

JESSE'S

RESTAURANT

DINNER MENU

STARTERS

Magnolia River Fried Green Tomatoes
*fried green tomatoes, goat cheese, remoulade,
gulf shrimp corn relish* 10

New Orleans BBQ Shrimp
gulf shrimp, garlic, rosemary, green onions 12

Baked Brie
praline sauce, granny smith apples, crostinis 12

Crab & Tasso Dip
house made tasso, crab meat, aji amarillo 13

Artisan Romaine Lettuce Wraps
crispy pork belly, peanut caramel, pickled chiles 12

Charcuterie Board
*house made pickled vegetables, chutney jam &
seasonal accoutrements* 29

OYSTERS

Oysters Jesse
*baked, creole compound butter,
gruyere cheese* 1/2 dozen 17

Mixed Boutique Jesse's
baked, creole compound butter, gruyere cheese
1/2 dozen - 18

Boutique Oysters - 1/2 dozen 16
Navy Cove - Mobile Bay, AL
Little Honeys - Apalachee Bay, FL
Admirals - Mobile Bay, AL
Oishi - Skagit bay, WA - 1/2 dozen - 20
Dukes of Topsail - Hampstead, NC
1/2 dozen - 20

House Raw Oysters
1/2 dozen 12 / dozen 23

ENTREES

Diver Scallops
*annatto crusted, guajillo honey reduction,
corn spätzle, sugar snaps, smoked shiitake mushrooms
& parmesan* 42

Snowy Grouper
*pan seared, ravigote sauce, zucchini À la Niçoise, potato &
turnip pureé* 33

Mahi
*latin spice crusted, citrus beurre blanc, smoked corn maque
choux, grilled fennel salad* 29

Linguini Marsala
*chicken escalopes, mushrooms,
thyme, marsala, manchego* 18

Shrimp & Grits
*chem-free gulf shrimp, red & green peppers, green onions,
conecuh sausage, smoked gouda grits* 22

* 20% gratuity added to parties of 6 or more

SALADS

Turnip the Beet
*roasted Baldwin County beets, pickled Tokyo turnips, mint
creme fraiche, crispy quinoa, arugula, satsuma
vinaigrette* 9
Baldwin Baby Greens
*"Living Lettuces", heirloom cherry tomatoes, candied
pecans, O'Banon Capriole goat cheese, pepper jam
vinaigrette* 6
Caesar
*"Dukkah" of roasted garlic croutons, anchovies,
parmesan crisp, cured lemon & sunflower seeds,
Pecorino Sardo, Caesar dressing* 7

Crispol Wedge
*heirloom cherry tomatoes, blue cheese crumbles,
house cured smoked bacon, sherry vinegar reduction,
pickled red onion, blue cheese dressing* 8

Farmer's Market Chop
*Daily inspiration of local lettuces, veggies
& dressing from the Jesse's kitchen* 11

STEAKS & CHOPS

served with local vegetables & choice of mashed potatoes,
parmesan risotto, or smoked gouda grits

Porterhouse "For Two" - thirty six ounces 120

Filet - eight ounces 38

Wagyu Teres Major- eight ounces 36

Ribeye - sixteen ounces 32

Prime New York Strip- fourteen ounces 68

Signature Bone-In Ribeye - sixteen ounces 65

Dry- Aged Delmonico- sixteen ounces 65

Australian Rack of Lamb - fourteen ounces 42
harissa & tzatziki

Duroc Pork Chop- twelve ounces 32
cherry citrus

ENHANCERS

*magnolia- crab, fried green
tomato, hollandaise* 15

jumbo lump crab 14

bone marrow butter 4

jesse's steak sauce 3

bordelaise 5

scallop 10

grilled shrimp 10

hollandaise 3

bearnaise 3

creamed spinach 6

crispy onion straws 4

bleu cheese gratine 3

brown butter roasted mushrooms & onions 5

horseradish cream 3