



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 BIANCO 14
Garlic, white wine-butter sauce, garlic crostini

CLAMS CASINO "A HOUSE FAVORITE" 13
Butter, roasted red peppers, garlic, herbs, bacon

JUMBO STUFFED CLAMS 9
Baked, garlic butter

JUMBO SHRIMP 13
Coconut Crusted OR Beer Battered
apricot-horseradish dipping sauce

STEAMED LITTLENECK CLAMS 19
1 1/2 dozen, drawn butter, lemon wedge

OYSTERS ROCKEFELLER 18
Freshly shucked, blend of spinach, parmesan,
onions, pernod cream sauce, baked

KING CRAB CAKE 14
Spicy remoulade

ESCARGOT & MUSHROOM CAPS 12
Garlic butter

SMOKED SALMON PLATTER 15
Diced red onions, capers,
horseradish - sour cream sauce

TOMATO BRUSCHETTA 9
Roma tomatoes, red onions, herbs,
parmesan-garlic crostini, balsamic drizzle

FRIED FRESH MOZZARELLA 10
Handmade, marinara sauce

JB'S SIGNATURE CHICKEN WINGS
Traditional Buffalo | Teriyaki | Honey BBQ
(6) wings 9 (12) wings 14

CHEF'S MEATBALLS 11
Ground filet mignon, spices, marinara,
melted mozzarella cheese

MEDITERRANEAN FLAT BREAD 12
Pesto, arugula, feta, black olives

ITALIAN FLAT BREAD 12
Marinara, mozzarella, meatball

DINNER MENU

Raw Bar

JB's Signature Cocktail Sauce

CHILLED SHRIMP COCKTAIL 14

OYSTERS* ON THE 1/2 SHELL
1/2 Dozen 16
Dozen 28

CLAMS* ON THE 1/2 SHELL
1/2 Dozen 10
Dozen 16

BARBARIE'S SHELLFISH PLATTER* 30
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 10
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* 14
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 13
Grilled chicken, roasted red peppers,
melted mozzarella, pesto mayo, nan bread

OPEN FACED RIBEYE SANDWICH* 18
Sautéed & crispy onions, toast points

BEER BATTERED COD SANDWICH 15
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 26
Sautéed mushrooms, brandy cream,
Pecorino Romano cheese, baked

ATLANTIC SALMON 23
Creamy dill sauce

AHI TUNA* 23
Sesame crusted, pan seared rare, spicy
seaweed salad, wasabi mayo, soy

ZUPPA DE PESCE 40
Salmon, baby lobster tail, mussels, clams,
shrimp, simmered in a zesty marinara over linguini

BEER BATTERED FISH PLATTER 20
Cod, steak fries, coleslaw, house tarter

THE FOLLOWING SELECTIONS
CAN BE PREPARED
Broiled | scampi | stuffed
beer battered | panko crusted

COD 20
SOLE 20
SEA SCALLOPS 25
JUMBO SHRIMP 24

STUFFED BRAZILIAN LOBSTER TAIL 8 oz
SINGLE TAIL 35
TWIN TAIL 55

ALASKAN KING CRAB LEGS
1 POUND 45
2 POUND 70
3 POUND 95

BOILED MAINE 1 1/4 TO 4LB LOBSTERS
Always fresh from our tanks

Poultry and Pasta

CHICKEN BARBARIE’S 21
Skin-on roasted chicken breast, arugula,
wild mushrooms, roasted garlic, mashed,
succulent pan gravy

CHICKEN FRANCHESE 19
Egg battered, lemon, white wine

CHICKEN MARSALA 19
Sautéed, mushrooms,
marsala wine demi-glace

CHICKEN PORTOBELLO 19
Tenders, portobello mushrooms,
spinach, sherry cream sauce, penne

CHICKEN ITALIANO 19
Seasoned bread crumbs, parmesan,
Alfredo cream, penne

GRILLED CHICKEN TERIYAKI 19
Skin-on boneless breast, teriyaki glaze

CHICKEN PESTO 19
Sautéed with garlic, roma tomatoes,
pesto cream, penne

PARMIGIANA
CHICKEN 20 SHRIMP 24
Marinara, mozzarella, penne or linguine

PASTA AND MEATBALLS 18
Linguine or penne, marinara, garlic crostini

PENNE A LA VODKA 16
Garlic, basil, mozzarella, creamy pink sauce

Add Chicken 5
Add Shrimp 10



From the Land
USDA CHOICE BEEF

NEW YORK STRIP STEAK* 30
12 oz
Sea salt, black pepper, garlic herb butter, onion rings

FILET MIGNON*
8 oz 35 16 oz 45
Sea salt, black pepper, sautéed mushrooms

JB’S DELMONICO RIB EYE STEAK* 30
16 oz
Hand cut, boneless, onion crisps

SLICED SIRLOIN STEAK* 19
8 oz
Sea salt, black pepper, caramelized onions,
cabernet demi

PRIME RIB*
Roasted daily, limited quantity
PETITE | QUEEN | KING
16 oz 26 25 oz 40 50 oz 65

Add On To Any Land Item

STUFFED SHRIMP 15
BOILED 1 1/4 LB MAINE LOBSTER 25
BRAZILIAN STUFFED LOBSTER TAIL 8 oz 30
KING CRAB LEG 40

SHISH KEBAB
Peppers, onions, Roma tomatoes,
teriyaki glaze over rice

CHICKEN 19
SHRIMP AND SCALLOPS 25
FILET MIGNON* 12 oz 35

FILET MIGNON GORGONZOLA* 34
Pan seared medallions, gorgonzola cheese,
port wine demi-glace

NEW ZEALAND RACK OF LAMB* 35
Herb crusted, Melba port wine demi

Sizzlin’ Surf & Turfs

SLICED SIRLOIN STEAK* & BABY TAIL CASINO 28
SLICED SIRLOIN STEAK* & STUFFED SEA SCALLOPS 28
SLICED SIRLOIN STEAK* & PANKO FRIED SHRIMP 28

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