



FROM THE KITCHEN

FRENCH ONION SOUP

Caramelized Onions, Earthy Broth, Gruyère 15

LOBSTER BISQUE

Fresh Maine Lobster, Herbs, Crème Fraîche 18

BUFFALO OYSTERS

Buffalo Sauce, Bleu Cheese Crema 19

RHODE ISLAND CALAMARI

Flash Fried, Peppadews, Lemon Aioli, Romesco Sauces 19

RED KING CRAB LEGS

Brown Butter, Sriracha Aioli, Lemon 38

STEAK TARTARE

Capers, microgreens, Horseradish, Crème Fraîche, Crostinis 17*

JWB BURGER

*8 oz Signature Burger, Thick Cut Bacon, Sharp Cheddar,
Caramelized Onions, Butter Lettuce, Beef Steak Tomato,
House Pickles, French Fries* 18*

LITTLE GEM SALAD

*Little Gem Lettuce, Danish Bleu, Grape Tomatoes,
Bacon, Red Onion, Quail Eggs 18*

CAESAR SALAD

Romaine Hearts, Aged Parmesan, Sourdough Croutons 16



FROM THE RAW BAR

OYSTER ON HALF SHELL

*1/2 Dozen, Mignonette,
Cocktail, Lemon,
Horseradish* 26*

CLASSIC SHRIMP COCKTAIL

*Jumbo Shrimp, Cocktail Sauce,
Horseradish, Lemon 23*

SEAFOOD PLATTER

*Oysters, Red King Crab,
Shrimp, Ceviche 76*

PARADISE CEVICHE

*Fresh Local Catch, Cilantro,
Lime, Aji Limo, Corn* 19*

ROLLS

FINS ON FIRE

*Shrimp tempura, Cucumber,
Avocado, Spicy Mayo,
Eel Sauce 22*

SEA COWBOY

*Snow Crab, Filet Mignon,
Asparagus, Avocado,
Microgreens, Eel Sauce,
Miso Sauce* 28*

CALIFORNIA ROLL

*Snow Crab, Cucumber,
Avocado 18*

SPICY TUNA ROLL

*Ahi Tuna, Nori,
Spicy Mayo* 24*

**Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.*

JWVB

COCKTAILS

THE GOOD LIFE

*Casamigos Blanco Tequila,
Grand Marnier Orange Liqueur,
Earl Grey Agave, Lime Juice 16*

WHERE THE WARM WIND BLOWS

*Patron® Reposado Tequila,
Grand Marnier® Orange Liqueur,
Jalapeño Agave Nectar, Lime and
Lemon Juices, Egg Whites* 17*

TROPICAL PALOMA

*1800® Silver Tequila, Giffard® Crème De Pamplemousse Rose,
Lime Juice, Pineberry, Q Grapefruit Soda 17*

EXPAT OLD FASHIONED

*Weller® Special Reserve Bourbon,
Giffard® Banane Du Brésil, Pure Cane Syrup,
Dashfire Cinnamon Bitter 16*



COCKTAILS

JAMAICA MISTAICA

*Appleton Estate Reserve Rum,
Diplomático Reserva Exclusiva Rum,
Pierre Ferrand Dry Curaçao,
Giffard Orgeat Syrup, Lime Juice,
Dashfire Cinnamon Bitters 17*

PINEAPPLE SHUFFLE

*Bulleit® 95 Rye, Bacardi® Pineapple, Green Chartreuse,
Pure Cane Syrup, Lemon and Lime Juices 16*

SPARKLING CUCUMBER GIMLET

*Ketel One® Vodka, Bacardi® Pineapple,
English Cucumber, Pure Cane Syrup,
Rose Water, Q Elderflower Tonic 17*

YUZU HIGBALL

*Tito's Handmade Vodka, Yellow Chartreuse,
Yuzu Purée, Green Tea Simple Syrup,
Club Soda 18*

JWB

BOTTLE/CAN BEER

<i>Bud Light</i>	8
<i>Budweiser</i>	8
<i>Coors Light</i>	8
<i>Corona</i>	8
<i>Kalik Guava Radler</i>	8
<i>Kalik Mango Radler</i>	8
<i>LandShark</i>	8
<i>Sands Pink Radler</i>	8
<i>Strong Back</i>	8
<i>O'Doul's</i> N/A	7

JWVB

WINES BY THE GLASS

SPARKLING

G

<i>La Marca Prosecco, Italy</i>	\$18
<i>Moet & Chandon Brut Imperial, France (Split)</i>	\$80

WHITE

G

<i>Kung Fu Girl, Riesling, Washington</i>	\$17
<i>Ruffino, Pinot Grigio, Italy</i>	\$16
<i>Fernway, Sauvignon Blanc, New Zealand</i>	\$16
<i>Marquis de Goulaine, Sancerre</i>	\$26
<i>Gérard Bertrand, France</i>	\$14
<i>Landmark "Overlook", Chardonnay, Sonoma County</i>	\$24
<i>Gérard Bertrand, Rosé, France</i>	\$14

RED WINE

G

<i>Hahn, Pinot Noir, Monterey County</i>	\$20
<i>Drouhin, Pinot Noir, Willamette</i>	\$22
<i>Bogle, Cabernet Sauvignon, California</i>	\$20
<i>Velvet Devil, Merlot, California</i>	\$18
<i>Robert Mondavi Rum Barrel, Merlot, California</i>	\$22
<i>Alamos, Malbec, Argentina</i>	\$14
<i>Graffetta, Syrah, Sicily</i>	\$16