



*Made with Passion.
Served with Love.*

• OUR LOCATIONS •

MARTHA'S VINEYARD

5 PM to Close
(508) 687-9804
32 Kennebec Avenue
Oak Bluffs, Massachusetts
(508) 687-9804

LOON MOUNTAIN

5 PM to Close
Second Floor Market Mills Place
Lincoln, New Hampshire
603-745-7308

Thank you for supporting local!

APPETIZERS

ROASTED GARLIC (V) 11

Garlic slow roasted in extra-virgin olive oil and herbs

ROASTED RED PEPPERS (V) 11

*Tossed & marinated in extra-virgin olive oil, balsamic vinegar,
fresh basil and roasted garlic*

FRESH GOAT CHEESE 15

Served on a bed of romaine with roasted red peppers

STUFFED CHERRY PEPPERS 11

With provolone cheese and prosciutto



JIMMY SEAS SICILIAN STYLE SEAFOOD SOUP Sm 11 • Lg 19

*Fresh shrimp, scallops & clams poached in cream based soup
w herbs spices and **crispy bacon***

STEAMED MUSSELS IN RED SAUCE 21

*Local mussels served with fresh tomato, red wine
and freshly chopped red onion*

STEAMED MUSSELS IN WHITE WINE SAUCE 21

*Local mussels served with fresh lemon, white wine
and fresh thyme*

SALADS

HOUSE SALAD AND FRESHLY BAKED BREAD 12

*Lettuce with fresh vegetables (carrots, peppers, red onions and celery)
in our house made vinaigrette dressing*

CAESAR SALAD 12

*Romaine lettuce tossed with croutons, Parmesan cheese
and our classic house made Caesar dressing*

ADD TO ANY SALAD:



CHICKEN 7



SHRIMP 8



SCALLOPS 20

BEVERAGES

Coke
Diet Coke
Sprite
Root Beer
Orange Soda
Lemonade
Ginger Ale

San Pellegrino Sparkling Water
Acqua Panna Spring Water



BEER

JIMMYS SEAS BEER LIST

Budweiser
Bud Light
Fiddlehead IPA
Birra Peroni
Shock Top
Michelob Ultra
Tuckerman Pale Ale
Stella Artois

*Please inform your server before ordering if you or any person in your party has a food allergy –
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk
of food-borne illness, especially if you have a medical condition.*

PASTA

Portions are shareable – perfect for enjoying a meal together!
Just pay \$10 sharing fee and get house salad and the bread per table
(based on 2 ppl).

If you would love to substitute for Caesar salad, it's \$5 extra.

*At Jimmy Seas, all pasta dishes are cooked al dente to order
and are served fresh in the same pan.*

Ziti Bolognese 32

House made Bolognese that has been simmering all day with lean select beef, mushrooms, bacon, fresh tomatoes, carrots, celery, onions, fresh herbs, Parmesan and Pecorino Romano cheeses.

Tagliatelle Pomodoro (V) 32

Fresh tomato fillets, fresh basil, extra-virgin olive oil and lots of fresh garlic.

Fettuccini Alfredo (V) 32

Fettuccini in a house made cream sauce with Parmesan and Pecorino Romano cheeses.

Add Chicken \$7.00 • Add Shrimp \$9.00 • Add Scallops \$16.00

Chicken, Broccoli and Ziti 33

Chicken, broccoli and ziti simmered in garlic, white wine, chicken stock with parmesan and pecorino Romano cheeses.

Gamberetto Chicken 39

Chicken, shrimp and ziti tossed in fresh pesto and fresh basil, finished with parmesan and pecorino Romano cheeses.

Linguini Carbonara 32

Linguini with house made cream sauce with bacon and onions finished with Parmesan and Pecorino cheese and garnished with prosciutto.

Shrimp Scampi 39

Shrimp simmered with butter, fresh garlic, white wine and fresh lemon, and red chili pepper flakes, served over linguini with Pecorino Romano cheese.

Lobster Ravioli 45

Striped lobster ravioli served in a tarragon cream sauce topped with fresh lobster meat.

Lobster Fra Diabolo Market

1 1/2 lb whole locally caught lobster in our house made "very" spicy red sauce over linguini.

(Spicy – ask your server for medium or mild version)

Shrimp Garlic Cream 40

Shrimp and linguini in a house made garlic cream sauce finished with parmesan and pecorino Romano cheeses.

Shrimp Pesto Cream 40

Shrimp and linguini in a pesto cream sauce finished with parmesan and pecorino Romano cheeses.

Chicken, Shrimp & Artichokes 36

Chicken, shrimp and artichokes simmered in lemon and white wine sauce with black olives, fresh thyme, and sprinkling of pecorino Romano cheese over ziti.

GLUTEN FREE PASTA IS AVAILABLE FOR AN ADDITIONAL \$3 • ANGEL HAIR PASTA AVAILABLE AS OPTIONAL

Please inform your server before ordering if you or any person in your party has a food allergy – consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.

HOUSE SPECIALS

Butternut Squash Ravioli 32

Butternut squash ravioli with a hint of nutmeg served in a delicious sage cream sauce with Pecorino Romano cheese.

Vegetable Ravioli 32

Spinach and ricotta ravioli served in a fresh pomodoro garlic sauce.

Cheese Ravioli 31

Cheese ravioli served in a pomodoro sauce prepared with fresh tomato fillets, fresh basil, extra-virgin olive oil, and garlic. Finished with Parmesan and Pecorino Romano cheeses.

Chicken Hazel 36

Chicken simmered in our homemade Alfredo sauce with fresh tomatoes and fresh basil. Served over ziti and finished with Parmesan and Pecorino Romano cheeses.

Fettuccini Juliet 35

Chicken simmered in our home made Alfredo sauce w mushrooms . Served over fettuccine pasta finished w pecorino and Romano cheese and garnished w prosciutto.

Vongole Marinara Market

Vineyard littleneck clams served in our famous homemade red sauce over linguini.

Vongole in White Wine Sauce Market

Vineyard littleneck clams served in our house made white sauce over linguini.

Frutti di Mare Market

Chef's favorite and house specialty! Shrimp, mussels, littleneck clams, calamari and scallops in our famous red sauce over linguini.

Add lobster option – Market Price

Zuppa di Pesce (for two or three) Market

Another house specialty! A whole 1 1/2 lb locally caught lobster, handfuls of shrimp, mussels, little neck clams, calamari, and scallops in our famous homemade red sauce over linguini.

Scallops Napoli 41

Scallops sautéed with fresh tomato fillets, extra-virgin olive oil, Kalamata olives, fresh herbs, and spices. Served over ziti and finished with Pecorino Romano cheese.

Scallops Aglio & Olio 44

Scallops sautéed in extra-virgin olive oil and roasted garlic served over linguini. Finished with Pecorino Romano cheese.

Linguini Puttanesca 36 (V)

Linguini with tomato filets, onions, mushrooms, bell peppers, anchovies, capers and kalamata olives sautéed in extra-virgin olive oil with fresh herbs and spices.

(Because anchovies are an essential ingredient in a Puttanesca sauce, Jimmy Seas will not serve this dish without them.)

Scallops & Shrimp Vinaigrette 39

Scallops & shrimp sautéed in balsamic vinaigrette with red onions and mushrooms tossed with linguini.

GLUTEN FREE PASTA IS AVAILABLE FOR AN ADDITIONAL \$3 • ANGEL HAIR PASTA AVAILABLE AS OPTIONAL

Please inform your server before ordering if you or any person in your party has a food allergy – consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.