

# Jimmy's HideAway

179 Commercial St Unit 1 02657-2127 · +15084871011 · Updated: Jan 14, 2026

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## STARTERS 9

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**French Onion Soup** **\$8.00**

**Arugula And Roasted Beet Salad** **\$9.00**

tossed with sunflower seeds, currents, in a roasted vidalia onion vinaigrette

**Caesar Salad** **\$9.00**

with parmesan croutons and anchovies

**Lump Crab And Corn Cakes** **\$13.00**

on a bed of micro greens and drizzled with creole aioli

**Fried Calamari** **\$9.00**

served with crispy banana peppers and remoulade sauce

**Grilled Oysters**

with cracked pepper and warm jalapeno-lemon butter

**Tofu Wings** **\$8.00**

fried and tossed in house made hot sauce served with bleu cheese and celery ribbons

**Steamed Local Littleneck Clams** **\$12.00**

with applewood smoked bacon, roasted plum tomatoes and arugula in an herbed fish broth

**Mini Beef Wellingtons** **\$14.00**

with mushroom duxelle and a roasted shallot garlic demi

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## TAVERN MENU 3

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**Shrimp Florentine** **\$21.00**

tossed with linguini, lemon, white wine, garlic, capers and baby spinach

**Pale Ale Battered Haddock** **\$18.00**

served with malt aioli, french fries and house made slaw

**Hideaway Burger** **\$12.00**

100% certified angus beef with hand cut french fries

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## MAINS 9

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**French Citrus Bouillabaisse** **\$31.00**

scallops, shrimp, mussels, local littlenecks and fish served over basmati rice

<b>Grilled Filet Mignon Au Poivre</b>	<b>\$35.00</b>
opped with a cabernet reduction served over mashed potatoes and sauteed vegetables	
<b>Free Range Organic Statler Chicken Breast</b>	<b>\$27.00</b>
herbed lemon and sage rubbed in a roasted shallot au jus served over mashed potato and grilled asparagus	
<b>Scallop Piccata</b>	<b>\$28.00</b>
pan seared with white wine, lemon, parsley and capers served over a potato pancake and sauteed vegetables	
<b>Salmon Wellington</b>	<b>\$28.00</b>
fresh salmon, tarragon and shallots wrapped in puff pastry served with a dill beurre blanc and grilled asparagus	
<b>Portuguese Cod</b>	<b>\$27.00</b>
pan seared over basmati rice and topped with linguica, kale, kidney beans and roasted tomatoes	
<b>Oven Roasted Pork Tenderloin</b>	<b>\$25.00</b>
with a mango and ginger pan gravy served over mashed potatoes and sauteed vegetables	
<b>Steamed Local Littleneck Clams</b>	<b>\$23.00</b>
in a white clam sauce with grilled fennel, nicoise olives and fresh basil tossed with linguini	
<b>Tofu Napoleon</b>	<b>\$21.00</b>
marinated & grilled with asparagus, crimini mushrooms, gruyere cheese and topped with roasted tomato basil pesto	