JACKSON'S
Mighty Fine Food & Lucky Lounge

Cocktails

Espresso Martini...Tito's Vodka, Kahlua, Baileys Irish Cream & espresso 11.50

Raspberry Lemon Drop Martini...Absolut Citron, fresh lemon & raspberries 11.00

Mango Martini...Malibu Mango Rum, Licor 43 & a splash of pineapple 10.25

Jackson's Perfect Margarita... Hornitos & Combier D'Orange 11.00

Bourbon Smash...Maker's Mark, muddled lemon & mint 13.25

Classic Mojito...Cruzan Rum, fresh muddled mint & lime 10.00

Mango Mojito...Malibu Mango Rum, fresh muddled mint & lime 10.50

Jackson's Mule...Tito's Vodka, Fever Tree Ginger Beer & fresh muddled lime 10.50

French 75...Prosecco, Tanqueray Gin & fresh lemon 12.00

Old Fashioned...Maker's Mark, muddled orange & macerated plums 12.75

Mocktails...6.00

Pineapple Mango Refresher **Pom No-Jito** **Cranberry Smash**

House Spirits - Bacardi, Sauza Blanco, Gordon's London Dry Gin, Dewar's, Gordon's Vodka & Jim Beam

Wines by the Glass

	6 oz | 9 oz
Prosecco, Zardetto, Brut	9.75 | --
Pinot Grigio, Stella, '25	7.35 | 11
Sauvignon Blanc, Dashwood, '24	8.75 | 13
Sauvignon Blanc, Kim Crawford, '25	10.75 | 16
Riesling, Dr. Loosen, '25 Dr. L	9.75 | 14
Chardonnay, Waterbrook, '24	8.25 | 12
Chardonnay, Kendall Jackson, '24	10.25 | 15
Chardonnay, Sonoma-Cutrer, '24	12.25 | 18

	6 oz | 9 oz
Rosé, Ferrari Carano, '25	9.75 | 14
Pinot Noir, MacMurray Ranch, '23	11.50 | 17
Pinot Noir, Meiomi, '24	12.25 | 18
Pinot Noir, La Crema, '23	14.25 | 21
Malbec, Tilia, '25	8.25 | 12
Merlot, Columbia Crest, '24	8.75 | 13
Cab. Sauv., Pendulum, '22	10.25 | 15
Cab. Sauv., Ch. Ste. Michelle, '22	10.75 | 16
Cab. Sauv., Duckhorn, '23 Decoy	13.35 | 20

BOTTLED WINE IS AVAILABLE ON BACK MENU PAGE

Beer

Jackson's Pale Ale, tap 7.25

Lucky Lounge Lager, tap 7.25

Blue Moon Belgian White Ale, tap 8.00

Solace Partly Cloudy IPA, tap 7.75

Miller Lite, tap 7.25

Bud Light, bottle 6.75

Devils Backbone Vienna Lager, bottle 8.00

Corona, bottle 7.75

Stella Artois, bottle 7.75

Michelob Ultra, bottle 7.25

Athletic Run Wild IPA NA, can 7.50

Our restaurant is dedicated to Bill Jackson, a great chef and better friend, who was stolen from us by ALS March 1, 2008. Our zany name and retro warehouse design reflect how important it was to Bill that our guests be relaxed, comfortable and happy. Bill took what he did seriously, but never took himself that way. He understood his food wasn't about him; it was all about the people cooking and serving it. His wisdom and laughter will never leave us. Sharing it with you brings us joy.

Bill, Chris, Spencer, Chad, Paul, Sarith and the "Usual Suspects" created the food. We hope you enjoy their inspired results.

The design team of Leon Chatelain and Alex Crawford of Chatelain Architects developed the vision and the plans for "Billy's Place."

Our favorite artist, John Gable of Woolwich, Maine painted our murals and Bill's "family portrait" by the kitchen. Bill loved the Rascals.

Jill, Spencer and Kirsten used their lifetime allotment of B, S & T side by side with Craig, Rob, Adriana, Brian and Matt of Shawmut Design and Construction to get our retro warehouse built.

Special thanks to the stars behind the curtain: Dana, Marion, Lori, Carleen, Cheryl, Katie, Natalie, Dave, Ascary, Tom & Jon. We couldn't open without you.

ROCK ON, BILLY!

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Starters

Hot Spinach, Parmesan & Artichoke Dip...with fresh tortilla chips 12
Deviled Eggs w. Spiced Pecans & Sugar Cured Bacon 13
Blue Crab & Shrimp Fritters...grilled corn salsa & lobster ginger sauce 13
Crispy Fried Point Judith Calamari...tossed with thin green beans and pepper jelly 17
Tuna Poke 2.0*...ahi tuna, guacamole, ginger, cilantro & spicy mayo on crispy nori chips..... 18
Lobster Bisque 9
Corn & Crab Chowder..... 9
Community Bread Basket...choice of Ozzie rolls, Best Buns bread or an assortment of each...served with honey butter..... 1

$1 of each bread order will be contributed to fight food insecurity in our community.

Mighty Fine Sushi

California Roll 14
Firecracker Rock Shrimp Roll 17
Crunchy Shrimp & Macadamia Roll..... 17
Spicy Tuna Roll* 18
Volcano Roll*...dueling California roll, half w. spicy tuna & tobiko, half w. shrimp Sriracha...19

Salads

Field Greens...sun dried cranberries, grape tomatoes, garlic croutons, scallions & champagne vinaigrette...blue cheese or Laura Chenel goat cheese, add $1 9
Caesar...mildly spicy with romaine hearts & baby greens, capers, Reggiano parmesan & garlic croutons 10
Billy's Chop House...mixed greens, fresh corn off the cob, tomatoes, scallions, Tillamook white cheddar, garlic croutons & buttermilk herb dressing...with bacon, add $1..... 11
Warm Goat Cheese & Spiced Pecan Salad...field greens, scallions, sun dried cranberries, grape tomatoes, garlic croutons & champagne vinaigrette..... 12
Roast Chicken Salad...baby spinach & baby kale, walnuts, apples, avocado, bacon, blue cheese w. Pommery mustard vinaigrette & a deviled egg with pecans..... 20
Chicken, Avocado & Beet Salad...fresh roasted beets, pine nuts, Laura Chenel goat cheese & red grape tomatoes w. mixed greens and citrus vinaigrette 21
Short Smoked Grilled Salmon Salad*...field greens, tomatoes and garlic croutons w. champagne vinaigrette & a deviled egg w. pecans...goat cheese, add $1..... 27
Sesame Crusted Tuna Salad*...drizzled w. cilantro ginger sauce...roasted beets, avocado, red grape tomatoes w. mixed greens and citrus vinaigrette..... 28
Waldorf Steak Salad*...grilled filet tips, blue cheese, walnuts, apples, celery & dried cranberries w. field greens & champagne vinaigrette..... 30
Lobster Club Salad...lobster salad from a fresh Maine lobster.... with field greens, tomatoes, avocado, fresh corn off the cob, sugar cured bacon, a deviled egg & champagne vinaigrette ..... market

Sandwiches

Grilled Cheese & Bacon...Tillamook cheddar, smoked gouda, havarti, pecanwood smoked bacon & caramelized onions on rustic Italian bread with fresh, hand cut fries..... 14
Veggie Burger Wrap...brown rice, rainbow quinoa, beet & black bean burger with tzatziki sauce & crisp romaine leaves for wrapping...with cucumber, tomato & corn salad 17
Grilled Chicken & Havarti Cheese...roasted peppers & citrus mayo on grilled ice box bread w. fresh, hand cut fries 18
Cheddar Cheeseburger*...CAB®, Tillamook cheddar, mustard mayo, ketchup, pickle & fries 19
Bacon Cheeseburger*...Certified Angus Beef®, pecanwood smoked bacon, American cheese, wicked sauce & fresh, hand cut fries..... 20
Slow Roasted French Dip*...thinly sliced prime rib on a Best Buns butter roll with mayo...fresh, hand cut fries & au jus..... 32
Jumbo Lump Crab Cake...broiled or sauteed with remoulade on brioche & hand cut fries ..... market
Jackson's Lobster Roll...lobster salad from a fresh Maine lobster on a grilled roll w. roasted corn on the cob & fresh, hand cut fries..... market

Sides

Fresh, Hand Cut Fries..... 6
Cucumber, Tomato & Corn Salad..... 6
Grilled Broccolini 7
Brussels Sprouts, Bacon & Spiced Pecans..... 7
Rainbow Quinoa w. Pecans & Walnuts 6
Hot Baked Potato..... 6
Mac 'N Cheese 7
Loaded Baker..... 8

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Fresh Seafood

Hickory Grilled Absolutely Fresh Fish*....hand filleted in house daily ..... market

Jumbo Lump Crab Cake...broiled or baked with fresh, hand cut fries & cole slaw ..... market

Crispy Fish Tacos...habanero slaw & corn tortillas with fresh, hand cut fries 20

Fish Fingers...crisply fried cod in Lucky Lounge Lager beer batter...hand cut fries & slaw 20

Short Smoked Salmon Filet*...marinated & smoked, then hickory grilled....
Creole mustard sauce...with fresh asparagus & rainbow quinoa w. pecans & walnuts 30

Broiled Crab Cake & Filet Mignon*...with fresh, hand cut fries ..... 5 oz filet.....54

Beef

Steak Frites*...hickory grilled, marinated Certified Angus Beef® hanger steak,
fresh, hand cut fries and a field greens salad 34

Wood Grilled Filet Mignon*...a hot baked potato & roasted cremini mushrooms...
& a field greens salad ..... 8 oz...53, 6 oz...46

5 Star® Reserve Rib Eye Steak*...crispy Brussels sprouts w. bacon & spiced pecans
& a field greens salad 52

Drunken Rib Eye*...5 Star® Reserve...marinated in our Great American Pale Ale...
fresh, hand cut fries, roasted cremini mushrooms & a field greens salad 52

Friday & Saturday...Aged 5 Star® Reserve Prime Rib*...traditional or blackened...
a hot baked potato, roasted mushrooms & a field greens salad...
while it lasts ..... 16 oz...51, 12 oz...44

RARE	MED. RARE	MEDIUM	MED. WELL	WELL DONE
COOL RED CENTER	WARM RED CENTER	HOT RED CENTER	HOT PINK CENTER	ORDER CHICKEN

Chicken & Pasta

Penne Primavera...broccolini, mushrooms, asparagus, tomatoes, baby kale, basil,
garlic, olive oil & Reggiano parmesan...add chicken...$4, add shrimp...$4, add both...$7 19

Jambalaya Pasta...sauteed shrimp, chicken, andouille sausage, tomato,
scallions & penne in a spicy creole cream sauce 26

Ozzie's Brick Chicken...wood grilled boneless half chicken
w. lemon rosemary sauce & grilled broccolini 28

Billy's Kids Under 12

Served w. milk, fountain soda, juice or lemonade & choice of fries, unsweetened applesauce or carrots

Grilled Cheese. 5
Mac 'N Cheese 5
Grilled Short Smoked Salmon 8
CAB® Cheeseburger 6
Fish Fingers 8
Tenderloin Steak...while it lasts 12

Desserts

A portion of all dessert sales will be donated to No Kid Hungry®/Share Our Strength.

Lemon "Marshmallow Meringue" Pie 9

Warm White Chocolate Bread Pudding...bourbon custard sauce,
vanilla ice cream & caramel 10

Warm Flourless Chocolate Waffle & Vanilla Ice Cream 10

** May contain raw or undercooked ingredients.*
Regarding the safety of these items, written information is available upon request.

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Our wines by the glass are available in 6 oz and 9 oz pours.

Pinot Grigio

Stella, 2025, Umbria 7.35 | 11 | 27
Acrobat, 2023, Oregon 39
Attems, 2022, Venezia, 91JS 44

Sauvignon Blanc

Dashwood, 2024, New Zealand, 90JS 8.75 | 13 | 33
Kim Crawford, 2025, Marlborough, 90JS 10.75 | 16 | 42
Duckhorn, 2024, Napa, 91WE 54
Cloudy Bay, 2025, Marlborough, 94WA 58

Chardonnay

Waterbrook, 2024, Columbia Valley 8.25 | 12 | 31
Ch. Ste. Michelle, 2022, Columbia Valley 33
Kendall Jackson, 2024, California, 90WE 10.25 | 15 | 39
Chalk Hill, 2023, Sonoma, 92WS 46
Sonoma-Cutrer, 2024, Russian River Vy. 12.25 | 18 | 46
Patz & Hall, 2023, Sonoma, 93WS 52
Flowers, 2023, Sonoma Coast, 93WS 60
Cakebread, 2023, Napa, 90WE 70

Exciting Whites

Prosecco, Zardetto, NV, Italy 9.75 | -- | 37
Champagne, Perrier-Jouët, Brut, FR, 90WS 116
Riesling, Dr. Loosen, '25 Dr. L, Germany 9.75 | 14 | 37
Albarino, Martin Codax, '25 Burgans, 90WE 44
Conundrum, Caymus, 2023, California 37
Chenin Blanc, Dry Creek Vyds., '23, Sonoma, 91WS 42
Rosé, Ferrari Carano, 2025, California 9.75 | 14 | 37

Pinot Noir

MacMurray Ranch, 2023 Central Coast 11.50 | 17 | 44
Meiomi, 2024, Mont.-Sonoma-Santa Barb. 12.25 | 18 | 46
Tolosa, 2019 Heritage, Edna Valley 52
La Crema, 2023, Monterey, 90WE 14.25 | 21 | 54
Niner, 2023, Edna Valley, 94WE 56

Shiraz/Syrah

Waterbrook, 2021, Columbia Valley 31
Yalumba, 2023, Australia, 90JS 39
Halter Ranch, 2020, Paso Robles, 90WE 52
Elderton, 2020, Barossa, 91V 58

Cabernet Sauvignon & Cabernet Blends

Sterling, 2023, Central Coast 29
Pendulum, 2022, Columbia Vy., 90WE 10.25 | 15 | 39
Ch. Ste. Michelle, '22, Columbia Vy., 91WE 10.75 | 16 | 42
Raymond, 2023, Napa 50
Duckhorn, 2023 Decoy, Sonoma, 91WE 13.35 | 20 | 50
Catena, 2021, Mendoza, 91WA 52
Alexander Valley, '22 Wetzel, Alexander Vy., 92JS 52
Girard, 2021, Napa, 93WE 60
Daou Reserve, 2022, Paso Robles, 94WA 62
L'Ecole No. 41, 2022, Walla Walla, 91JS 64
Stags' Leap, 2022, Napa, 92WA 66
St. Supery, 2019, Napa 69
Chalk Hill, 2022 Estate Red, Sonoma, 91WE 72
Stonestreet, '19 Estate, Alexander Valley, 94WA 72
Silverado, 2019 Geo, Napa, 91WE 106
Caymus, 2023, Napa 120
Shafer, 2022 One Point Five, Stags Leap, 96WE 172

Exciting Reds

Malbec, Tilia, 2025, Mendoza 8.25 | 12 | 31
Malbec, Don Miguel Gascon, 2022 Reserva 50
Merlot, Columbia Crest, '24, Columbia Vy. 8.75 | 13 | 33
Merlot, Markham, 2019, Napa, 91WS 54
Chianti Classico, D'Albola, 2023, Tuscany, 90WS 42
Zinfandel, Seghesio, 2023, Sonoma, 90WS 48
Zin-Cab-Petite Sirah, The Prisoner, 2024, Napa 64
Red Blend, Orin Swift, 2023 Abstract, CA, 95WE 59

95-100 Extraordinary | 90-94 Outstanding
Wine Advocate (WA), Wine Spectator (WS), Vinous (V), Wine & Spirits (W&S), Wine Enthusiast (WE), James Suckling (JS)

Wines are grouped by grape from milder & sweeter to drier & more intense.
We card everyone under 26. It's a great idea & it's the law. If we forget, please ask for a manager.

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