

About Jerry

Jerry Rouse spent the past twenty-four years cultivating his culinary knowledge, working with such well-known restaurants as King Neptune and The Figure Eight Island Yacht Club. You may also recognize Jerry from Eight Eleven Mercer, and Jerry's Fisherman's Wharf.

Jerry's Catering

Jerry's offers catering for all occasions. Our professional staff combines twenty-seven years of experience to assure your special day is memorable in every way. A complete list of services is available.

910•256•8847

7220 Wrightsville Avenue
Wilmington, North Carolina 28403



The best of the land, sea, and vine
in a casual bistro atmosphere.



S T A R T E R S

Grilled 3-ounce Lobster Tail Skewers	served with a tarragon-lemon butter	\$10.95
Artichoke Crab Dip	grilled artichoke hearts and backfin crab, embellished in a fresh herb and boursin cheese laced cream sauce, served with garlic toast points	9.95
Pan Sauteed Escargot	sauteed in a shitake mushroom, garlic, madeira cream sauce	8.95
Chilled Shrimp Cocktail	served with a spicy horseradish sauce	8.95
Sugar-Thyme Marinated Scallops	jumbo scallops seared and served over applewood smoked bacon laced skillet corn with a fresh herb drizzle	9.95
Sesame Fried Calamari	with a sweetened saki, pineapple soy sauce	8.95

S O U P S & S A L A D S

Oyster Rockefeller Soup	fresh oysters and spinach with bacon and parmesan	<i>cup</i> \$ 3.95
		<i>bowl</i> 5.95
Soup Du Jour	prepared daily	3.95
Caesar Salad	crispy Romaine lettuce with garlic, anchovy dressing—served with parmesan and seasoned croutons	4.95
Mixed Baby Green Salad	your choice of dressing	3.95

L A N D & S E A

Caribbean Grouper	marinated fresh local grouper pan sauteed with a Japanese bread crumb crust and finished with a citrus cream sauce	\$23.95
Fresh Catch	your choice of available fish sauteed, blackened, broiled or grilled with a honey mustard glaze	19.95
Corn Bread and Country Ham Crab cakes	topped with an applewood bacon bit and chive tartar sauce	19.95

Stuffed Flounder	fresh flounder stuffed with crab imperial and finished with a lemon, caper beurre blanc		22.95
Horseradish and Crab Topped Yellowfin Tuna	served over parmesan spinach, artichoke hearts and shitake mushrooms		20.95
Grilled Salmon	Jerry's favorite—grilled with our own honey mustard sauce and served with a vegetable and starch dujour		19.95
Goat Cheese Grouper	grilled grouper topped with a chevre and Japanese bread crumb crust, served over roasted roma tomatoes and spinach		21.95
Southern Fried Shrimp, Scallops or Both	served with shoestring fried potatoes, broccoli and carrot cole slaw		18.95
Grilled 14-ounce New Zealand Rack of Lamb	garlic rubbed and topped with a fresh rosemary demi glace		23.95
Grilled 8-ounce Filet of Beef Tenderloin	with balsamic caramelized onions		21.95
	<i>topped with Crab Imperial</i>		25.95
Chateaubriand for One	broiled beef tenderloin, sliced and topped with a port wine, shitake mushroom sauce		22.95
Grilled Beef Ribeye	served with balsamic caramelized onions	<i>8-ounce</i>	18.95
		<i>10-ounce</i>	20.95
		<i>12-ounce</i>	23.95
Blackened Yellowfin Tuna	over marinated cilantro cucumbers and finished with a smoked jalapeno aioli		21.95
Jumbo Lump Crab	6-ounces panned in white wine, fresh herbs and butter		27.95

All entrees served with dinner salad, starch & vegetable du jour

Jason Godwin, Executive Chef • Executive Catering Chef

Please add \$10 service charge for split menu items

Desserts Desserts prepared daily and announced at your table
Beverages Cappuccino \$3.00 Coffee • Tea • Soft Drinks \$1.50 • Espresso \$2.00
American Express • Mastercard • Visa • Local Checks Accepted

Smoking In Bar Area Only