

The Jupiter Grill

149 Soundings Ave · +15617689582 · Updated: Jan 14, 2026

[View online menu](#)



RAW BAR 5

Shrimp Cocktail	\$22.00
Cocktail Sauce and Lemon	
Jumbo Lump Crab Cocktail	\$28.00
Grain Mustard Aioli, Cocktail Sauce, Lemon	
East Coast Oysters	
Sherry Mignonette, Cocktail Sauce, Lemon	
The Jupiter Tower	
Lobster Tail, East Coast Oysters, Shrimp Cocktail, Jumbo Lump Crab Served with: Sherry Mignonette, Cocktail Sauce, Lemon	
Florida Stone Crab Claws	
Grain Mustard Sauce, Cocktail Sauce, Lemon	

APPETIZERS 8

Double-Cut Smoked Bacon	\$19.00
Gremolata Balsamic, Toasted Breadcrumb	
Angry Rock Shrimp	\$22.00
Coconut, Spicy Meyer Lemon Aioli, Pickled Garden Vegetable	
Wagyu Beef Empanadas	\$21.00
Sofrito, Yukon Potato, Aji Verde Sauce	
Heritage Pork Sticky Ribs	\$19.00
Sesame, Fresno Chili, Coriander	
Deviled Egg Flight	\$18.00
Traditional, Blue Crab, Pickled Jalapeño & Bacon, Truffle & Caviar	
Kung Pao Calamari	\$21.00
Soy, Red Chili, Cashew, Carrots, Bean Sprout, Micro Broccoli	
Tuna Crudo	\$26.00
Bell Pepper Caper Relish, Kalamata Olive Powder, EVOO, Flake Sea Salt	
Wagyu Beef Carpaccio	\$22.00
Smoked Oyster Aioli, Crispy Capers, Arugula, Pecorino Romano	

SOUP & SALADS 5

Soup of the Moment	\$12.00
Seasonal Accompaniments	
Roasted Beet Salad	\$19.00
Roasted Yellow Beets, Roasted Carrots, Seasoned Ricotta, Red Onion, Frisee, Toasted Pistachio, Raspberry Vinaigrette, Local Hot Honey	
"The Wedge"	\$17.00
Roasted Tomatoes, Pickled Red Onions, Pancetta, Gorgonzola Dressing, Fine Herbs	
Caesar Salad	\$15.00
Baby Gems, Pecorino Romano, White Truffle	
The Jupiter Cobb	\$37.00
Lobster, Shrimp & Crab, Iceberg Radicchio Mix, Baby Heirloom Tomatoes, Avocado, Sharp Provolone, Applewood Smoked Bacon, Soft Boiled Egg, Herb Buttermilk Dressing	

PASTA BAR 5

Lobster Bucatini	
Fresno Chili, Pomodoro, Basil	
Short Rib Pappardelle	\$29.00
Roasted Mushrooms, Pappardelle, Mascarpone, Arugula, Natural Jus	
Shrimp Scampi	\$33.00
Gulf Shrimp, Pinot Grigio, Lemon, Herbs, Butter, Linguini	
Crab Carbonara	\$34.00
Lump Crab, Pancetta, English Peas, Pecorino Romano, Spaghetti	
Fruitti De Mar	\$36.00
Clams, Mussels, Shrimp, Calamari, Pomodoro, Linguini	

PRIME SEAFOOD 7

Roasted Local Snapper	\$37.00
Cauliflower Duo, Tangerine Pesto	
Grilled Atlantic Salmon	\$32.00
Chipotle Butternut Squash, Roasted Brussels Sprouts	
Jumbo Lump Crab Cakes	\$44.00
Shaved Asparagus, Blistered Tomato, Truffle	
Fish Of-The-Moment	
Fresh Hand-Selected Seafood, Prepared Daily	
Thyme & Lemon Grilled Mahi Mahi	\$32.00
Fingerling Potatoes, Petite Salad	
Pan-Roasted Halibut	\$45.00
Sautéed Spinach, Lemon Butter Jus, Crispy Capers	

Pan-Seared Sea Scallops	\$48.00
Goat Cheese Herb Polenta, Spicy Tomato Jam, Crispy Arugula	

PRIME LAND ENTRÉES 5

Peruvian Roasted Chicken	\$32.00
Anise & Blood Orange Salad, Sweet Potato Purée	
Steak Frites	\$36.00
12 oz Sirloin, Everything-Spiced Fries, Black Garlic Aioli	
Wagyu Beef Meatloaf	\$37.00
Smoked Gouda, Applewood Smoked Bacon, Roasted Garlic Yukon Purée, Truffle Gravy	
Braised Short Rib	\$35.00
Wild Mushroom Risotto, Horseradish Gremolata, Natural Jus	
The Grill Burger	\$25.00
Dry-Aged Beef, Caramelized Onions, Balsamic Portobello Mushroom, Coopers Sharp American, Lettuce, Tomato, Onion	

BUTCHER BLOCK 5

Filet	\$59.00
8oz	
45 Day Dry-Aged Prime NY Strip	\$79.00
Bone-In 18oz	
Cajun Delmonico Ribeye	\$65.00
16oz	
Rosemary-Crusted Pork Chop	\$46.00
Fig & Pomegranate Jam 18oz	
Chef's Cut	

ENHANCEMENTS 7

Lobster Tail	
Jumbo Lump Crab Oscar	\$18.00
Jumbo Shrimp Scampi	\$18.00
Applewood-Smoked Bacon, Bleu & Fig	\$12.00
Bearnaise	\$6.00
Bordelaise Sauce	\$6.00
Au Poivre Sauce	\$9.00

SIGNATURE SIDES 46

Harissa Glazed Carrots	\$16.00
Orange, Oregano, Pistachio	
Grilled Asparagus	\$16.00
Tangerine EVOO, Sea Salt	
Everything-Spiced Fries	\$11.00
Fine Herbs, Black Garlic Aioli	
Sautéed Spinach	\$14.00
Garlic, Shallots, EVOO	
Elote Creamed Corn	\$15.00
Tajin, Lime , Cilantro, Jalapeno, Cotija Cheese	
Mac & Cheese	\$16.00
Cheddar, Sharp Provolone, Herb Breadcrumbs	
Fingerling Potatoes	\$15.00
Roasted Fingerling Potatoes, EVOO, Rosemary, Garlic	
Roasted Garlic Yukon Potato Puree	\$14.00
Roasted Brussels Sprouts	\$16.00
Pickled Shallots, Bacon, Local Hot Honey	
Baked Idaho Potato	\$15.00
Scallions, Sour Cream, Salted Butter	
Blue Hawaiian	\$14.00
Bacardi Rum, Blue Curacao, Pineapple Juice, Coconut Puree, Lemon Juice, Pineapple Wedge, Luxardo Cherry	
Island Time Spritz	\$17.00
Malibu Rum, Aperol, Pineapple Juice, Lemon Juice, Agave, Sparkling Rose	
Violet Margarita	\$16.00
Casamigos Silver Tequila, Butterfly Pea Powder, Agave, Fresh Lime & Black Sea Salt	
Maple Bacon Old Fashioned	\$18.00
Bacon Fat-washed Bulleit Bourbon, Grade A Maple Syrup, Candied Bacon	
Flower Power	\$16.00
Ketel One Grapefruit & Rose, Rocky's Botanical Liqueur, Hibiscus Syrup & Mint	
Some Like it Hot	\$17.00
Tanteo Jalapeno Tequila, Mango Puree, Lime Juice, Tajin Rim, Dehydrated Lime, Jalapeno	
The Tropical Mule	\$15.00
Tito's Vodka, Malibu Coconut Rum, Real Coconut Puree, Pineapple Juice, Fever Tree Ginger Beer, Dehydrated Pineapple	
The Passion	\$18.00
Stoli Vanilla Vodka, Chinola Passionfruit Liqueur, Passionfruit Puree, Lime Juice, Vanilla Simple Syrup, Prosecco	

Kiwi Kick	\$17.00
Bacardi Rum, Midori Liqueur, kiwi, Lime Juice, Simple Syrup, Vegan Foamer	
Forbidden Sour	\$18.00
Basil Hayden’s Bourbon, Pama Liqueur, Lemon Juice, Simple Syrup, Dehydrated Orange Wheel, Luxardo Cherry	
Espresso Martini	\$17.00
Grey Goose Vodka, Mr. Black’s Coffee Liqueur, Espresso, 3 Coffee Beans	
Hemingway Daquiri	\$17.00
Papa’s Pilar Blonde Rum, Luxardo Maraschino Liqueur, Lime Juice, Grapefruit Juice	
Millionaire Martini	\$18.00
Belvedere Vodka, Dry Vermouth & Caviar Stuffed Olive	
Paloma	\$16.00
Espolon Blanco, Lime Juice, Jarrito’s Grapefruit Soda, Tajin/Salt Rim	
Prime Manhattan	\$16.00
Maker’s Mark Bourbon, Sweet Vermouth, Dash of Orange Bitters & Maraschino Cherry	
Prosecco, Bisol "Jeio"	\$14.00
Valdobbiadene, Italy	
Rhone Blend, Owen Roe, "Sinister Hand"	\$18.00
Columbia Valley, Washington	
Zinfandel, Four Vines, "The Biker"	\$14.00
Paso Robles, California	
Rosé, Moët & Chandon, Impérial	\$20.00
Burgundy, France	
Riseling, Pierre Sparr, "Grande Reserve"	\$14.00
Alsace, France	
Red Blend, Caymus Suisun, "The Walking Fool"	\$19.00
Suisun Valley, California	
Italian, Allegrini, Palazzo Della Torea	\$15.00
Veronese, Italy	
Cabernet Sauvignon, Austin	\$16.00
Paso Robles, California	
Cabernet Sauvignon, Post & Beam by Far Niente	\$35.00
Napa Valley, California	
Pinot Noir, Cherry Pie	\$14.00
Tri-County, California	
Chardonnay, Louis Jadot, Bourgogne Blanc	\$16.00
Burgundy, France	

Pinot Noir, Lange, "Reserve"	\$24.00
Williamette Valley, Oregon	
Brut, Moët & Chandon Impêrial	\$20.00
Epernay, France	
Cabernet Sauvignon, Emblem by Michael Modavi	\$24.00
Napa Valley, California	
Sauvignon Blanc, Stag's Leap Winery	\$23.00
Napa Valley, California	
Sauvignon Blanc, Rapaura Spirings	\$14.00
Marlborough, New Zealand	
Chardonnay, Duckhorn	\$26.00
Napa Valley, California	
Rosé, Belle Glos, "Oeil De Perdix"	\$17.00
Sonoma County, California	
Chardonnay, Louis Jadot, Bourgogne Blanc	\$16.00
Burgundy, France	
Gruner Veltliner, Loimer "Langenloiser"	\$15.00
Kamptal, Austria	
Pinot Grigio, Pighin	
Collio, Italy	

THE BAR MENU 1

Happy Hour 3pm-6pm

1/2 off during daily 1/2 priced well drinks 1/2 priced specialty cocktails 1/2 priced bar food menu \$4 domestic beers \$5 imported beers \$6 house wine

FOOD 10

HERITAGE PORK STICKY RIBS	\$18.00
Sesame, Fresno Chili, Coriander	
THE GRILL BURGER	\$25.00
Dry-Aged Beef, Caramelized Onions, Balsamic Portobello Mushroom, Sharp white American, Lettuce, Tomato, Onion, Fries	
OYSTERS OF THE MOMENT	
Sherry Mignonette, Cocktail Sauce, Horseradish, Lemon	
DEVEILED EGG FLIGHT	\$19.00
Traditional Blue Crab, Pickled Jalapeño & Bacon, Truffle & Caviar	
CRAB CAKE SANDWICH	\$24.00
Arugula, Pickled Red Onion, Remoulade, Everything-Spiced Fries	

MINI LOBSTER ROLLS	\$24.00
Maine Lobster, Garden Vegetables, Spicy Citrus Aioli, Black Sesame Seed, Cilantro	
GENERAL PAUL'S CALAMARI	\$21.00
Soy, Red Chili, Carrots, Bean Sprout, Micro Broccoli	
Wagyu Beef Empanadas	\$21.00
Sofrito, Yukon Potato, Aji Verde Sauce	
Angry Rock Shrimp	\$24.00
Coconut, Spicy Meyer Lemon Aioli, Pickled Garden Vegetable	
Grilled Mahi Mahi Sandwich	\$22.00
Lemon & Thyme Marinated, Lettuce, Tomato, House-Made Tartar	

COCKTAILS 10

Violet Margarita	\$16.00
Casamigos Silver Tequila, Butterfly Pea Powder, Agave, Fresh Lime & Black Sea Salt 1	
Maple Bacon Old Fashioned	\$18.00
Bacon Fat-Washed Bulleit Bourbon, Grade A Maple Syrup, Candied Bacon	
Flower Power	\$16.00
Ketel One Grapefruit & Rose, Rocky's Botanical Liqueur, Hibiscus Syrup & Mint	
The Passion	\$18.00
Stoli Vanilla Vodka, Chinola Passionfruit Liqueur, Passionfruit Puree, Lime Juice, Vanilla Simple Syrup, Prosecco	
Blue Hawaiian	\$14.00
Bacardi Rum, Blue Curacao, Pineapple Juice, Coconut Puree, Lemon Juice, Pineapple Wedge, Luxardo Cherry	
Some Like It Hot	\$17.00
Tanteo Jalapeno Tequila, Mango Puree, Lime Juice, Tajin Rim, Dehydrated Lime, Jalapeno	
The Tropical Mule	\$15.00
Tito's Vodka, Malibu Coconut Rum, Real Coconut Puree, Pineapple Juice, Fever Tree Ginger Beer, Dehydrated Pineapple	
Island Time Spritz	\$17.00
Malibu Rum, Aperol, Pineapple Juice, Lemon Juice, Agave, Sparkling Rose	
Kiwi Kick	\$17.00
Bacardi Rum, Midori Liqueur, Kiwi, Lime Juice, Simple Syrup, Vegan Foamer	
Forbidden Sour	\$18.00
Basil Hayden's Bourbon, Pama Liqueur, Lemon Juice, Simple Syrup, Dehydrated Orange Wheel, Luxardo Cherry	

THE SUNDAY BRUNCH 1

Hospitality included.

Each of our service team members is paid commission of 18% reflected as a service charge on your bill (parties of 8 or more will see a 20% commission). 100% of that charge goes to the team member. If you received exceptional elevated service beyond that, you may leave an additional gratuity to that member, of which they will receive 100% of, also. This system allows us to provide our team members with added benefits of parental leave, paid vacation, scholarship funds and health care benefits.

SALADS 4

"The Wedge"	\$17.00
Roasted Tomatoes, Pickled Red Onions, Pancetta, Gorgonzola Dressing, Fine Herbs	
Caesar Salad	\$15.00
Baby Gems, Pecorino Romano, White Truffle	
Roasted Beet Salad	\$19.00
Yellow Beets, Roasted Carrots, Ricotta, Red Onion, Frisee, Toasted Pistachio, Raspberry Vinaigrette	
The Jupiter Cobb	\$37.00
Lobster, Shrimp & Crab, Iceberg Radicchio Mix, Baby Heirloom Tomatoes, Avocado, Sharp Provolone, Applewood Smoked Bacon, Soft Boiled Egg, Herb Buttermilk Dressing	

HANDHELDS 6

Lobster Roll	\$24.00
Maine Lobster, Garden Veggies, Spicy Citrus Mayo, Black Sesame Seed, Cilantro	
Blackened Mahi Mahi Sandwich	\$22.00
Arugula, Pickled Red Onion, Remoulade	
Short Rib Grilled Cheese	\$21.00
Pickled Red Onion, White Cheddar, Sourdough	
The Grill Burger	\$25.00
Dry-Aged Beef, Caramelized Onions, Balsamic Portobello Mushroom, Sharp White American, Lettuce, Tomato	
"Cab" Sandwich	\$19.00
Grilled Chicken, Avocado, Bacon, Tomato, Baby Romaine, Meyer Lemon Aioli	
Crab Cake Sandwich	\$24.00
Arugula, Pickled Red Onion, Remoulade, Everything-Spiced Fries	

ENTRÉES 4

Jumbo Lump Crab Cakes	\$44.00
Shaved Asparagus, Blistered Tomato, Truffle	
Steak Frites	\$36.00
12 oz Sirloin, Everything-Spiced Fries, Black Garlic Aioli	
Grilled Atlantic Salmon	\$32.00
Chipotle Butternut Squash, Roasted Brussels Sprouts	

Peruvian Roasted Chicken	\$32.00
Anise & Blood Orange Salad, Sweet Potato Purée	

BRUNCH ENTRÉES 7

Avocado Toast BLT	\$19.00
Grilled Sourdough, Tomatoes, Applewood Smoked Bacon, 2 Eggs Any Style	
Benny of-the-day	\$18.00
English Muffin, Bearnaise, Breakfast Potatoes	
Captain Crunch Bread Pudding Casserole	\$16.00
Smoked Bacon, Bourbon Toffee Sauce, Whipped Cream	
Build Your Own Omelet	\$17.00
Choice of 3: Spinach, Mushroom, Ham, Tomato, Bell Peppers, Onion, Bacon, Cheddar, Avocado, Served with Breakfast Potatoes	
Steak & Eggs	\$35.00
Prime Sirloin Steak, 2 Eggs Any Style, Breakfast Potatoes, Red Chimichurri	
Smoked Salmon Platter	\$165.00
Red Onion, Capers, Cream Cheese, Bagel	
The Jupiter Endless Brunch Plate	\$18.00
2 Eggs Any Style, Bacon, Breakfast Potatoes, Toasted Sourdough ADDITIONAL SERVINGS COMPLIMENTARY	

BRUNCH COCKTAILS 7

John Daly	\$15.00
Grey Goose Vodka, Sweet Tea, Lemonade	
Jupiter Sunset	\$14.00
Meyers Rum, Pineapple Juice, OJ, Coconut Puree, Grenadine	
Boy Brunch	\$12.00
Buffalo Trace Infused with Cinnamon Toast Crunch, Vanilla Simple, Chocolate Bitters	
Girl Lunch	\$18.00
Fords Gin, Orgeat, Lemon, Basil, Cucumber	
Strawberry Blood Orange Margarita	\$13.00
Corazon Blanco, Strawberry, Agave, Lime, Solerno	
Bad Humor	\$14.00
Stoli Vanilla Vodka, Orange Liqueur, OJ, Cream	
Berry Smashed	\$12.00
Old Forester Straight Bourbon, Blackberry, Lime, Mint, Simple Syrup, Club Soda	

BOTTOMLESS BLISS 1

Mix & Match Aperol Spritz, Mimosas & Jupiter Bloody Marys\$25.00

Mimosa flavor choice: OJ, Peach, Strawberry, Mango, Passionfruit, Blackberry

FINE SPIRIT FLIGHTS 3

- Patron Margarita Flight\$55.00
- Traditional, Strawberry, Mango, Passionfruit, Blackberry, Peach, Jalapeño, Coconut
- Sarezac Whiskey Flight\$45.00
- Buffalo Trace, Eagle Rare, Blantons, Colonel El Taylor
- Martini Flight\$30.00
- Lemon Drop, Cosmopolitan, Lychee, Seasonal

THE 3-COURSE SUMMER MENU 1

For dine-in only.

Cannot be combined with any other discount, offer, happy hour or used during a private event.

CHOICE OF APPETIZER 3

- Maryland Crab Soup
- Roasted Corn, Summer Vegetables, Potato, Citrus
- Caesar Salad
- Baby Gem Lettuce, Pecorino Romano, House-Made Crouton
- The Wedge
- Roasted Tomatoes, Pickled Red Onions, Pancetta, Gorgonzola Dressing, Fine Herbs

CHOICE OF ENTRÉE 5

- Steak Frites
- 8oz Sirloin, Everything-Spiced Fries, Black Garlic Aioli
- Thyme & Lemon Grilled Mahi
- Fingerling Potatoes, Petite Salad
- Peruvian Roasted Chicken
- Anise & Blood oRange Salad, Sweet Potato Purée
- Shrimp Scampi
- Linguini, Lemon, Fine Herbs, White Wine, Butter
- 8oz Center Cut Filet\$15.00
- Mashed Potatoes and Asparagus, Bordelaise

CHOICE OF DESSERT 4

Key Lime Pie

Toasted Coconut, Mango Coulis, Whipped Cream

Molten Chocolate Cake

Vanilla Bean Gelato, Bourbon Caramel

Captain's Bread Pudding

Captain Crunch, Smoked Bacon, Bourbon Toffee Sauce

Sorbet Trio

Seasonal Flavors

DESSERTS 6

KEY LIME PIE \$17.00

Toasted Coconut, Mango Coulis, Meringue

CAPTAIN’S BREAD PUDDING \$17.00

Captain Crunch, Smoked Bacon, Bourbon Toffee Sauce

MOLTEN CHOCOLATE CAKE \$17.00

Chocolate Fudge, Vanilla Bean Gelato

SORBET TRIO \$15.00

Seasonal Flavors

LEMON-SCENTED N.Y. STYLE CHEESECAKE \$18.00

Biscoff Cookie, Whipped Cream

VANILLA BEAN CRÉME BRÛLÉE \$14.00

Seasonal Berries

THE PORT WINES 4

GRAHAM’S 6 GRAPE \$17.00

DUORO, PORTUGAL

FONSECA, LBV \$15.00

PORTUGAL

TAYLOR FLADGATE 10 YR TAWNY \$12.00

DUORO, PORTUGAL

TAYLOR FLADGATE 20 YR TAWNY \$20.00

DUORO, PORTUGAL

THE DESSERT WINES 4

VIDAL ICE WINE, JACKSON TRIGGS \$16.00

ONTARIO, CANADA

BLACK MUSCAT, QUADY, “ELYSIUM”	\$12.00
CALIFORNIA	
LATE HARVEST SEMILLON & SAUVIGNON BLANC	\$150.00
Dolce, Napa Valley, California 2015	
SAUTERNES, CHATEAU D'YQUEM`	\$550.00
Bordeaux, 2005	

THE COGNACS 6

MARTEL BLUE SWIFT	\$25.00
COURVOISIER VSOP	\$25.00
HENNESSEY VSOP	\$44.00
HENNESSEY XO	\$55.00
REMY MARTIN VSOP	\$25.00
REMY MARTIN LOUIS XIII	AVAILABLE OPTIONS
	0.5 oz: \$225.00
	1 oz: \$450.00
	1.5 oz: \$675.00

THE NIGHTCAPS 3

ESPRESSO MARTINI	\$17.00
Grey Goose Vodka, Mr. Blacks Coffee Liqueur, 3 Coffee Beans	
SGROPPINO	\$16.00
Tito’s Vodka, Lemon Sorbet, Prosecco	
TOBLERONE COCKTAIL	\$16.00
Bailey’s, Kahlua, Frangelico, Heavy Cream, Honey Syrup, Chocolate Rim	