

J A I L H O U S E

JH POTATO CHIPS

House Fried Chips, Chesapeake Bay Seasoning
\$4

PIMIENTO CHEESE

Signature Chipotle Recipe, JH Potato Chips, Celery, Carrot, Cucumber
\$10

SHRIMP FRITTER

Savory Batter, Shrimp, Corn, Poblano Pepper, Onion, Spicy Aioli
\$13

BASKETS

Served with your choice of

TARTAR SAUCE

LEMON PEPPERCORN AIOLI

COCKTAIL SAUCE

SHRIMP

Lightly Battered & Fried

Classic -or- Buffalo

Fries & House Slaw

\$18

FLOUNDER

Breaded, Battered & Fried

Fries & House Slaw

\$15

OYSTER

Lightly Battered & Fried

Chesapeake Bay Seasoning

Fries & House Slaw

\$18

BAY SCALLOPS -OR- CALAMARI

All-Natural | Lightly Fried Crisp

Lemon Peppercorn Aioli

Fries & House Slaw

\$18

WINGS

Naked, Buffalo -or- BBQ

Ranch -or- Blue Cheese

Carrots & Celery

6 for \$10 | 12 for \$18

HUSH PUPPIES

Jalepeño, Honey Butter

\$7

SANDWICHES

Served with your choice of

JH POTATO CHIPS

FRIES

LOBSTER ROLL

Creamy Herbed Lobster

JH Seasoning

Griddled Brioche Bun

\$35

FRESH CATCH

Seared Catch of the Day

Tartar Sauce, Potato Bun,

Lettuce, Tomato & Onion

MARKET \$

CRAB CAKE

'Maryland Style'

Chipotle Aioli, Potato Bun,

Lettuce & Tomato

\$25

JH BURGER

-OR-

GRILLED CHICKEN.

American Cheese, Potato Bun,

Garlic Aioli, Lettuce, Tomato & Onion

\$14

SALADS

LOBSTER SALAD

Avocado & Cucumber, Butter Lettuce

\$35

CHEF TUNA SALAD

Avocado & Cucumber, Butter Lettuce

\$14

MEDITERRANEAN

Chickpeas, Feta Cheese, Tomato,

Cucumber, Kalamata Olive, Onion

Red Wine & Oregano

Infused Olive Oil

\$14

GARDEN SALAD

Hand Mixed Greens, Carrots,

Cucumber, Tomato, Onions &

Croutons

Served with your choice of:

HONEY MUSTARD

BALSAMIC

RED WINE & OLIVE OIL

RANCH

BLUE CHEESE

\$12

Add a topper:

FRIED CHICKEN S OR GRILLED

+\$6

FRIED SHRIMP OR GRILLED

+\$8

CRAB CAKE

+\$18

SEARED FRESH CATCH

MARKET \$



FRIES \$6

HOUSE SLAW \$2

ONION RINGS \$7

POTATO SALAD \$4

JAILHOUSE

DRAFT BEER

TRU LIGHT

TRU Colors

Lager - American Light | 4.2% ABV

\$6

KÖLSCH

Waterline Brewing Co.

Kölsch | 5.3% AB

\$6

BEACH TIME

Wilmington Brewing Company

Session IPA | 5.4% ABV

\$6

TEACH'S PEACHES

Edward Teach Brewing

Wheat Beer | 5% ABV

\$8

WARNING SHOT

Edward Teach Brewing

New England Hazy IPA | 6.2% ABV

\$8

TROPICAL LIGHTNING IPA

Wilmington Brewing Company

IPA | 7.4% ABV

\$8

BLAIR'S BREAKFAST STOUT

Wilmington Brewing Company

Stout | 7% ABV

\$8

CAN BEER

Corona Extra - \$6

Corona Light - \$6

Dos Equis Lager - \$6

Dos Equis Amber - \$6

Blue Moon - \$6

Heineken 0 - \$6

Michelob Ultra - \$5

Miller Lite - \$5

Bud Light - \$5

Dogfish Head 60 Minute IPA - \$7

Austin East Pineapple Cider - \$6

DESSERT

DEADLY BLONDIE

Chocolate chip and walnut

Blondie brownie served with

Vanilla bean ice cream, whipped cream

& Chocolate Sauce.

\$9

ICE CREAM SUNDAE

Vanilla bean ice cream, whipped cream

Chocolate Sauce and cherry on top!

\$6

COASTAL COCONUT CAKE

Coconut cake served with

Jamaican Rum Pineapple Compote.

\$9

KIDS MENU

Served with your choice of

FRENCH FRIES OR HOUSE

POTATO CHIPS

CHICKEN TENDER

\$10

GRILLED CHEESE

\$8

HOTDOG

\$8



WINE LIST

SPARKLING

Ramona Wine Spritz

Sparkling Rosé | Italy

\$6 / \$21

Sorgente NV

Prosecco Brut | Friuli, Italy

\$10 / \$30

Une Femme

Sparkling Rosé | California

\$13

WHITES

Vê-Vê 2020 Vinho Verde

Vinho Verde | Portugal

\$9 / \$36

Alpha Zeta

2020 Pinot Grigio | Veneto, Italy

\$9 / \$36

Otto's Constant Dream (O.C.D.)

2021 Sauvignon Blanc | Marlborough, NZ

\$10 / \$40

Presqu'île

2019 Chardonnay | Santa Barbara, CA

\$13 / \$52

REDS

Château de Cèdre

2020 Malbec | Cuvée Marcel

\$10 / \$40

Wyatt

2019 Cabernet Sauvignon | California

\$11 / \$44

Athlètes du Vin

2020 Pinot Noir | Loire Valley, France

\$12 / \$48

20% GRATUITY IS AUTOMATICALLY ADDED FOR PARTIES OF 6 OR MORE.

253 Edward Teach Ext | Bald Head Island, NC 28461 | (910) 477-9368

Jailhouse Provision hours of operation may vary depending on season

*Consuming raw or undercooked meat, poultry, shellfish or eggs may increase the risk of foodborne illness