

*Come Out Of
Your Shell
at*

J's

**Maine's Authentic Oyster Bar
On the Waterfront
at 5 Portland Pier
Portland, Maine**

J's OYSTER BAR

Cocktail Time **any time**

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|---|--------|
| J's Scallop Cocktail <i>different and delicious</i> | \$2.45 |
| Crab Stuffed Mushrooms <i>buttered and bacon capped</i> | 3.89 |
| Crab Claw Cocktail <i>a Dungeness delicacy</i> | 4.89 |
| Jumbo Shrimp Cocktail <i>sweet and luscious</i> | 4.95 |
| Maine Lobster Cocktail <i>all lobster meat</i> | 4.95 |
| J's Baked Stuffed Clams <i>sliced clams/lobster stuffing</i> | 2.25 |
| Escargot - at their best <i>with J's secret recipe</i> | 4.45 |

Oysters . . . Oysters

| | |
|---|------------|
| Raw and Nude Oysters <i>fresh shucked minimum order 6</i> | 6 for 2.50 |
| *J's Baked Stuffed Oysters <i>whole oysters/lobster stuffing</i> | 3 for 2.75 |
| *Oysters Rockefeller <i>butter, wine, spinach - bacon topped</i> | 3 for 2.75 |
| *Oysters Mornay <i>baked in sweet cheesy sauce</i> | 3 for 2.75 |
| * minimum order - 3 | |

Oyster Sampler

\$3.00

one each

Rockefeller - Baked Stuffed
Mornay

Rolls and Stuff

| | |
|------------------------------|-----|
| Order of Rolls and Cole Slaw | 75¢ |
| Order of Garlic Bread | 75¢ |

Crab

HOUSE SPECIAL

Crabby Janice **\$7.29**

*West Coast Dungeness crabmeat with
spinach and butter crumb topping*

Whole Maine Crabs **2 for \$1.00**

allow plenty of pickin' time

Scallops

J's Scallops **\$5.49**

*sweet and tender with J's secret
butter sauce and crumb topping*

Scallop Pie **\$6.29**

*a crock of scallops served in wine
and lemon butter topped with
lobster stuffing*

Shrimp

Steamed Shrimp **\$5.95**

plump shrimp in garlic/butter sauce

Baked Stuffed Shrimp **\$7.50**

with J's lobster stuffing - 'nuf said!

Lobster

J's Lazy Lobster **\$7.45**

*Maine lobster meat en casserole
in a very special sauce - easy and tasty*

Combinations

"Mariner Mania"

Baked Stuffed - **\$7.69**

*oysters, clams, shrimp and mushrooms
scallops, lobster, crabmeat*

The "Caribe" **\$14.95**

*A luxury steamboat - whole Maine lobster,
jumbo shrimp, bucket of steamers plus —
your choice — cup of clam chowder or
6 oysters on half shell*

Rolls and Cole Slaw Served with above Entrées

Extra Plate or Setup Charge **50¢**

For those who care to share

The Cup and Bowl

New England Clam Chowder

\$1.95 \$2.95

Plump Oysters in a stew 2.75 4.95

Maine Lobster Stew 3.75 6.45

Soup of the Day 1.10 2.10

J's Shellfish Stew \$3.59 \$5.59

*made with lobster, shrimp, oysters,
crab and scallops*

The Bucket

Maine Steamed Clams

*Sweet and clean, served with
clam bouillon and melted butter*

Regular \$4.95 King Size \$8.45

The Pot

J's Home Baked Beans \$1.75 per pot

Home Made Tangy Chili \$1.75 per pot

Stewed Tomatoes .75 per pot

Ratatouille \$3.49 per pot

*Tomato, zucchini, eggplant, onion and
peppers - topped with gruyère cheese*

The Glass or Mug

Hot Coffee or Tea .50

Iced Tea or Coffee .75

Milk, Coke, Ginger Ale .75

**For more adventurous drinks,
see the flip side**

**For sandwiches, etc., see our
"Other Things" menu**

Sip Into Something More Comfortable

The Grape

Inglenook

Chablis

Rosé

Burgundy

Glass

Carafe

The Grain

Michelob - on tap

In the Bottle:

Miller

Miller Lite

Budweiser

Busch

Schiltz

Molson

Heineken

The Bean

Irish Coffee

Spanish Coffee

Viennese Coffee

J's Special Coffee

And The Rest

A full selection of top shelf liquors
plus seasonal favorites:

J's Great Bloody Mary

Pina Colada, Chi Chi, Mai Tai

Brandy Alexander

and Black Russian

Maine's Authentic Oyster Bar

from a dream to reality

Welcome to J's Oyster - the culmination of a dream for me.

Over the years, I have traveled throughout the United States. I enjoy visiting the many unique restaurants that feature local specialties from Kansas City steaks to the delicious seafood at Fisherman's Wharf in San Francisco from the gourmet delights of the Montpelier Room in our nation's capital to Modesto Lanzone's great Italian cuisine in Ghiradelli Square but my greatest fascination has been with the raw bars at the oyster houses from California to Maine - and from Florida to Maine. But alas, Maine, the greatest seafood state, had none! until now.

For over two years, I worked to design my oyster bar - the layout and the location. Many, many recipes were tried before we developed our menu. Then came the hardest part of all - good efficient friendly people.

Now it's all together good food, good drinks, and good people in a unique waterfront atmosphere.

I hope you enjoy my dream.

J

P.S. We welcome your suggestions and comments in order to continue improving J's Oyster.

*This menu was created for you.
Feel free to take it home.*