

A local favorite since its opening in 2010,

JAM Bistro has been committed to using fresh, organic ingredients that are locally sourced from the finest purveyors that Sussex County has to offer. Our passion is to deliver quality food in a comfortable, casual and friendly bistro setting.



Happy Hour Daily | Outside Seating | Lunch 11:30am-3pm, Light Fare 3pm-5pm & Dinner 5pm-Close

Open Year Round 302.226.jamm jambistro.com

21 Baltimore Ave. Rehoboth, DE 19971

Jam Bistro Menu

Jam uses organic ingredients that are locally sourced whenever possible

Small Plates

Jam's Lump Crab Deviled Eggs,
candied bacon, jalapeño, old bay dijonaise 14

Edamame Guacamole,
flour tortilla chips 8

Baked Truffle Mac N Cheese,
cheez-it crust 8

Pork Drummets,
pomegranate bbq, buffalo + blue cheese slaw 12

Maryland Fryer Clams,
tartar, charred lemon 15

Chicken Wings,
1/2 dozen honey habanero or apple bourbon bbq 8

Seafood Sampler,
3 oysters, 2 shrimp cocktail, 3 middle neck clams 18

1/2 Dozen Oysters on the 1/2 Shell,
house cocktail sauce 14

Shrimp Cocktail,
house cocktail sauce 13

Nachos,
corn chips, melted white cheddar, pickled peppers,
romaine, tomatoes, sour cream 10

(Add edamame guacamole 3,
pulled buffalo chicken 5, pulled short ribs 7)

Variations of the French Fry Hand Cut Fries

- Plain Janes 6
- Sea Salt + Vinegar 7
- Truffle + Parmesan 7
- Philly Crab Fries 7

Crispy Smashed Fingerlings
•Smoked Bacon + Vermont Cheddar Whiz 8
•Blue Cheese + Buffalo Vinaigrette 8

Salads

Roasted Baby Beet, pecans, raisins, peppadew goat
cheese, microgreens, cider/walnut vinaigrette 13

Classic Caesar, romaine, roasted garlic croutons, parmesan,
creamy caesar dressing 10

Baby Eggplant,
cherry tomato, fried goat cheese, honey
roasted sunflower seeds, roasted pepper vinaigrette 12

Brocolini, mixed greens, candied walnuts, crispy
confit potatoes, asiago, carrots, white balsamic vinaigrette 13

The Big Chop,
corn, peppers, carrots, cucumbers, tomatoes,
cheddar, buttermilk ranch dressing 10

(Add grilled or blackened chicken 6; fish of the day 7;
grilled or blackened shrimp 8; grilled steak 9)

Sides (Lunch & Brunch)

- Sautéed Spinach
- House Slaw
- House Pickles
- Asparagus
- Green Beans
- Cast Iron Corn Bread

Chef de Cuisine Gary Johnson
Sous Chef Bryan Spears

***Please visit our website for the
most up-to-date information**

***Sample 2018 Menu-Prices and menu items
subject to change based upon availability**

*** Consuming raw and undercooked meats, poultry, shellfish or
eggs may increase your risk of foodborne illness.**

Brunch (Available Sat/Sun until 3)

Steak & Eggs dry aged NY strip, 2 eggs, potato hash 16

Ham & Eggs Sandwich scrambled eggs, ham, cheese,
texas toast, potato hash 12

Maryland Eggs Benedict lump crab meat, poached eggs, hollandaise,
english muffin 15

Raisin Bread French Toast maple butter, syrup, side of bacon 12

Pulled Pork Hash pulled pork, egg, potato hash 13

Avocado Toast avocado, local tomatoes, shaved asparagus, mozzarella,
micro greens, fried egg, balsamic, e.v.o.o 11 (Add grilled shrimp 4)

Lunch

(served with hand cut fries or salad *substitute french fry variations 2 or
smashed fingerlings 3)

Crispy Chicken Sandwich,
mozzarella, roasted red peppers, spinach pesto 12

Grilled Chicken Sandwich,
bacon, cheddar, honey mustard 12

Short Rib Steak Sandwich,
onion jam, white cheddar, horseradish mayo 15

Shrimp Tostadas,
grilled shrimp, black beans, avocado, pico de gallo 14

Grilled Fish Tacos,
daily fish, buffalo slaw, avocado aioli, edamame guacamole 14

Buffalo Chicken Tacos,
romaine, tomatoes, buttermilk ranch, blue cheese crumbles 12

Jam's Cuban,
pulled pork, ham, pickles, swiss cheese, mustard aioli 15

Kobe Beef Burger,
caramelized onion jam, aged cheddar 15

Black + Blue Burger,
house blackening seasoning, blue cheese, frizzled onions 16

Grilled Cheese,
texas toast, american + cheddar cheese 10

Local Veggie Sandwich,
grilled eggplant & squash, roasted red peppers, mozzarella, spinach pesto 13

Dinner

Bacon Wrapped Pork Loin,
bacon brussel sprouts, street corn 26

Zoodles Bowl,
local squash/zucchini noodles, blush ratatouille sauce 20

Grilled Chicken Sandwich,
ham, bacon, swiss, ranch slaw 16

BBQ Chicken,
smothered white cheddar broccoli, mashed potatoes, chipotle apple bourbon bbq 23

Braised Boneless Beef Short Ribs,
truffled mac 'n cheese, green beans, jalapeño cornbread, braising jus 27

Kobe Beef Burger,
bacon, caramelized onion jam, aged cheddar, fries 18

Chef's Fresh Catch,
sweet corn succotash, old bay grits, pineapple salsa 28

Jam's Salmon & Salad,
edamame guacamole, mixed greens, carrot, bell pepper, cucumber,
tomato, orange mojo 23

Crab Cakes,
red bliss potatoes, asparagus, tartar MKT price

Shrimp & Grits,
andouille sausage, parmesan grits, sautéed spinach, shrimp butter 25

Bistro Steak,
roasted potatoes, green bean/cherry tomato salad, chimichurri 25

Daily Steak Feature,
mashed potatoes, asparagus, demi-glace 30

A la Carte Sides (Dinner)

- Mashed Potatoes
- Parmesan Grits
- Green Beans
- Bacon Brussels
- Broccoli (add chz. 1)
- Succotash
- Pineapple Bake
- Cast Iron Corn Bread 3