

Food

JETTY BEACH HOUSE · OAK BLUFFS, MARTHA'S VINEYARD



STARTERS

MARINATED OLIVES	11
<i>mixed olives, herbs, olive oil</i>	
FRIED POINT JUDITH CALAMARI	22
<i>banana peppers, house aioli</i>	
SPICY TUNA CRISPY RICE	25
<i>jalapeño, micro cilantro, ginger, soy glaze</i>	
TUNA TARTARE	26
<i>avocado, cucumber, lime, ginger, sesame seeds</i>	
HOUSE CHOWDER	cup 12 · bowl 18
<i>new england style, bacon, chives</i>	
BUFFALO WINGS	24
<i>XL wings, buffalo sauce, house ranch</i>	
FRIED CHICKEN	25
<i>add caviar +19</i>	
POTSTICKERS	16
<i>vegetable or pork, tangy soy glaze, ginger, scallion</i>	
HUMMUS	20
<i>mixed vegetables, naan, olives</i>	
TINNED FISH	
<i>rotating selection, ask your server</i>	

SALADS

CLASSIC CAESAR	21
<i>house dressing, croutons</i>	
GREEK	22
<i>olives, tomatoes, cucumbers, feta, oil, vinegar</i>	
SIDE SALAD	15
<i>house vinaigrette</i>	

ADD TO ANY SALAD

Grilled Chicken +10	Grilled Steak +18
Grilled Fish +18	Grilled Shrimp +15

DESSERTS

KEY LIME PIE	14	VANILLA ICE CREAM	13
<i>locally made by Flynn's</i>		<i>raspberries, extra virgin olive oil, sea salt — Carousel Ice Cream Co.</i>	

HANDHELDS

AMERICAN PRIME BURGER	26
<i>sesame seed bun, short rib blend, aged cheddar, fries or side salad vinaigrette</i>	
<i>add bacon +2</i>	
LOBSTER ROLL	39
<i>hot sautéed with butter or chilled with lemon mayo & chives, toasted brioche, fries or side salad</i>	
BOCADILLO DE CALAMARES	22
<i>point judith calamari, aioli, brioche</i>	
TUNA TACO	32
<i>sushi grade tuna, hard shell fried to order, avocado, mango, crema, chips — two per order</i>	
BAJA FISH TACO	24
<i>beer battered cod, citrus slaw, crema, chips — two per order</i>	
CRISPY HADDOCK SANDWICH	25
<i>shredded cabbage, tartar sauce, fries or salad</i>	
GRILLED CHICKEN SANDWICH	22
<i>marinated chicken breast, lettuce, red onion, aioli, fries or salad</i>	

PLATES

PEI MUSSELS	28
<i>white wine, italian sausage, garlic, shallot, fries</i>	
CRISPY FISH & CHIPS	34
<i>fried cod, citrus slaw, fries</i>	
LOBSTER PASTA FOR TWO	66
<i>linguini, lobster meat, white wine, cream, parsley — served in the pan it's made in</i>	
SAUTÉED SEA SCALLOPS	48
<i>lemon, caper</i>	

RAW BAR

SOUTH CAPE OYSTERS	½ doz 24 · doz 46
POPPY PETITES	
<i>Popponeset Bay, MA</i>	
POPPY SELECTS	
<i>Popponeset Bay, MA</i>	
MV SELECT	
<i>rotating · ask your server</i>	
<i>house cocktail sauce & champagne mignonette</i>	
<i>add caviar to any oyster +8</i>	
CLAMS	
LOCAL LITTLENECKS	½ doz 15 · doz 30
<i>house cocktail sauce & champagne mignonette</i>	
CAVIAR SERVICE	
POLISH OSSETRA CAVIAR 30G	95
<i>crème fraîche · chives · mini toasts · imported from Poland</i>	
CAVIAR BUMPS	15
<i>served on a mother-of-pearl spoon</i>	
SEAFOOD TOWERS	
PREMIER	75
<i>10 oysters · 4 littlenecks · 3 U7 colossal shrimp · Jonah crab claws</i>	
GRAND	165
<i>18 oysters · 6 littlenecks · 5 U7 colossal shrimp · Jonah crab claws · lobster tail cocktail · tuna tartare</i>	
<i>add 30g Polish Ossetra Caviar +65</i>	
À LA CARTE	
U7 COLOSSAL SHRIMP COCKTAIL	26
<i>house cocktail sauce · lemon</i>	
JUMBO JONAH CRAB CLAWS	28
<i>house mustard sauce · lemon</i>	
LOBSTER TAIL COCKTAIL	34
<i>house mustard sauce · lemon</i>	
CHEF'S DAILY CRUDO	26
<i>daily catch · chef's preparation</i>	
TUNA CARPACCIO	26
<i>sushi-grade tuna · lemon zest · capers · imported olive oil</i>	

We maintain a large kitchen garden and incorporate ingredients from it as they become available throughout the season. We take pride in sourcing as much local fish and shellfish as possible, much of which comes from island fishermen we worked for as kids. To learn more about our partnerships and process follow us at [@jettybeachhousemv](https://www.instagram.com/jettybeachhousemv) or visit [jettybeachhousemv.com](https://www.jettybeachhousemv.com)

CONSUMING RAW OR UNDERCOOKED ITEMS MAY INCREASE RISK OF FOODBORNE ILLNESS
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

Drinks

JETTY BEACH HOUSE · OAK BLUFFS, MARTHA'S VINEYARD



· SPRITZES ·

JETTY SPRITZ	16
<i>fresh squeezed grapefruit juice, prosecco, aperol, rosemary</i>	
HUGO SPRITZ	16
<i>prosecco, st-germain, soda, mint, lime</i>	
APEROL SPRITZ	16
<i>prosecco, aperol, soda</i>	
LIMONCELLO SPRITZ	16
<i>limoncello, prosecco, soda, mint</i>	

· MARTINIS ·

MELON MARTINI	19
<i>grey goose, midori, cucumber</i>	
ESPRESSO MARTINI	19
<i>grey goose, illy espresso, coffee liquor</i>	
DIRTY MARTINI	18
<i>grey whale vodka, olive brine, rinse vermouth</i>	
COSMOPOLITAN	18
<i>titos, naranja, cranberry, lime</i>	

· MARGARITAS & PALOMAS ·

HOUSE MARGARITA	16
<i>dulce vida blanco tequila, naranja, agave, lime</i>	
<i>spicy +2 · muddled watermelon +2</i>	
ROSÉ PALOMA	17
<i>dulce vida, fresh squeezed grapefruit, rosé</i>	
SPICY PINEAPPLE PALOMA	17
<i>dulce vida, jalapeño, pineapple juice, lime, soda</i>	

· CLASSICS ·

ISLAND NEGRONI	17
<i>gin, campari, vermouth, pineapple juice</i>	
MAI TAI	18
<i>light and dark rum, lime, orange, orgeat</i>	
HEMINGWAY DAIQUIRI	16
<i>bacardi, lime, grapefruit</i>	
ITALIAN GREYHOUND	16
<i>grey whale gin, aperol, grapefruit, soda, rosemary</i>	
BLOODY MARY	16
<i>vodka, tomato, worcestershire, hot sauce, celery salt, lemon</i>	
<i>add jumbo shrimp +6</i>	
ROSÉ LEMONADE	16
<i>hampton water, fresh squeezed lemonade, mint</i>	
COCONUT MOJITO	17
<i>bacardi, coconut, mint, lime, soda</i>	

PAINKILLER	17
<i>diplomatico aged rum, pineapple, coconut, orange, nutmeg</i>	
CUCUMBER GIN FIZZ	16
<i>hendricks, cucumber juice, lime, soda</i>	
PART TIME LOVER	17
<i>patron, aperol, lemon juice, bitters</i>	
BLUEBERRY VODKA LEMONADE	16
<i>stoli blueberry, house lemonade, mint</i>	
JUNGLE BIRD	18
<i>diplomatico aged rum, campari, pineapple, demerara</i>	
BOULEVARDIER	19
<i>woodford reserve, campari, orange peel</i>	

· FROZEN ·

\$16 EACH

Margarita

Painkiller

Frozé

Daiquiri

Frozen Lemonade

Orange Creamsicle

Mudslide

Piña Colada

· WINE ·

WHITES

Muscadet – Domaine de la Quilla	15 / 58
Albariño – Terras Gauda O Rosal	18 / 72
Cloudy Bay Sauvignon Blanc	21 / 84
Kim Crawford Sauvignon Blanc	13 / 52
Chablis – La Chablisienne	22 / 88
Presqu'île Chardonnay	18 / 72
La Crema Chardonnay	14 / 56
Sonoma-Cutrer Chardonnay	14 / 56

BUBBLES

Marques de Gelida Brut Cava	16 / 64
Pierre Sparr Crémant Rosé	72
Veuve Clicquot Brut	149

REDS

Presqu'île Pinot Noir	19 / 76
Brouilly – Château de La Chaize	74
Etna Rosso – Ghiaia Nera	82
Nero d'Avola – Lamuri	17 / 68
Conundrum Red Blend	14 / 56
Nebbiolo – Matteo Ascheri	17 / 68
Charles Krug Cabernet Sauvignon	24 / 98

ROSÉ

Whispering Angel	17 / 68
Rock Angel	98
Hampton Water	14 / 56
Clos Cibonne	150
Domaine Tempier	150

· BEER ·

DRAFT

Guinness	9
Fiddlehead IPA	10
Maine Lunch	16
Stella Artois	9
Allagash White	9
Sam Summer	9

BOTTLES & CANS

Corona	8
Corona Light	8
Coors Light	8
Bud Light	8
Modelo	8
Michelob Ultra	8
Heineken	9
Kona	9
Cisco Brewing	9
Estrella	9
Jack's Abby Pilsner	10
Sip of Sunshine	12

· SELTZER & CANNED ·

Surfside	9
Loyal	9
Long Drink	9
White Claw	9
High Noon	9
South Side Gin Cocktail	9
Suncruiser	9
· NON-ALCOHOLIC ·	
Acqua Panna	6
Athletic Golden Ale	8
Athletic IPA	8
House Lemonade	7
San Pellegrino	5
N/A Cocktail	12
Soft Drinks	4
Illy Cold Brew	7