



JUMPIN' JAY'S

FISH CAFE

PRIVATE DINING

Welcome to Jumpin' Jay's Fish Café where attentive service, comfortable atmosphere, and great food help to exceed our guest expectations. We make it our goal to take care of all your needs to ensure your day is an enjoyable and memorable event.

Hold your next business meeting, special occasion celebration, or rehearsal dinner in the heart of historical downtown Portsmouth. We offer both completely private and casual dining rooms to suit a wide array of event possibilities. We can assist you with all the details to create a successful event and assure all the components of your event are coordinated professionally by our staff.

Please take some time to review our menus and let us know if we can do anything to further accommodate your event.

Please contact Lauren Burdett at lauren@jumpinjays.com or 603.766.3474 to reserve your private dining event today!

GENERAL INFORMATION

Please use this private dining packet as a guideline to give you general ideas and pricing. We are always willing to work with your needs to be your event is successful.

FOOD & BEVERAGE

All food and beverage is to be provided by Jumpin' Jay's Fish Café with an exception to celebration cakes. If cakes are brought to the restaurant, dishes, silverware and candles will be provided along with complimentary cake cutting service.

Jumpin' Jay's menus regularly change with the seasons, making the following menus subject to change.

ROOM MINIMUMS, GUARANTEES & CANCELLATIONS

Jumpin' Jay's Fish Café does not charge a room fee, rather a pre-determined room minimum is requested. This minimum is dependent on the dining room being used, time of day, day of the week and time of year. If food and beverage consumption does not meet the minimum guarantee you will be charged for the remaining balance.

Your event is not guaranteed until Jumpin' Jay's Fish Café receives the signed contract. In addition, a final guaranteed guest count is due 48 hours prior to the event. On the day of your event you will be charged the final guaranteed guest count.

Cancellations must be made 72 hours prior to the date of the event, after which, the minimum guarantee will be charged.

TAX & GRATUITY

The pre-determined room minimum does not include a 9% tax and a 20% service charge.

DECORATIONS

A Jumpin' Jay's staff member will be happy to provide you with recommendations for floral and decoration needs. We will not permit the affixing of anything to the wall, floor or ceiling. We provide our own equipment including tables, chairs, table cloths, dishes, glassware, napkins, serving dishes and candles. If your function requires other styles, colors and size than we offer, we can arrange rental of those items with a potential additional fee.

AUDIO-VISUAL CAPABILITIES (available private & semi private dining spaces)

- LCD Projector: PC & Mac compatible, 3000 lumens, HDMI cable included--\$50
- Complimentary use of presentation screen
- WiFi & Hardwired internet access

SERVICE HOURS

LUNCH (Functions ONLY)

11:30 – 2:00—parties are requested to be out of the space by 2:30

DINNER

SUMMER

Sun – Thurs: 5:00 – 9:30

Fri & Sat: 5:00 – 10:00

WINTER

Sun – Thurs 5:00 –9:00

Fri & Sat: 5:00 – 10:00

ROOM MINIMUMS & CAPACITIES

RAW BAR DINING ROOM

Our Raw Bar dining room is completely private and perfect for larger gatherings more formal in nature, such as rehearsal dinners, business meetings, and other special occasions. The room has downtown street views with just the right amount of privacy.

LUNCH

7 Days a Week.....\$1,500.00

DINNER

Sunday—Thursday.....\$500.00

Sunday—Thursday (Memorial Day to Columbus Day).....\$2,000.00

Friday—Saturday.....\$6,500.00

CAPACITY

Seated Dinner: 55 guests

Cocktail: 80 guests

CONGRESS STREET DINING ROOM

The Congress Street Dining Room is a semi-private space with a view of downtown Portsmouth right on Congress Street. This room is ideal for presentations, guest speakers, or a cocktail style event.

DINNER

Sunday—Thursday.....\$400.00

Sunday—Thursday (Memorial Day to Columbus Day).....\$1,500.00

Friday.....\$4,000.00

Saturday.....\$4,500.00

CAPACITY

Seated Dinner: 30 guests

OYSTER BAR DINING ROOM

The Oyster Bar is a semi-private space with close proximity to our oyster bar where you can see our chefs hard at work preparing all our raw bar items. This fun and energetic space is perfect for a more casual gathering of friends and family or for a more laid back business event.

DINNER

Sunday—Thursday.....\$300.00

Sunday—Thursday (Memorial Day to Columbus Day).....\$600.00

Friday.....\$1,500.00

Saturday.....\$2,000.00

CAPACITY

Seated Dinner: 18 guests, 14 with presentation

Cocktail: 30 guests

RESTAURANT BUY OUT

Minimums negotiable and given upon request

THREE COURSE LUNCH MENU \$35

STARTERS

NEW ENGLAND CLAM CHOWDER

APPLEWOOD SMOKED BACON, RED BLISS POTATOES

STRAIGHT UP CAESAR SALAD

ENTRÉE

HADDOCK SANDWICH

HOUSE MADE TARTAR SAUCE, LETTUCE,
TOMATO, ONION, FRENCH FRIES

BLACKENED SHRIMP TACOS

CABBAGE SLAW, PICO DE GALLO,
CILANTRO RICE

GRILLED CHICKEN BLT

SOURDOUGH BREAD, MAPLE BACON,
LEMON AIOLI, FRENCH FRIES

CHILLED LOBSTER ROLL

AVAILABLE UPON REQUEST WITH A MARKET PRICE UPCHARGE

LEMON AIOLI, FRENCH FRIES, CARROT SLAW

VEGETARIAN OPTION AVAILABLE UPON REQUEST

DESSERT

BROWNIE PACKED TO GO!

Menu subject to change

THREE COURSE DINNER MENU \$40

SALAD

HOUSE SALAD

FIELD GREENS, RED RADISH, CHERRY TOMATOES,
CARROT RIBBONS, ENGLISH CUCUMBER,
HERB BUTTERMILK RANCH

STRAIGHT UP CAESAR SALAD

ENTRÉE

HADDOCK PICCATTA

BREADCRUMBS, LEMON-CAPER & WHITE WINE SAUCE,
RUSSET MASHED POTATOES, SEASONAL HOUSE VEGETABLE
(NOT A FISH LOVER...WE'LL MAKE IT WITH CHICKEN TOO)

PAN SEARED OR GRILLED FRESH CATCH

(FISH OPTIONS CHANGE DAILY)

RUSSET MASHED POTATOES, SEASONAL HOUSE
VEGETABLE, CHEF'S CHOICE OF SAUCE

SHRIMP SCAMPI FETTUCINE

TOMATOES, SPINACH, ROASTED MUSHROOMS,
WHITE WINE GARLIC SAUCE

(CAN BE MADE VEGETARIAN TOO!)

DESSERT

KEY LIME TART

PASSION FRUIT CURD, WHIPPED CREAM

SORBET OF THE DAY

Menu subject to change

THREE COURSE DINNER MENU \$50

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER

APPLEWOOD SMOKED BACON, RED BLISS POTATOES

HOUSE SALAD

FIELD GREENS, RED RADISH, CHERRY TOMATOES,
CARROT RIBBONS, ENGLISH CUCUMBER,
HERB BUTTERMILK RANCH

STRAIGHT UP CAESAR SALAD

ENTRÉE

HADDOCK PICCATA

BREADCRUMBS, LEMON-CAPER & WHITE WINE SAUCE,
RUSSET MASHED POTATOES, SEASONAL HOUSE VEGETABLE

(NOT A FISH LOVER...WE'LL MAKE IT WITH CHICKEN TOO)

PAN SEARED DIVER SCALLOPS

LOBSTER VELOUTE, RUSSET MASHED POTATOES,
SEASONAL HOUSE VEGETABLE

PAN SEARED OR GRILLED FRESH CATCH

(FISH OPTIONS CHANGE DAILY)

RUSSET MASHED POTATOES, SEASONAL HOUSE
VEGETABLE, CHEF'S CHOICE OF SAUCE

SHRIMP SCAMPI FETTUCINE

TOMATOES, SPINACH, ROASTED MUSHROOMS,
WHITE WINE GARLIC SAUCE

(CAN BE MADE VEGETARIAN TOO!)

DESSERT

KEY LIME TART

PASSION FRUIT CURD, WHIPPED CREAM

SORBET OF THE DAY

FOUR COURSE DINNER MENU \$60

STARTERS

CHEF'S DAILY CEVICHE
PLANTAINS

SHRIMP COCKTAIL
SPICY & ZESTY COCKTAIL SAUCE,
HORSERADISH, LEMON

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER
APPLEWOOD SMOKED BACON,
RED BLISS POTATOES

HOUSE SALAD
FIELD GREENS, RED RADISH, CHERRY TOMATOES,
CARROT RIBBONS, ENGLISH CUCUMBER,
HERB BUTTERMILK RANCH

STRAIGHT UP CAESAR SALAD

ENTRÉE

HADDOCK PICCATA
BREADCRUMBS, LEMON-CAPER & WHITE WINE SAUCE,
RUSSET MASHED POTATOES, SEASONAL HOUSE VEGETABLE
(NOT A FISH LOVER... WE'LL MAKE IT WITH CHICKEN TOO)

PAN SEARED YELLOWFIN TUNA
MANDARIN SESAME GLAZE WITH WASABI AIOLI,
RUSSET MASHED POTATOES, SEASONAL HOUSE VEGETABLE

PAN SEARED OR GRILLED FRESH CATCH
(FISH OPTIONS CHANGE DAILY)
RUSSET MASHED POTATOES, SEASONAL HOUSE
VEGETABLE, CHEF'S CHOICE OF SAUCE

SHRIMP SCAMPI FETTUCINE
TOMATOES, SPINACH, ROASTED MUSHROOMS,
WHITE WINE GARLIC SAUCE
(CAN BE MADE VEGETARIAN TOO!)

GRILLED 6oz FILET
RUSSET MASHED POTATOES, SEASONAL HOUSE
VEGETABLE, LOBSTER VELOUTE

DESSERT

KEY LIME TART
PASSION FRUIT CURD, WHIPPED CREAM

SORBET OF THE DAY

PASSED HORS D'OEUVRES

Hors d'oeuvres are priced \$2.50 each with a minimum of 25 pieces per platter

MUSSEL & TOMATO BRUSCHETTA
BASIL AIOLI, GRILLED BREAD

SHRIMP & CUCUMBER CEVICHE
HOUSE MADE TOSTADA

SMOKED SALMON
CAPER CREAM CHEESE, PICKLED
RED ONION, RYE TOAST

MINATURE CRAB CAKE
CHIVE REMOULADE

CRAB RANGOON WONTON
CRAB, CREAM CHEESE, CHIVE

CAPRESE SKEWER
MOZZARELLA, TOMATO, BASIL

**CRAB & BACON STUFFED
MUSHROOM**
MARINATED MUSHROOM, CRAB SALAD,
CRISPY BACON

TUNA TARTARE
AVOCADO MOUSSE, RADISH, WONTON

**SHRIMP OR VEGETABLE
ARANCHINI**
ARUGULA PESTO

**ROASTED VEGETABLE
TARTLET**
FROMAGE BLANC, PORT REDUCTION

GRILLED CHICKEN SKEWER
CARAMELIZED ONION BBQ SAUCE

RAW BAR

OYSTERS

EACH 3 | ½ DOZEN 17.5 | DOZEN 35

SHRIMP COCKTAIL

EACH 3.5 | ½ DOZEN 20.5 | DOZEN 41

ALASKAN KING CRAB

1oz. 4.5 | ½ lb 32 | 1lb 64

LITTLE NECK CLAMS

EACH 1.5 | ½ DOZEN 8.5 | DOZEN 16

PRIVATE DINING CONTRACT AGREEMENT

Please email your completed contract to Lauren Burdett at lauren@jumpinjays.com
or fax to Jumpin' Jays's Fish Café at 603.766.0009

HOST'S INFORMATION

NAME: _____ PHONE NUMBER: _____
EMAIL: _____ MAILING ADDRESS: _____

EVENT INFORMATION

DATE: _____ ARRIVAL TIME: _____ GUEST COUNT: _____

**A FINAL GUEST COUNT IS DUE 48 HOURS PRIOR TO YOUR EVENT. ON THE DAY OF YOUR EVENT,
YOU WILL BE CHARGED FOR THE FINAL GUEST COUNT. FINAL GUEST COUNT DUE ON: _____**

TYPE OF EVENT: _____ COMPANY NAME: _____

DINING ROOM: RAW BAR CONGRESS STREET OYSTER BAR

MENU: LUNCH \$35 DINNER \$40 DINNER \$50 DINNER \$60

OTHER: _____

BAR: OPEN BAR CASH BAR BEER & WINE OTHER: _____

PRESENTATION SCREEN: YES NO PROVIDED BY HOST

PROJECTOR (\$50): YES NO PROVIDED BY HOST

TABLE SET-UP REQUESTS: _____

HORS D'OEUVRES

Mussel Bruschetta # _____

Shrimp Ceviche # _____

Smoked Salmon # _____

Miniature Crab Cake # _____

Crab Rangoon Wonton # _____

Crab Stuffed Mushroom # _____

Tuna Tartare # _____

Shrimp Arancini # _____

Vegetable Arancini # _____

Roasted Vegetable Tartlet # _____

Chicken Skewer # _____

RAW BAR

OYSTERS

Each # _____

½ Dozen # _____

Dozen # _____

KING CRAB

1 oz # _____

½ lb # _____

1 lb # _____

JUMBO SHRIMP

Each # _____

½ Dozen # _____

Dozen # _____

LITTLENECK CLAMS

Each # _____

½ Dozen # _____

Dozen # _____

MINIMUM GUARANTEE

MINIMUM FOOD & BEVERAGE GUARANTEE: \$ _____

-If food and beverage total does not meet the minimum guarantee, the credit card below will be charged for the remaining balance

CANCELLATIONS

Cancellations must be made **72 hours prior** to the date of the event, after which, the minimum guarantee will be charged to the card below.

CREDIT CARD INFORMATION

VISA MASTER CARD DISCOVER AMEX

CREDIT CARD NUMBER: _____ EXP. DATE: _____

NAME ON CARD: _____

PRINT

SIGNATURE

DATE

YOUR RESERVATION IS NOT GUARANTEED UNTIL THE CONTRACT IS RECEIVED