
JESSE'S RESTAURANT

STARTERS

NEW ORLEANS BARBEQUE SHRIMP * 10
garlic, butter, herbs, grilled garlic bread

HOUSE-CURED SLAB BACON 10
extra thick cut, whiskey bbq sauce, arugula, grape tomatoes

CRAB TOAST * 13
jumbo lump crab, avocado, west Indies aioli, basil, parmesan crostini

CALAMARI FRITTI * 10
sriracha chive buttermilk sauce

BRIE EN CROUTE 10
granny smith apples, pecan praline sauce

SMOKED DUCK & GOAT CHEESE SPRING ROLLS * 12
pickled cabbage, garlic thai chili sauce

OYSTERS 49 * 12
1/2 dozen oysters, bacon, parmesan, green onions, panko

MAGNOLIA RIVER GREEN TOMATOES * 9
fried green tomatoes with goat cheese, gulf shrimp, creole remoulade

OYSTERS

ON THE HALF SHELL *

1/2 dozen 9
dozen 14

SEASONAL BOUTIQUE OYSTERS*

*ask your servers about our selections
of premium oysters from our local waters
as well as oysters from around the country
when available* Market Price

SOUP DU JOUR

ask your server about our fresh soup of the day made in house
cup * 4
bowl * 7

SALADS

*we use local living lettuces from
Craine Creek Farm in Loxley, AL*

TOMATO STACK
*red and yellow tomatoes, fresh mozzarella, basil, olive
oil, balsamic vinegar* 8

BABY GREEN
*grape tomatoes, shaved parmesan, candied pecans,
honey balsamic vinaigrette* 5

ROASTED BEET SALAD
bleu cheese, orange, crème fraîche, pea shoots 8

CLASSIC CAESAR *
romaine, parmesan, croutons, Caesar dressing 6

ROMAINE WEDGE
*bacon, bleu cheese, tomatoes, red onion, balsamic
vinegar reduction, buttermilk bleu cheese dressing* 7

PAN SEARED SALMON SALAD*
*baby spinach, fresh mozzarella, portobello, roasted
red peppers, tomatoes, honey balsamic vinaigrette* 16

*Consumer Advisory: Consumption of undercooked meat,
poultry, eggs, or seafood may increase the risk of foodborne
illnesses.

add salmon* 9
add shrimp* 10
