



# DINNER MENU

## Starters

### **CROCK OF BAKED ONION SOUP 8**

Garlic crostini, melted mozzarella

### **NEW ENGLAND CLAM CHOWDER**

Cream based, potatoes, onions, celery, herbs  
Cup 5      Bowl 7

### **CALAMARI - YOUR CHOICE... 13**

Lightly floured, fried | Thai Style  
Rhode Island Style; cherry peppers,  
scallions, garlic vinaigrette

### **MAINE MUSSELS AL POMODORO 12**

Garlic, shallots, red sauce

### **CLAMS CASINO "A HOUSE FAVORITE" 12**

Butter, roasted red peppers, garlic, herbs, bacon

### **JUMBO STUFFED CLAMS 7**

Baked, garlic butter

### **JUMBO SHRIMP 12**

Coconut Crusted OR Beer Battered  
apricot-horseradish dipping sauce

### **STEAMED LITTLENECK CLAMS 19**

1 1/2 dozen, drawn butter, lemon wedge

### **OYSTERS ROCKEFELLER 16**

Freshly shucked, blend of spinach, parmesan,  
onions, pernod cream sauce, baked

### **KING CRAB CAKE 12**

Spicy remoulade

### **ESCARGOT & MUSHROOM CAPS 11**

Garlic butter

### **SMOKED SALMON PLATTER 15**

Diced red onions, capers,  
horseradish - sour cream sauce

### **TOMATO BRUSCHETTA 8**

Roma tomatoes, red onions, herbs,  
parmesan-garlic crostini, balsamic drizzle

### **FRIED FRESH MOZZARELLA 9**

Handmade, marinara sauce

### **JB'S SIGNATURE CHICKEN WINGS**

Traditional Buffalo | Teriyaki | Honey BBQ  
(6) wings 7      (12) wings 12

### **CHEF'S MEATBALLS 9**

Ground filet mignon, spices, marinara,  
melted mozzarella cheese

### **MEDITERRANEAN FLAT BREAD 12**

Pesto, arugula, feta, black olives

### **ITALIAN FLAT BREAD 12**

Marinara, mozzarella, meatball

## Raw Bar

JB's Signature Cocktail Sauce

### **CHILLED SHRIMP COCKTAIL 13**

### **OYSTERS\* ON THE 1/2 SHELL**

1/2 Dozen 14

Dozen 25

### **CLAMS\* ON THE 1/2 SHELL**

1/2 Dozen 9

Dozen 14

### **BARBARIE'S SHELLFISH PLATTER\* 27**

4 Clams, 4 Oysters, 4 Shrimp Cocktail,  
Pulled King Crab Meat

## Salads

### **TOSSED CAESAR 10**

Romaine lettuce, Pecorino Romano, croutons,  
creamy dressing

### **LARGE GARDEN SALAD 9**

Mixed field greens, cucumbers, shaved carrots,  
red onions, Roma tomatoes

### **COBB SALAD 14**

Mixed greens, cheddar, gorgonzola, tomato,  
cucumber, egg, bacon, ranch

### **SPINACH SALAD 14**

Onions, mushrooms, gorgonzola,  
warm bacon balsamic vinaigrette

### **ARUGULA SALAD 14**

Beets, feta, black olives, raspberry balsamic

### **MEDITERRANEAN SALAD 13**

Mixed field greens with Roma tomatoes, cucumbers,  
Bermuda onions, black olives and feta cheese  
tossed in a lemon mint vinaigrette

### **TOP ANY SALAD**

GRILLED, BLACKENED OR CRISPY CHICKEN 5

GRILLED, BLACKENED SHRIMP OR SALMON 10

GRILLED, BLACKENED SCALLOPS 11

AHI TUNA\* 10

GRILLED SIRLOIN STEAK\* 10

## Burgers & Sandwiches

SERVED WITH STEAK FRIES

### **BARBARIE'S STEAK BURGER\* 13**

8 ounce ground filet mignon, Kaiser roll,  
lettuce, tomato, onion, steak fries

### **BUILD YOUR BURGER, GRILLED OR BLACKENED**

• AMERICAN, CHEDDAR, GORGONZOLA,  
SWISS, MOZZARELLA, PROVOLONE 1/EA

• BACON, SAUTÉED ONIONS, MUSHROOMS 1/EA

### **PESTO CHICKEN SANDWICH 12**

Grilled chicken, roasted red peppers,  
melted mozzarella, pesto mayo, nan bread

### **OPEN FACED RIBEYE SANDWICH\* 16**

Sautéed & crispy onions, toast points

### **BEER BATTERED COD SANDWICH 13**

Romaine, sliced tomato, tarter, Kaiser roll

\* Consumer Advisory, thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness

## From the Sea

### SEA SCALLOPS BARBARIE'S 25

Sautéed mushrooms, brandy cream,  
Pecorino Romano cheese, baked

### ATLANTIC SALMON 22

Creamy dill sauce

### AHI TUNA\* 21

Sesame crusted, pan seared rare, spicy  
seaweed salad, wasabi mayo, soy

### ZUPPA DE PESCE 35

Salmon, baby lobster tail, mussels, clams,  
shrimp, simmered in a zesty marinara over linguini

### BEER BATTERED FISH PLATTER 18

Cod, steak fries, coleslaw, house tarter

### THE FOLLOWING SELECTIONS

#### CAN BE PREPARED

Broiled | scampi | stuffed  
beer battered | panko crusted

COD 18

SOLE 18

SEA SCALLOPS 23

JUMBO SHRIMP 21

### STUFFED BRAZILIAN LOBSTER TAIL 8 oz

SINGLE TAIL 30

TWIN TAIL 55

### ALASKAN KING CRAB LEGS

1 POUND 40

2 POUND 65

3 POUND 90

### BOILED MAINE 1 1/4 TO 4LB LOBSTERS

Always fresh from our tanks

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## Poultry and Pasta

### CHICKEN BARBARIE'S 19

Skin-on roasted chicken breast, arugula,  
wild mushrooms, roasted garlic, mashed,  
succulent pan gravy

### CHICKEN FRANCHISE 17

Egg battered, lemon, white wine

### CHICKEN MARSALA 17

Sautéed, mushrooms,  
marsala wine demi-glace

### CHICKEN PORTOBELLO 18

Tenders, portobello mushrooms,  
spinach, sherry cream sauce, penne

### CHICKEN ITALIANO 18

Seasoned bread crumbs, parmesan,  
Alfredo cream, penne

### GRILLED CHICKEN TERIYAKI 17

Skin-on boneless breast, teriyaki glaze

### CHICKEN PESTO 18

Sautéed with garlic, roma tomatoes,  
pesto cream, penne

### PARMIGIANA

CHICKEN 18 SHRIMP 23

Marinara, mozzarella, penne or linguine

### PASTA AND MEATBALLS 16

Linguine or penne, marinara, garlic crostini

### PENNE A LA VODKA 16

Garlic, basil, mozzarella, creamy pink sauce

Add Chicken 5

Add Shrimp 10

Add Pulled Lobster Meat 18

## From the Land

### USDA CHOICE BEEF

### NEW YORK STRIP STEAK\* 29

12 oz

Sea salt, black pepper, garlic herb butter, onion rings

### FILET MIGNON\*

8 oz 34 16 oz 44

Sea salt, black pepper, sautéed mushrooms

### JB'S DELMONICO RIB EYE STEAK\* 28

16 oz

Hand cut, boneless, onion crisps

### SLICED SIRLOIN STEAK\* 18

8 oz

Sea salt, black pepper, caramelized onions,  
cabernet demi

### PRIME RIB\*

Roasted daily, limited quantity

PETITE | QUEEN | KING

16 oz 25 25 oz 39 50 oz 65

## Add On To Any Land Item

STUFFED SHRIMP 15

BOILED 1 1/4 LB MAINE LOBSTER 20

BRAZILIAN STUFFED LOBSTER TAIL 8 oz 25

KING CRAB LEG 35

### SHISH KEBAB

Peppers, onions, Roma tomatoes,  
teriyaki glaze over rice

CHICKEN 18

SHRIMP AND SCALLOPS 24

FILET MIGNON\* 12 oz 32

### FILET MIGNON GORGONZOLA\* 29

Pan seared medallions, gorgonzola cheese,  
port wine demi-glace

### NEW ZEALAND RACK OF LAMB\* 32

Herb crusted, Melba port wine demi

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## Sizzlin' Surf & Turfs

SLICED SIRLOIN STEAK\* & BABY TAIL CASINO 25

SLICED SIRLOIN STEAK\* & STUFFED SEA SCALLOPS 25

SLICED SIRLOIN STEAK\* & PANKO FRIED SHRIMP 25

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## All Entrées served with

HOUSE SALAD AND CHOICE OF ONE SIDE

BAKED POTATO, MASHED POTATOES,

STEAK FRIES, RICE OR

CHEF'S VEGETABLE OF THE DAY

ADD AN ADDITIONAL SIDE FROM ABOVE 1.95

## Substitutions or Add ons

CHOWDER 2 | ONION SOUP 4 OR

CAESAR SALAD FOR HOUSE SALAD 2

AU POIVRE 2 | BÉARNAISE 2 | GORGONZOLA CRÈME 3

SAUTÉED MUSHROOMS OR CARAMELIZED ONIONS 3

SAUTÉED GARLIC SPINACH OR BROCCOLI 3

ONION CRISPS 3

SWEET POTATO FRIES 4

HOUSE SALAD 3

## Salad Dressings

CREAMY GARLIC | PARMESAN PEPPERCORN | CREAMY BLUE

CHEESE | RED WINE BLUE CHEESE VINAIGRETTE | HONEY

BALSAMIC VINAIGRETTE | LEMON MINT VINAIGRETTE

THOUSAND ISLAND | GORGONZOLA CHEESE ADD 1

