

JUMBY BAY

island grill • jupiter, fl



FIRST TINGS FIRST

- ☺ **SESAME SEARED TUNA**
with wasabi aioli and ginger 15
- MACHO NACHOS**
served with ground beef or chicken 13
- ☺ **BBQ CHICKEN QUESADILLA**
with black bean salsa 12
- ☺ **AWARD-WINNING CHICKEN WINGS**
spicy hot, jerk rub, or honey bbq 15
- JALAPEÑO POPPERS**
stuffed with cream cheeses and bacon
served with raspberry sauce 11
- ☺ **CHICKA CHICKA FINGERS**
with honey mustard or BBQ sauce 12
- CRISPY CALAMARI**
with homemade marinara 13
- ☺ **CHEESE FRIES**
topped with bacon and spicy
ranch to dip 11
- JUMBY SMOKIN' FISH DIP**
with club crackers, celery
and carrot sticks 13
- PEEL & EAT SHRIMP BUCKET** 14
- CONCH FRITTERS**
with a Caribbean boom boom sauce 13
- ☺ Happy Hour appetizers available for \$8
Monday through Friday from 4 to 7pm

SOUPS

- LOBSTER BISQUE**
with lump crab meat 8
- SOUP OF THE DAY**
chef's special of the day 6

SANDWICHES

served with your choice of sides (add \$1 to make any sandwich into a wrap)

CRUNCHY FISH SANDWICH crusted with cornflakes and deep-fried served on a brioche bun with lettuce and tomato and spicy tartar on the side 14

"NO WORRIES MON" BURGER
a 1/2 lb burger with no worries mon!
build your own - choose lettuce, tomato,
american cheese, swiss cheese, pepper
jack cheese, bacon, mushrooms, onions,
bleu cheese, mayo, mustard, pickles 15

BLACKENED MAHI-MAHI SANDWICH
a blackened mahi fillet served on brioche
bun with lettuce and tomato 16

JERK CHICKEN SANDWICH a chicken
breast basted with caribbean jerk sauce
and served on a kaiser roll with lettuce
and tomato 13

CUBAN SANDWICH grilled ham, cuban
pork, pickles, swiss cheese and spicy
mustard on cuban bread 13

PRIME RIB SANDWICH tender strips of
prime rib, sautéed onions and melted swiss
cheese served on a toasted hoagie roll
served with au jus on the side 16

THE GOBBLER turkey breast sliced in
house, swiss cheese, romaine lettuce
and avocado served panini-style on a
hoagie roll, served with our homemade
cranberry-mayo 14

CHICKEN PHILLY shredded chicken breast,
sautéed mushrooms and onions topped
with melted pepperjack cheese on a
toasted hoagie roll 14

BUFFALO CHICKEN WRAP shredded
chicken breast tossed in a mild wing
sauce and wrapped in a flour tortilla with
jack and cheddar cheeses, then pressed
panini style served with a side of bleu
cheese dressing 14

SIDES

seasoned french fries, bow tie pasta salad,
steamed veggies, island slaw

PREMIUM SIDES (add \$3)
sweet potato fries, onion rings,
fresh fruit cup

GREENTINGS

PEANUT ISLAND SALAD grilled chicken
breast over a mix of spring greens and
iceberg, topped with bacon, peanuts,
crunchy shoestring potatoes and spicy
thai peanut dressing 16

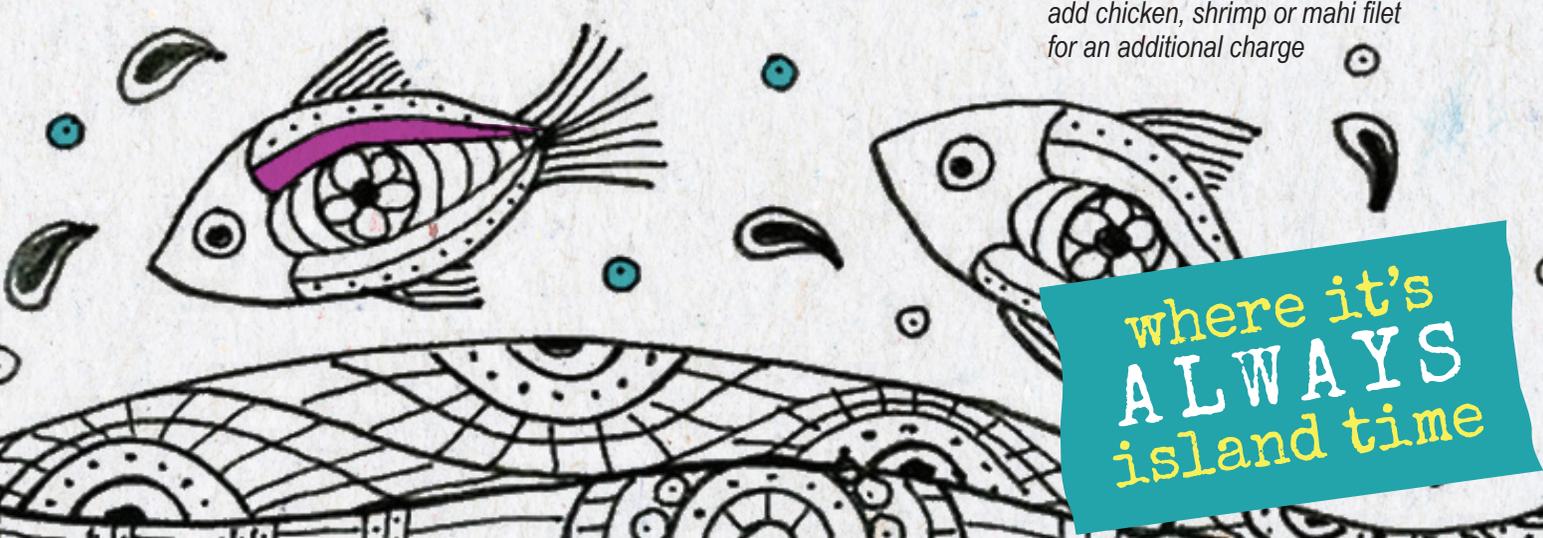
MAHI TRIO SALAD a sampling of
scallops, shrimp and blackened mahi over
spring greens with bleu cheese crumbles,
bacon bits and diced plum tomatoes
served with mango vinaigrette dressing 19

CHICKA CHICKA FINGER SALAD
fried chicken tenders served atop a mix
of spring greens and iceberg with jack
and cheddar cheeses, tomatoes and
honey mustard dressing 16

SEARED SCALLOP SALAD
seasoned and seared scallops over fresh
spinach and arugula, topped with corn, red
onion, bleu cheese crumbles, bacon and
ginger citrus dressing 19

SUMMER SALAD baby spinach and
arugula topped with fresh berries, diced
plum tomatoes, candied pecans and goat
cheese served with raspberry dressing 16
*add chicken or shrimp
for an additional charge*

TRADITIONAL CAESAR SALAD
romaine with traditional caesar dressing
topped with homemade garlic croutons
and fresh grated parmesan cheese 9
*add chicken, shrimp or mahi filet
for an additional charge*



where it's
ALWAYS
island time

SPECIALTIES FROM DEH SEA

CARIBBEAN CRAB CAKES three lump crab cakes served with a pineapple mango salsa and seasoned fries 28

GF JUMBYLAYA this spicy mixture of shrimp, andouille sausage, chicken, peppers, onions, celery and tomatoes in a broth served over basmati rice is guaranteed to clear the sinuses 20

GF CITRUS MAHI grilled dolphin fillet basted with citrus and grilled pineapple served with basmati rice and steamed veggies 26

SESAME SEARED AHI TUNA STEAK with a honey soy glaze and wasabi aioli served with basmati rice and veggies 28

GF FRESH FISH BOWL our fresh catch blackened over a bowl of black beans and rice, shredded lettuce, tomato, sliced avocado, lime and cilantro drizzled with a green aioli *Market Price*

FRESH CATCH chef's fresh catch of the day prepared as you like *Market Price*

FISH TOPPINGS:

pineapple mango salsa
white wine, lemon and capers
lobster cream sauce

GF LOBSTA DINNER cold water tails served steamed or grilled with drawn butter and veggies 2 tail dinner 31 • 3 tail dinner 35

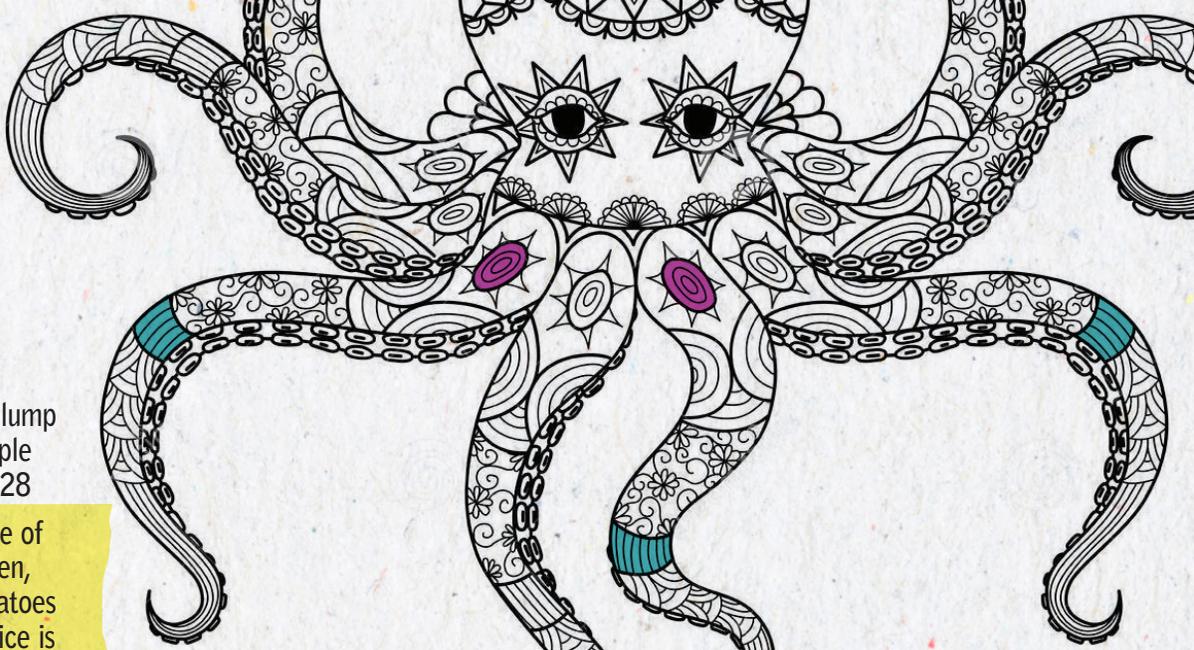
SWEETTINGS

KILLER KEY LIME PIE drizzled with raspberry sauce... escape to the islands! 8

PEANUT BUTTER CUP PIE
OMG you gotta have it! 8

APPLE PIE A LA MODE a bowl of hot apple pie (you can't slice this one) crowned with french vanilla ice cream and sprinkled with cinnamon 8

CHOCOLATE BROWNIE OASIS a fudge brownie island inhabited by french vanilla ice cream, whipped cream and chocolate drizzle 7



LIVIN' OFF DEH LAND

GF SEARED PRIME RIB our slow oven-roasted prime rib sliced to order, seasoned and seared served with garlic mashed potatoes. This item slow-cooks all day and is ready to serve after 4pm 8oz 20 • 12oz 24 • 16oz 26

CURRY CHICKEN a seasoned chicken breast topped with a mustard curry sauce served with fried plantains over basmati rice 18

GF JUMBY BABY BACK RIBS a slab of danish baby back ribs smoked grilled and basted with tangy BBQ sauce served with seasoned fries full rack 22 • half rack 16

SURF & TURF a 12oz prime rib and lobster tail served with garlic* mash and fresh veggies 31

V ISLAND KABOBS two skewers of grilled pineapple, red pepper, onions, mushrooms, zucchini and plantains over tropical rice 18
add chicken or shrimp for an additional charge

CARIBBEAN COWBOY STEAK 16oz ribeye seasoned and grilled over an open flame, topped with fried onions and served with garlic* mashed potatoes and steamed veggies 26

GF ISLAND STYLE FILET MIGNON an 8 oz center cut filet seasoned and flamed grilled topped with a parmesan peppercorn butter served with garlic* mashed potatoes and veggies 29
add a lobster tail for 11

**Garlic mashed potatoes are made fresh daily and ready to serve after 4pm*

GF denotes gluten free
(ask about other gluten free variations)

V denotes vegan

RASTAPASTA

CALYPSO PASTA a spicy saute of shrimp and andouille sausage tossed in a Cajun cream sauce and served over linguine 19

PASTA JAMAICA a colorful creation of grilled chicken, sautéed spinach, tomatoes and toasted almonds in a jerk seasoned sauce over linguine 18

LOBSTA PASTA lobster chunks, tomatoes, basil and mushrooms in a white wine garlic butter sauce over penne noodles 28

VEGGIE MON PASTA a vegetarian delight of penne pasta, carrots, broccoli and seasonal veggies in a light Alfredo sauce sprinkled with parmesan cheese 15

SEAFOOD PASTA scallops, shrimp and fresh fish in an Alfredo sauce with grilled zucchini over linguine 26

CRUZ BAY PENNE PASTA chicken, broccoli and mushrooms tossed with penne pasta in a smoked tomato cream sauce, topped with fresh grated parmesan 19



Thank you for visiting Jumby Bay Island Grill...
Where it's always Island Time!

WWW.JUMBYBAYISLANDGRILL.COM



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@jumbybayislandgrill

No time to spend on the island? Call 561-630-2030
We'll prepare your meal and package it TO GO!*

**10% gratuity will be added to "togo" orders*

Also, ask us about catering your next function
or booking our Food Truck for your event!

There is a risk with the consumption of undercooked proteins.
Consumers with increased risk of illness should not consume protein
products cooked less than WELL DONE. © US Foods Menu 2021 (558463)