



OPEN 7 DAYS A WEEK • LUNCH & DINNER
401-351-4346 • FOR RESERVATIONS & TAKEOUT

STARTERS

POTATO SKINS 10

Cheddar Jack, bacon, scallions with a side of sour cream

HOMEMADE POTATO CHIPS 7

Kettle-style potato chips served with choice of:

- Gorgonzola cream sauce & fresh chopped scallions - 9
- Lightly salted with a side of onion dip! - 9

LOADED NACHOS 11

Corn tortilla chips, veggies, cheese, salsa, sour cream.

Add Fresh Guacamole - 1.50

Add Grilled Chicken - 4

Add Chili - 2.50 • Add BBQ Pulled Pork - 4

Sub: Home-made Chips - 1

BASKET O' FRIES 7 **GF**

Home-made French fries, chipotle ketchup.

BASKET ONION RINGS 8

With a tangy home made dipping sauce.

BUFFALO CHICKEN DIP 13

Homemade cheesy Buffalo chicken dip served in a crock with a side of nacho chips. Topped with scallions.

BEER BATTERED

MOZZARELLA STICKS 10.5

Hand rolled beer battered mozzarella sticks, marinara or Thai chili sauce!

TATER TOTS YOUR WAY!

- Plain - 9
- Loaded - cheese, bacon, scallions with a side of sour cream - 11.5
- Junkyard - Chili, cheese & onions - 13

OUR FAMOUS CHICKEN WINGS 12

One pound of fresh, hand tossed/seasoned chicken wings. Choose your flavor below! Sauce or dry rub.

GIANT PULL APART PRETZEL 10

Served with our house made Harpoon IPA infused mustard. Additional sauces available... add 35¢ each

CHEESE NACHOS 7

Corn tortilla chips, Cheddar Jack cheese, scallions, side salsa

HAND-BATTERED

CHICKEN FINGERS 13

Fresh-cut chicken fingers. Choose your flavor below! Sauce or dry rub.

SAUCES & DRY RUBS

Buffalo • Honey BBQ • Smokey BBQ • Chipotle BBQ • Buffacue • Chipotle Ketchup • Honey Mustard Sweet Thai Chili • Ghost Sauce • Cajun Mayo • Garlic Mayo • Garlic Parmesan • Ranch • Teriyaki Tiger (horseradish mayo) • Blue Cheese • Kicking Jack's Glaze • Salt n' Pepper Dry Rub • Cajun Dry Rub • Sok Sauce (Cajun dry rub & Honey Mustard) • Dragon Breath (Buffalo & Teriyaki) • 3 Amigos (Buffalo, Smokey BBQ & honey Mustard) • Cucumber Wasabi

SOUPS & SALADS

JAY'S CLASSIC

CHOPPED COBB 15 **GF**

Thin-sliced Iceberg lettuce, diced tomatoes, sliced avocado, hard-boiled egg, bacon, grilled chicken chunks, blue cheese crumbles & blue cheese dressing.

TRADITIONAL GARDEN 10 **GF**

Romaine & Iceberg lettuce, diced tomatoes, black olives, cucumbers, pepperoncini & red onion.

CAESAR 11

Romaine Lettuce, home made garlic croutons & shaved Parmesan cheese tossed in Caesar salad dressing

BAKED CHILI **GF**

Grade "A" beef, kidney beans, peppers, onions, stewed tomatoes, cheddar jack cheese, sour cream, scallions & jalapeños. Cup - 7 Crock - 8

NEW ENGLAND CLAM CHOWDER

Garnished with dill, served with a side of oyster crackers. Cup - 7 Crock - 8

SOUP OF THE DAY

DRESSINGS

Italian • Balsamic • White Zinfandel Ranch • Blue Cheese • Honey Mustard Thousand Island • Caesar

ADDITIONS

Grilled Chicken - 4.50 • * Steak Tips: 5.50
Buffalo Chicken - 4.50

GRILLED FLATBREADS

MARGHERITA FLATBREAD 13

Traditional flatbread with marinara, shredded mozzarella, Buffalo mozzarella, tomatoes & finished with shredded parmesan

AVO BACON FLATBREAD 15.5

Traditional flatbread with ranch, shredded mozzarella, grilled chicken breast, bacon & finished with fresh avocados.

BBQ CHICKEN FLATBREAD 14.5

Traditional flatbread with our smokey BBQ sauce, shredded cheddar Jack cheese, BBQ grilled chicken & finished with sliced green Spanish olives.

BUFFALO CHICKEN FLATBREAD 14.5

Buffalo sauce, fried chicken, cheddar jack cheese, blue cheese & scallions

PEPPERONI FLATBREAD 13

SIDES

Hand-cut French Fries • Coleslaw • Homemade Chips • Pasta Salad • Tater Tots - 1.5
Onion Rings - 1.5 • Sweet Potato Fries - 1 • Caesar or Garden Salad - 3

* Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness. Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked. It is the consumer's responsibility to notify staff of any food allergies prior to ordering.

SANDWICHES

Served with your choice of a side & a deli pickle. All Sandwiches can be served on any bread.

JAY'S LAST LAUGH * 15

Grilled flatbread, house-marinated steak tips, cheddar cheese, diced red onion, tomatoes, shredded lettuce, cucumbers, ranch dressing.

THE BILLY-BOB 12

Homemade tender Pulled Pork, slowly braised in Irish Stout & spices. Smothered in BBQ sauce & served on a hoagie roll!

PHILLY CHEESE STEAK 13.5

Lean shaved steak, peppers, onions, mushrooms, melted American cheese, fresh-baked hoagie roll.

THE CLASSIC REUBEN 12

Lean corned beef, sauerkraut, melted Swiss cheese, fresh marble rye, Russian Dressing. Substitute fresh sliced turkey breast & coleslaw on whole wheat.

THE TENDER TIP SANDWICH * 14

House marinated steak tips, sautéed mushrooms, onions, melted provolone cheese warm, fresh baked hoagie roll.

TURKEY BLT WRAP 12

Fresh sliced turkey breast, bacon, lettuce, tomato, mayo.

PORKY PIG GRILLED CHEESE 12.5

Home made pulled pork, tater tots, cheddar & cheddar Jack cheeses on Texas toast

GRILLED CHICKEN OR BUFFALO

CHICKEN CAESAR WRAP 13

Grilled chicken, homemade croutons, fresh Romaine, shaved parmesan, creamy Caesar dressing.

CLASSIC GRILLED CHICKEN 11.5

Lettuce & tomato on a bulkie roll

FISH TACOS 15.5

Fresh tacos, grilled haddock, cole slaw, home-made salsa, teriyaki glaze & sesame seeds.

VEGGIE PATTY 11.50

Starts with a Garden patty with lettuce & tomato on a bulkie, then build on...

SWISS CHICKEN 12.5

Swiss, bacon & honey mustard on a bulkie roll

CAJUN FISH SAMMIE 13.5

Fried Cajun haddock, lettuce, tomato, Cajun mayo & cole slaw

GRILLED CHEESE 8

American cheese on Texas toast

BURGERS

*All burgers come on sourdough bun unless noted
Served with your choice of side & deli pickle

THE CLASSIC BURGER * 11

Starts with a Grade "A" beef burger, lettuce & tomato on a bulkie roll
Add bacon - 1.5 Add cheese - 1

BUFFALO BURGER * 14.5

Special seasonings, homemade Buffalo sauce, blue cheese crumbles, lettuce.

SMOKEY BBQ BURGER * 13.5

Smokey BBQ sauce, mild cheddar Jack cheese, bacon

THE CASANOVA * 14.5

10oz Burger Patty, Wisconsin Swiss Cheese, Ham, Sautéed Mushrooms, Dijon Mustard, Mayo

LUMBERJACK BURGER * 15.5

2 Beef Patties, Wisconsin Swiss cheese, Wisconsin Cheddar cheese, pickles, yellow mustard, ketchup, mayo, sliced white onion, iceberg lettuce, 3 slices of Texas toast

GREAT AMERICAN BURGER * 14.5

Grade "A" all-beef patty, special sauce, lettuce, American cheese, onion, pickles & tomato

THE JAY BURGER * 14

Special seasonings, Vermont Swiss, sautéed onions, mushrooms, mayo, lettuce

RAGIN' CAJUN BURGER * 13.5

Cajun spice, cheddar cheese, lettuce, homemade Cajun spread.

THE BROOKLYN BURGER * 14.5

Corned beef, Wisconsin Swiss cheese, sauerkraut, thousand island dressing, grilled dark rye bread

THE ROADHOUSE * 14.5

Beef patty, Wisconsin Swiss cheese, caramelized onions, bacon, garlic mayo & onion rings on a grilled onion roll

THE HIGHWAYMAN * 15

10oz beef patty, havarti & cheddar cheese, fried ham & egg, onion rings & BBQ sauce on a grilled pretzel roll

THE HONKY TONK * 14.5

Pulled Pork, havarti cheese, BBQ sauce, fried onion strings, lettuce & mayo on a grilled sesame bun

THE HAVANA * 15

2 patties with sliced baked ham, pulled pork, Wisconsin Swiss cheese, pickles, yellow mustard, on a french loaf

UNCLE SAM * 15.5

2 patty's with cheddar cheese, lettuce, tomato, red onion, mayo, ketchup & Bacon

COUCH POTATO * 15.5

BBQ Pork, crumbled blue cheese, Sautéed onion, home made chips & garlic mayo on a pretzel bun.

DESSERT

CHOCOLATE LAVA CAKE - 7 With fresh whipped cream

FRIED OREOS - 8 Homemade beer batter, deep fried, chocolate sauce, homemade whip cream & powdered sugar

PLEASE SUPPORT YOUR FAVORITE LOCAL
 BREWERIES BY PURCHASING A REFRESHING CAN
 OF CRAFT BEER WITH YOUR TAKE-OUT ORDER

COCKTAILS

RHODIUM MULE

Rhodium Vodka, Pineapple Juice, Lime & Ginger Beer
[LOCALLY DISTILLED IN PAWTUCKET, RI]

GINGER ROGERS

Rhodium Gin, Raspberry, Lime Juice & Ginger Ale
[LOCALLY DISTILLED IN PAWTUCKET, RI]

CIDER MARGARITA

El Tesoro Reposado, Grand Marnier, Apple Cider, Pear Juice, simple syrup & cinnamon sugar rim

THE ABBEY SPRITZER

Aperol, Lemonade & Spiked Spritzer

THE FRIAR'S FLAME

Stoli Blueberi Vodka, Strawberry Puree, Lemonade, Splash of Club Soda & Fresh Blueberries

EATON STREET SHUFFLE

Deep Eddy Ruby Red Vodka, St Germain Elderflower Liqueur & Prosecco

CUCUMBER MULE

Hendrick's Gin & Ginger Beer With A Splash Of Lemonade & Fresh Squeezed Lime

STRAWBERRY DUTCH MULE

Stoli Strasberri Vodka, Strawberry Puree, Ginger Beer & Fresh Squeezed Lime

VANILLA CREAM PIE

Five Farms Irish Cream Liqueur, Rhodium Vodka infused n house with, Madagascar Vanilla, cold brew coffee, vanilla, wafer rim

WINE BY THE GLASS

WHITE

CHLOE Chardonnay - 8

CUPCAKE Sauvignon Blanc - 7.5

CUPCAKE Pinot Grigio - 7.5

CUPCAKE Prosecco - 7

M. CHAPOUTIER Belleruche Rosé - 9.5

RED

J LOHR Cabernet - 8.5

CHLOE Pinot Noir - 8

CUPCAKE Merlot - 7.5

TRAPICHE Malbec - 8

SANGRIA

WHITE

Stoli Strasberri Vodka, Sauvignon Blanc, DeKuyper Peachtree Schnapps, Brandy, orange juice & Sprite

RED

Stoli Blueberi Vodka, Merlot, DeKuyper Peachtree Schnapps, Brandy, blackberry liqueur, cranberry juice, orange juice & Sprite

SEASONAL

Ask your server for rotating seasonal sangria or fresh fruit cocktail.

TO-GO DRINKS - ADULT DRINK BOXES

RED SANGRIA - 16

WHITE SANGRIA - 16

CIDER MARGARITA 18

DRAFT FEATURES

PALM BELGIAN

Belgian Pale Ale • BEL • 5.4%

STELLA ARTOIS

European Pale Lager • BEL • 5.0%

WHALERS RISE

American Pale Ale • RI • 5.5%

SAM OCTOBERFEST

Marzen Style Lager • MA • 5.3%

HARPOON IPA

New England IPA • MA • 5.9%

UFO WHITE

Witbier • MA • 4.8%

OMMEGANG ABBEY ALE

Dubbel Ale • NY • 8.2%

Abbey was Ommegang's first beer & was styled after Dubbels produced by Belgian Trappist monks. A deep, rich & malty ale, Abbey uses several Belgian specialty malts & spices resulting in a very aromatic, flavorful beer.

B'EEERD TOO MANY COOKS

Imperial IPA • CT • 9.0%

RAGGED ISLAND HOOP HOUSE

NEIPA • RI • 6.5%

BANDED BREWING STRAWBERRY

LEMON SOUR

Sour • ME • 5%

ASLIN VELOCIRABBIT

IPA • VA • 5.5%

BUD LIGHT

American Light Lager • MO • 4.2%

MILLER LITE

American Light Lager • WI • 4.2%

GREYSAIL CAPTAIN'S DAUGHTER

Double IPA • RI • 8.5%

MCKENZIE'S PUMPKIN JACK CIDER

Cider • MA • 5.0%

WIDOWMAKER BLUE COMET

IPA • MA • 7.1%

WORMTOWN

FRESH PATCH PUMPKIN

Pumpkin/Yam Beer • MA • 4.5%

NARRAGANSETT

DELS HARD TEA

Hard Tea • RI • 5%

GREATER GOOD SOUL PURPOSE

SHOOK ONES VOLUME 5

Milkshake IPA • MA • 6%

UFO PUMPKIN

Pumpkin Ale • MA • 5.2%

HARPOON DUNKIN' PUMPKIN

Pumpkin/Yam Beer • MA • 5.9%

JUNE SHINE STONE SHINE

KOMBUCHA

Hard Kombucha • CA • 6%

BEER ON EARTH TIME HOPPER

Imperial IPA • RI • 8%

GREAT SOUTH BREWERY

SOUR BATCH

Sour • NY • 7%

PROCLAMATION TENDRIL

American IPA • RI • 7%

BROOKLYN POST ROAD

PUMPKIN

Ale • NY • 5%

TEN BENDS GREEN FOUNTAINS

Hazy IPA • VT • 7.2%

CT VALLEY PEACH

RASPBERRY SMOOTHIE

Fruit Beer • CT • 5%

CT VALLEY OKTOBERFEST

Marzen • CT • 5.8%

LONE PINE LASER SHOW

Pale Ale • ME • 5%

GREATER SOUTH BAY

L'EGGO MY BANANA

Sour • NY • 6%

NEWPORT CRAFT

STORM BLUEBERRY

Fruit Kolsch • RI • 4.6%

SINGLECUT

UMLAUT OKTOBERFEST

Marzen • NY • 5.9%

QUEEN CITY OKTOBERFEST

Marzen • VA • 5.5%

INTERBORO LOUDER

THAN A BOMB

Double IPA • NY • 8%

OMMEGANG NEON

RAINBOWS

Hazy IPA • NY • 6.7%

SHAIHZON FALL DAZE

Doouble IPA • RI • 8.0%

LOOPHOLE FIRST ENCOUNTER

IPA • MA • 7.1%

SLOOP NO PUMPKIN

IPA • NY • 6%

PROCLAMATION

PHANTOM FIST

Sour IPA • RI • 6.9%

UP NEXT

BANDED BREWING DAIKAJU

Imperial IPA • ME • 8.7%

WHALERS HAZELNUT

Stout • RI • 6.5%

SOUTHERN TIER PUMKING

Imperial Ale • NY • 8.6%

TEN BENDS

GREEN FOUNTAINS

IPA • VT • 7.2%

GOOSE ISLAND

IPA • IL • 5.9%

FORE RIVER RASPBERRY PREBLE

Sour • ME • 4%

LAST CALL - \$4

VICTORY BREWING

JAVA LATTE

Milk Stout • PA • 8.2%

CT VALLEY THE LEDGE

Gose • CT • 4.8%

SMUTTYNOSE RASPBERRY

LIME RICKY SOUR

Sour • NH • 4.8%