Course-

RAW BAR SAMPLER

Blue point oyster, Chesapeake oyster, topneck clam, little neck clam, and shrimp cocktail

SEAFOOD SAMPLER

Oyster Rockefeller, clams casino, and stuffed caps

SUSHI SAMPLER

An assortment of our most popular rolls

OCTOPUS

Sauteed with garbanzo beans

CALAMARI

Tossed in Marinara & finished with a balsamic glaze.

GREEK SALAD

Topped with chunks of feta cheese and our famous house dressing.

SOUP

Cream of crab or Maryland Crab

-Main Course-

All served with roasted tri colored potatoes and mixed vegetables

BALTIMORE'S BEST CRAB CAKE

Colossal lump masterpiece

as seen on 

STUFFED SHRIMP

Twin jumbo shrimp stuffed with crab imperial.

SEAFOOD ECSTASY

Shrimp, scallops, and crab meat sautéed in a creamy rose sauce; tossed with penne pasta.

FRIED JUMBO SHRIMP

6 butterflied U-12 shrimp served with cocktail sauce.

PAELLA

A traditional Spanish dish made with Shrimp, scallops, mussels, chorizo, and clams in a light vegetable and tomato sauce tossed with rice.

GARLIC CRAB

3 Blue crabs split in 1/2 and sautéed in garlic butter.

BONE-IN-STEAKS

Your choice of a NY or Filet Mignon.

DEEP SEA SCALLOPS

Huge diver scallops pan seared with butter.

-Dessert-

All the desserts are homemade

CREME BRÛLÉE CHEESECAKE

Two classics brought into one masterpiece

CHEESECAKE

New York, Strawberry, Reese's, or Oreo

CHOCOLATE BLACKOUT CAKE

Chocolate cake, chocolate ganache, and fudge brownies piled high

Guys!
FITE HERE





Restaurant Week

Brunch Menu \$15

-Main Course-

JIMMY'S CRAB HASH

Crab meat, Old bay sausage, peppers, and home fry omelette all topped with Fried eggs.

STEAK & EGGS

Sliced tenderloin with your style of eggs.

JIMMY'S OMELETTE

Shrimp, scallops, crab meat, monterrey and cheddar cheeses.

FAMOUS BENEDICT

Crab Cake sliders and fried eggs on garlic bread and finished with crab dip.

BRUNCH BURGER

Topped with bacon, a fried egg, and choice of your cheese. Served on a croissant.

All served with Home Fries

UNLIMITED

Bloody Mary's, Mimosas, Bellinis, and Micheladas for \$20

(BAR ONLY)

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