

# Log Jam Restaurant

1484 State Route 9 Ste 1 12845-3485 · +15187981155 · Updated: Jan 14, 2026

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## SOUPS & APPETIZERS 12

|                                                                                                                     |         |
|---------------------------------------------------------------------------------------------------------------------|---------|
| New England Clam Chowder                                                                                            | \$3.25  |
| Soup Of The Day                                                                                                     | \$3.00  |
| French Onion Soup                                                                                                   | \$5.00  |
| Crab Cakes                                                                                                          | \$8.50  |
| sautéed and complemented by a dill dressing                                                                         |         |
| Shrimp Cocktail                                                                                                     | \$12.50 |
| four jumbo shrimp with cocktail sauce                                                                               |         |
| Shrimp N' Bacon                                                                                                     | \$10.00 |
| stuffed with horseradish and wrapped in bacon. served béarnaise                                                     |         |
| Barbecued Baby Back Ribs                                                                                            | \$7.75  |
| Steamed Littleneck Clams                                                                                            | \$9.00  |
| served with drawn butter                                                                                            |         |
| Crabmeat Stuffed Mushrooms                                                                                          | \$7.50  |
| served with tangy béarnaise sauce                                                                                   |         |
| Cajun Barbecued Shrimp                                                                                              | \$9.50  |
| Escargot                                                                                                            | \$7.75  |
| with puff pastry                                                                                                    |         |
| Bubbly Shrimp                                                                                                       | \$7.50  |
| shrimp morsels baked in garlic butter and breadcrumbs. topped with melted cheddar and served with warm garlic bread |         |

## TOPPINGS AND SIDES 6

|                                                             |        |
|-------------------------------------------------------------|--------|
| Roasted Aussie Tomatoes                                     | \$4.50 |
| served warm with sweet onions, bleu cheese and fresh basil. |        |
| Button Mushrooms                                            | \$3.50 |
| sautéed in garlic butter and sherry                         |        |
| Gorgonzola Cheese Crumbles                                  | \$2.50 |
| Beer Battered Onion Rings                                   | \$4.50 |

|                        |        |
|------------------------|--------|
| Grilled Garlic Bread   | \$3.25 |
| Fresh Steamed Broccoli | \$2.50 |

BY POPULAR REQUEST 3

|                                                                                          |         |
|------------------------------------------------------------------------------------------|---------|
| Roasted Long Island Duck                                                                 | \$24.00 |
| Lite Entree                                                                              | \$16.00 |
| 16 oz. roasted boneless duck breast baked and served with an orange sauce                |         |
| Fresh Lamb Chops                                                                         | \$27.00 |
| twin loin chops (the porterhouse of lamb) char-broiled and served with a mint bordelaise |         |

RIBS AND CHAR-BROILED STEAKS 7

|                                                                                                                                                       |                               |
|-------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------|
| Prime Rib (while They Last) (gluten Free)                                                                                                             | AVAILABLE OPTIONS             |
|                                                                                                                                                       | Branch Cut (8 Oz.): \$23.00   |
|                                                                                                                                                       | Log Jam Cut (12 Oz.): \$31.00 |
|                                                                                                                                                       | Tree Cut (16 Oz.): \$38.00    |
| Filet Mignon (gluten Free)                                                                                                                            | AVAILABLE OPTIONS             |
|                                                                                                                                                       | Twig Cut (6 Oz.): \$23.00     |
|                                                                                                                                                       | Branch Cut (8 Oz.): \$28.00   |
|                                                                                                                                                       | Log Jam Cut (12 Oz.): \$35.00 |
| New York Sirloin (gluten Free)                                                                                                                        | AVAILABLE OPTIONS             |
|                                                                                                                                                       | Branch Cut (8 Oz.): \$24.00   |
|                                                                                                                                                       | Log Jam Cut (12 Oz.): \$32.00 |
| Natural Beef Rib Eye (gluten Free)                                                                                                                    | \$29.00                       |
| all natural (raised hormone and antibiotic free), 12 oz. rib eye steak seasoned in olive oil, salt and pepper and char-broiled                        |                               |
| Char-broiled Porterhouse                                                                                                                              | \$36.00                       |
| 24 oz. custom-cut porterhouse steak char-broiled to your liking and topped with onion rings                                                           |                               |
| Steak Teriyaki                                                                                                                                        | \$25.00                       |
| a new york sirloin marinated in a teriyaki sauce                                                                                                      |                               |
| Steak Au Poivre                                                                                                                                       | AVAILABLE OPTIONS             |
| spicy peppercorns complement a sirloin that's flamed in brandy, sautéed with shallots, scallions, and fresh mushrooms, then finished in a heavy cream | Branch Cut: \$27.00           |
|                                                                                                                                                       | Log Jam Cut: \$35.00          |

SEAFOOD 8

|                                                            |
|------------------------------------------------------------|
| Today's Catch                                              |
| your server will inform you of today's selection and price |

|                                                                                                        |                          |
|--------------------------------------------------------------------------------------------------------|--------------------------|
| <b>Shrimp Scampi</b>                                                                                   | <b>\$25.00</b>           |
| sautéed in white wine, lemon and garlic butter. served with rice                                       |                          |
| <b>Maple Dijon Salmon</b>                                                                              | <b>\$26.00</b>           |
|                                                                                                        |                          |
| <b>Lite Entree</b>                                                                                     | <b>\$18.00</b>           |
| brushed with maple syrup and a creamy dijon mustard. baked with an apple pecan crust                   |                          |
|                                                                                                        |                          |
| <b>Live Lobster</b>                                                                                    |                          |
| while they last from our display tank. priced according to their "maine" disposition (1.5 lbs) (2 lbs) |                          |
|                                                                                                        |                          |
| <b>Lobster Tail (gluten Free)</b>                                                                      | <b>\$28.00</b>           |
| 5-6 oz. cold water tail, broiled                                                                       |                          |
|                                                                                                        |                          |
| <b>Fresh Sea Scallops</b>                                                                              | <b>AVAILABLE OPTIONS</b> |
| broiled in white wine and lemon butter and topped with herb breadcrumbs                                | \$27.00                  |
|                                                                                                        | Lite Entree: \$17.00     |
|                                                                                                        |                          |
| <b>Alaskan King Crab Legs (gluten Free)</b>                                                            |                          |
| split and served with drawn butter                                                                     |                          |

**SURF 'N' TURF** 2

**New York Sirloin Or Steak Teriyaki**

for an additional \$5.00 you may choose. filet mignon or steak au poivre

|                      |                                 |
|----------------------|---------------------------------|
| <b>Prime Rib 'n'</b> | <b>AVAILABLE OPTIONS</b>        |
|                      | Crab Cakes: \$33.00             |
|                      | Lobster Tail 5-6oz: \$45.00     |
|                      | Alaskan King Crab Legs: \$45.00 |
|                      | Fresh Sea Scallops: \$33.00     |
|                      | Shrimp Scampi: \$35.00          |