

APPETIZERS

Jimmy Seas Spicy Sicilian Style Seafood Soup

Shrimp, scallops & clams poached in a spicy, cream-based soup with herbs and spices.

Roasted Garlic

Garlic roasted in olive oil and herbs, served with freshly baked bread.

Stuffed Cherry Peppers

With provolone cheese and prosciutto.

Fresh Goat Cheese

Served on a bed of romaine with roasted red peppers

Black & Green Olives

Roasted Red Peppers

Tossed & marinated in extra-virgin olive oil, balsamic vinegar, fresh basil and roasted garlic.

Calamari Salad

Chilled calamari marinated in extra-virgin olive oil, balsamic vinegar, fresh herbs, calamata olives, and lemon.

Steamed Mussels in Red Sauce (for two)

With tomato, wine and red onion.

Steamed Mussels in White Sauce (for two)

With lemon, wine and fresh thyme.

SALADS

House Salad

Lettuce tossed with fresh vegetables in our house vinaigrette dressing.

Caesar Salad

Romaine lettuce tossed with croutons, cheese, and our classic Caesar dressing.

SOFT DRINKS

Coke, Diet Coke, Orange Soda, Ginger Ale, Sprite
Iced Tea, & Homemade Lemonade (available seasonally)
Orange, Cranberry, or Grapefruit Juices, Milk
San Pellegrino Sparkling Mineral Water

BEER

Moretti, Heineken, Budweiser, Bud Light, O'Doul's

*We also serve a full liquor bar as well as
a fine selection of both red and white wine.*

Jimmy Seas politely requests that you refrain from making
ANY substitutions during busy hours. Thank you and enjoy!

Minimum Charge: \$10.00 per person
Splitting Fee: \$10.00 per entree Includes salad and bread
20% gratuity will be added for all parties of 5 or more.
15% gratuity for take-out orders

* The consumption of raw or undercooked food
increases the risk of food-borne illness.

PASTA

~ All dinners include a house salad and fresh baked bread served family style. ~

At Jimmy Seas, all pasta dishes are cooked al dente to order and are served fresh in the same pan. Our White sauce is made with extra-virgin olive oil, chopped garlic and fresh clam juice. Cooking lobster bodies all day in tomatoes, fresh herbs and spices makes our Red sauce.

Shrimp in Red or White Sauce over Linguini
Calamari in Red or White Sauce over Linguini
Mussels Marinara in Red Sauce over Linguini

Ziti Bolognese

Lean select ground beef, with tomatoes, mushrooms, carrots, celery, onion, fresh herbs, parmesan and pecorino romano cheeses.

Tagliatelle Pomodoro

Tomato filets, fresh basil, extra-virgin olive oil, and lots of fresh garlic.

Fettuccini Alfredo

Fettuccini in a cream sauce with parmesan and pecorino romano cheeses.

Chicken, Broccoli, & Ziti

Sautéed in garlic, white wine, chicken stock, and parmesan and pecorino romano cheeses.

Gamberetto Chicken

Chicken, shrimp, and ziti tossed in fresh pesto made with fresh basil and finished with parmesan and pecorino romano cheese.

Linguini Carbonara

Prosciutto, pancetta, red onion, cheese, in a cream sauce finished with parmesan and pecorino romano cheeses.

Shrimp Scampi

*Shrimp sautéed with butter, garlic, white wine and lemon.
Served over linguini with pecorino romano cheese.*

Lobster Fra Diabolo

1 1/2 lb. whole lobster in a very spicy red sauce over linguini.

Shrimp Garlic Cream

Shrimp and linguini in a garlic cream sauce finished with parmesan and pecorino romano cheeses.

Shrimp Pesto Cream

Shrimp and linguini in a pesto cream sauce finished with parmesan and pecorino romano cheeses.

Chicken, Shrimp & Artichokes

Chicken, shrimp, and artichokes sautéed in a lemon and white wine sauce with black olives, thyme, and sprinkling of pecorino romano cheese over ziti.

HOUSE SPECIALS

PASTA

Butternut Squash Ravioli

*Butternut squash ravioli; with a hint of nutmeg
Served in a delicious sage cream sauce with pecorino romano cheese.*

Fettuccini Juliet

Chicken, prosciutto and mushrooms served in an alfredo sauce and finished with parmesan and pecorino romano cheeses.

Vongole Marinara

Vineyard littleneck clams served in a red sauce over linguini.

Vongole in White Sauce

Vineyard littleneck clams served in a white sauce over linguini.

Frutti di Mare

Chef's favorite and house specialty! Shrimp, mussels, littleneck clams, calamari and scallops in a red sauce over linguini.

Zuppa di Pesce (for two or three)

Another house special! A whole lobster, handfuls of shrimp, mussels, littleneck clams, calamari and scallops in a red sauce over linguini.

Scallops Napoli

Scallops sautéed with tomato filets, extra-virgin olive oil, calamata olives and fresh herbs and spices. Served over ziti and finished with pecorino romano cheese.

Scallops Aglio & Olio

Scallops sautéed in extra-virgin olive oil and roasted garlic served over linguini.

Chicken Hazel

*Chicken sautéed in an alfredo sauce with fresh tomatoes and fresh basil.
Served over ziti and finished with parmesan and pecorino romano cheeses.*

Linguini Puttanesca

*Tomato filets, onions, mushrooms, bell pepper, anchovies, capers and calamata olives sautéed in extra-virgin oil with fresh herbs and spices.
(Because anchovies are an essential ingredient in a Puttanesca sauce, Jimmy Seas will not serve this dish without them.)*

Cheese Ravioli

Served in a pomodoro sauce prepared with tomato filets, fresh basil, extra-virgin olive oil, and garlic. Finished with parmesan and pecorino romano cheeses.

Scallops & Shrimp Vinaigrette

Scallops & shrimp sautéed in balsamic vinaigrette with red onions and mushrooms and tossed with linguini.

Jimmy Seas Pan Pasta Restaurant

32 Kennebec Ave., Oak Bluffs

508-696-8550

