

Appetizers

Chicken Quesadillas

Grilled chicken, sharp cheddar, tomatoes, jalapenos and green onions in a grilled flour tortilla \$10.50

Jbones Hot wings

Ten jumbo wings made to your liking with homemade bleu cheese dressing and celery \$9.50

Calamari

Lightly floured and seasoned delicately fried served with marinara \$9.

Steamers

Served red or white, your choice \$11.

Crab Bites

Our super lump crab imperial shaped into balls and delicately fried with remoulade dip \$13.

Bruschetta (for two or more)

Grilled bread toasts topped with our homemade fresh tomato, basil and garlic bruschetta \$9.

Crispy Potato Skins

With bacon, cheddar and sour cream \$5.5

Buffalo Chicken Tenders

Served with blue cheese dressing and celery
Served with French fries \$8.5

Basket of Crab Seasoned Fries

Served with cheddar cheese sauce \$6.5

Jbones Nachos

House fried flour tortillas with melted cheddar & jack cheeses, tomatoes, sour cream, jalapenos & salsa \$9.50 add chicken \$11.50

Jersey Clams Casino

Broiled with bacon, pepper and onion filling \$9.50

Jumbo Shrimp Cocktail

Five jumbo shrimp served with spicy cocktail sauce \$7.5

Hot Spinach and Artichoke Dip (for 2)

Served piping hot with pita triangles \$10.

PEI Mussels

Bountiful bowl served in your choice of red, white or fra diavlo broth \$11.

Basket of onion rings

Beer battered and served with remoulade sauce \$5.

Mozzarella sticks

Served with marinara sauce 5.

Coconut Shrimp

Seven sweet coconut battered shrimp delicately fried served with a spicy thai dipping sauce 13.

Big basket of fries \$4

Add cheese sauce \$5

Homemade Soups and Fresh Salads

**** L's Famous Crab Bisque - Market price ****

Soup Du jour

Cup \$3 Bowl \$5

Buffalo Chicken Salad

Mixed greens, tomatoes, cucumbers & onions tossed with blue cheese dressing, blue cheese crumbles and topped with either grilled chicken or fried chicken tenders tossed in our wing sauce \$11.50

Classic Caesar Salad

Fresh romaine with grated Reggiano cheese and croutons with our homemade Caesar dressing \$8
Add grilled chicken \$10 Shrimp \$13

Classic French Onion Soup

Served in a crock with our homemade crostini and bubbling melted Swiss and provolone cheese \$6.5

Corbin City Chopped Salad

Bountiful bowl of crisp mixed greens, apples, blue cheese crumbles, sweet peppers, scallions and candied pecans tossed in our apple cider vinaigrette \$10.5

The Wedge

Fresh and Crisp Iceberg lettuce topped with blue cheese dressing and crumbles finished with crisp bacon and cherry tomatoes \$10

L's Specialties

****All of our entrees are served with the choice of house, Caesar salad or soup du jour. Substitute a mini Wedge for an additional \$2.50. Entrees all include choice of potato du jour or pasta and vegetable du jour (with the exception of pasta dishes)**

**** All of our entrees are also accompanied by homemade bread & Butter, roasted garlic and dipping sauces. Your palate will be cleansed between courses with our sherbet intermezzo**

**** Please let us know if you have any dietary requests**

Chicken and Veal Specialties

Franchise

Egg battered and sautéed with our white wine, lemon butter sauce
Chicken \$18.50 Veal \$22.50

Ambruzzo

Topped with spinach and roasted red peppers in a blush sauce over angel hair pasta
Chicken \$20.50 Veal \$23.50

Chicken Bruschetta

Grilled chicken breasts topped with our homemade bruschetta, provolone cheese and a balsamic reduction \$18.50

“ Licata”

Parmagaina style and Jerry's favorite with homemade red gravy or alfredo sauce, provolone cheese and a side of pasta
Chicken \$18.50 Veal \$22.50

Milano

Topped with provolone cheese, prosciutto and sliced tomatoes topped with a balsamic demi -glaze
Chicken \$22.50 Veal \$24.50

Princess

Roasted red peppers, smoked mozzarella and asparagus in a white wine sauce atop angel hair pasta
Chicken \$19.95 Veal \$22.95

Chicken Cordon Blue

Sautéed Chicken Breasts layered with ham and swiss cheese topped with a white wine swiss cheese sauce and mushrooms \$18.50

Beef and Chops

Stuffed Meatloaf

Hearty meatloaf stuffed with ham, Swiss cheese and spinach topped with brown gravy \$16.95

12 oz. NY Strip Steak *

Certified Choice Black Angus steak cooked to your liking and dressed with a jumbo onion ring \$25

Rosemary Pork Chop

(2) 8 ounce boneless chops cooked with a rosemary demi -glaze \$19.50

8 oz Filet Mignon *

Certified Choice Black Angus Filet cooked to your liking and dressed with a jumbo onion ring \$26

L's Famous Steak Baltimore*

Certified Choice Black Angus 12 oz NY Strip Steak rubbed with old bay and topped with super lump crab in a lemon butter sauce \$32

**** Prime Rib ****

Available Saturday Nights and limited quantity

NOTICE - Items marked with an * require a temperature. Consuming raw or undercooked meat may increase your risk of Food Bourne Illness

Shore Favorites

All of our crab is Super Lump
Additional seafood selections located in the pasta section

L's Famous Crab Cakes

Absolutely NO FILLERS! We served bread with your entrée, not in your entrée. Choose either broiled or fried \$27

Sesame Seared Ahi Tuna *

Served with crispy noodles and a cucumber Asian salad and a side of wasabi. Cooked to your liking
24.95

Pan Blackened Salmon

Spice rubbed and skillet seared served with a green onion & lime Coulis \$23

Baked Stuffed Jumbo Shrimp

Four Jumbo Shrimp stuffed with our super lump crab imperial \$25.50

Baked Stuffed Tilapia

2 tilapia filets stuffed with our super lump crab imperial and broiled to perfection \$25

Various Seafood Choices

Jumbo Shrimp (broiled or Fried) \$18
Broiled Salmon \$20
Scallops (broiled or fried) – Market Price
Sole (Broiled or Fried) \$18

Pasta, Pasta and more Pasta ...

We offer gluten free penne or angel hair pasta for \$3 extra a whole entrée or \$1.50 extra for a side. Whole grain pasta is available at no additional charge. Please let your server know

Crab Pasta

A favorite! Super lump crabmeat sautéed with garlic and wine over angel hair pasta. Choose either red or white \$25

Shrimp Scampi

Jumbo Shrimp served scampi style over linguine \$20

Fettuccine Alfredo

Tossed with a rich cream sauce \$15
Add chicken \$17 add Shrimp \$20

Homemade Meat Lasagna

Layers of fresh pasta with ricotta cheese, veal, pork and beef and homemade red gravy \$16.95

Seafood Fra Diavlo

Jumbo Shrimp, Local Scallops, Clams and Mussels served in a spicy tomato broth over linguine \$28.95

Penne ala Vodka

Our vodka Rosa sauce with fresh broccoli \$15
Add Chicken \$17 add Shrimp \$20

Linguine and Clams

Sautéed chopped clams in garlic and white topped with little necks. Choose either red or white \$20.95

Tortellini

Choose your sauce. Alfredo, red gravy, marinara or Bolognese \$16

Vegetarian Delicacies

Vegetable Risotto

Fresh seasonal vegetables tossed with our fresh risotto \$16

Eggplant Parmigiana

Fresh eggplant lightly breaded and delicately fried topped with Provolone cheese and marinara sauce served with a side of pasta \$16

Tavern Fare

Items marked with an * are served with fries
Any sandwich can also be served on a wrap

The Corbin City

Thinly sliced slow roasted prime rib with sharp cheddar cheese and crisp onions on a ciabatta roll with a side of au jus \$12.50

The Cheeseburger *

½ lb char grilled steak burger topped with either cheddar or American cheeses served with lettuce, tomato and onion on a round roll \$9
add Bacon or pork roll \$11

The Tuscany *

Crispy Chicken Cutlet or Grilled Chicken breast (your choice) topped with our homemade bruschetta, sautéed spinach and provolone on a ciabatta roll \$11

The Old City

WOW! 1 lb of slow roasted thinly sliced pork tenderloin topped with provolone cheese and served with cherry peppers and served with a side of pork au jus and served on our homemade Super Kaiser \$13

The ' Grown Up' grilled Cheese *

Ham, Cheese and tomato on our homemade buttered bread grilled just right. \$9

The All American *

Fresh chicken breast chopped cheese steak style and topped with American Cheese, lettuce and tomato on a long roll \$9.5

The Tuckahoe Wrap *

Grilled chicken breast, crisp bacon, lettuce, tomato and mayo in a flour tortilla wrap \$9.50

The South Philly *

1/2 lb of thinly sliced steak and provolone cheese on a long roll \$9.5

The French Dip

WOW! 1 lb of thinly sliced roast beef topped with provolone cheese and served with cherry peppers served with a side of au jus served on our homemade Super Kaiser \$14.50

The Little Dipper *

Same as above but ½lb of roast beef \$9.50

Pleasing Platters

Fish and Chips

Panko crusted codfish with French fries and cole slaw \$16.00

Smothered Meatballs

Homemade bowl of meatballs served with garlic toast \$8.50

Personal Pizzas

The Hot Licata

Chicken, Mozzarella cheese and hot peppers \$10.25

The Bruschetta

A blend of 4 cheeses topped with our homemade bruschetta \$9.50

The Garden

White pizza with spinach, tomatoes and a 4 cheese blend \$9.50

The Basic

Made with our homemade red gravy \$8.50
Add pepperoni \$10

Jbones Kiddos

Each meal is \$5 and includes ice cream or dirt pudding and a small beverage

Chicken Fingers with Fries
Hot dog and fries
Pasta with Meatball
Kids cheese pizza

Kraft Macaroni and Cheese
Grilled cheese and fries
Cheeseburger and fries

Add-ons and Additional Sides

Sautéed Mushrooms \$3.50
Cheese \$1.00
Fried Onions \$2.00
Additional Blue Cheese \$2.50
Additional Sour Cream \$1.00
(2) Sausages \$6.00

Baked Potato \$2.50
Potato Du Jour \$2.50
Sautéed Onions \$2.00
Side house Salad \$4.00
Side Caesar salad \$4.00
Mini Wedge salad \$4.00

Cole Slaw \$1.50
Sautéed spinach \$4.00
Side of Pasta \$4.00
Extra Salsa \$1.00
(2) Meatballs \$6.00

Beverages

Unlimited refills \$2.35

Soda, Coffee, Hot Tea, Ice Tea, Lemonade

Draft Beers

Sam's Seasonal, Miller lite, Coors Lite, Guinness, Yuengling, Blue Moon

(beers are subject to change)

Bottled Beers

Budweiser
Corona
Miller Lite
Rolling Rock
O'douls Amber

Bud Lite
Coors Lite
Bass
Amstel lite
Yuengling
(beers are subject to change)

Bud lite Lime
Stella Artois
Heinekein
Corona Lite

** For your convenience a 20% gratuity will be added to parties of 8 or more