

<b>Five Onion Soup</b>	7.00
<i>Better than French onion. Five different onions, French bread, Gruyere and Asiago cheeses.</i>	
<b>She Crab Stew</b>	8.00
<i>A hearty cream base stew made with jumbo crabmeat. A Savannah favorite.</i>	
<b>Black Bean Soup</b>	6.00
<i>Garnished with olive oil, red wine vinegar and chopped red onion.</i>	
<b>Jazz'd Spring Mix Salad</b>	6.50
<i>Tossed with honey-balsamic vinaigrette and garnished with walnuts, golden raisins and sun-dried tomatoes.</i>	
<b>Caprese Salad</b>	10.00
<i>Seasonal vine ripe tomatoes and fresh water Mozzarella, garnished with olive oil, pesto &amp; basil leaf.</i>	
<b>Jazz'd Caesar Salad</b>	6.50
<i>With slow roasted tomatoes, balsamic grilled onions, garlic croutons and a creamy Caesar dressing.</i>	
<b>Pesto Chopped Salad</b>	9.00
<i>Baby romaine lettuce with mushrooms, artichoke hearts, provolone &amp; bacon, tossed with a pesto ranch dressing.</i>	
<b>Roasted Garlic Hummus</b>	8.00
<i>With diced tomatoes and red onion, chick peas and extra virgin olive oil. Served with warm pita bread.</i>	
<b>Traditional Bruschetta</b>	9.00
<i>Grilled garlic rubbed baguette layered with tomatoes tossed in balsamic vinegar, fresh basil and Mozzarella. Topped with shaved Pecorino Romano cheese.</i>	
<b>Hot Spinach Dip</b>	8.50
<i>Baby spinach and artichoke hearts simmered in a parmesan cream cheese sauce. Served with crispy pita wedges.</i>	
<b>Jazzy Chevre Tomato Dip</b>	9.00
<i>A rich Chevre cheese log in a pool of our jazzy Creole tomato sauce, baked golden brown &amp; served with toasted baguettes.</i>	
<b>Baked Cheese Terra Cotta Plate</b>	11.00
<i>Chef's selection of cheeses baked to melting. Served with roasted garlic, fresh fruit compote and rosemary scented flat bread.</i>	
<b>Potato Leek Frittata With Mango Fig Chutney</b>	9.00
<i>Potato, leek and egg omelet topped with Gruyere cheese and broiled golden brown. Served with Mango fig chutney, cream cheese and toasted baguettes.</i>	
<b>Chicken Lettuce Wrap</b>	9.00
<i>Sautéed chicken with Teriyaki, jalapeno, leeks, roasted red peppers and peanuts. Served with Bibb lettuce, red cabbage, shredded carrots, alfalfa sprouts, red onion and a red curry peanut sauce.</i>	
<b>Southwestern Chicken Quesadilla</b>	10.00
<i>Pulled chicken slowly cooked with tomatoes, roasted red peppers and smoked Gouda. Folded in a flour tortilla and served with fresh pico de gallo and sour cream.</i>	
<b>Chevre Stuffed Chicken Breast</b>	12.00
<i>Frenched chicken breast stuffed with leeks and goat cheese. Seared and served with sautéed wild mushrooms.</i>	
<b>Asparagus Prosciutto Wrap</b>	7.50
<i>Tender asparagus spears rolled in thinly sliced Prosciutto, topped with Hollandaise sauce and nestled on a bed of fried leeks.</i>	
<b>Chorizo Stuffed Mushrooms</b>	9.00
<i>Oven baked with smokey chorizo, spinach, goat cheese, leeks and a melt of provolone cheese.</i>	
<b>Southern Crab Cakes</b>	9.50
<i>Lightly fried, served with an avocado salsa and garnished with a southern remoulade.</i>	
<b>Coconut Shrimp</b>	11.00
<i>Coconut battered fried shrimp. Served with a mango-citrus dipping sauce.</i>	

<b>Shrimp Fritters</b>	<b>8.00</b>
<i>Chopped shrimp, onion, chives, parsley and lemon zest. Fried golden brown and served with cocktail sauce and jalapeno tartar.</i>	
<b>Roasted Tomato Escargot</b>	<b>10.00</b>
<i>Escargot sautéed with garlic in a white wine butter broth. Served over a slow roasted beef steak tomato and garnished with toast points.</i>	
<b>Calamari</b>	<b>9.50</b>
<i>Dredged in cornmeal seafood breading, flash fried and served over butter sautéed julienne jalapenos and sweet banana peppers. Served with a side of spicy marinara.</i>	
<b>Mussels Provencal</b>	<b>10.50</b>
<i>Prince Edward Mussels simmered in a tomato and chardonnay butter broth and finished with fresh basil chiffinade and toasted baguettes.</i>	
<b>Seafood Paella</b>	<b>12.00</b>
<i>A medley of shrimp, Prince Edward mussels and chorizo sausage simmered in a white wine and saffron broth. Served with yellow jasmine rice.</i>	
<b>Citrus Shrimp &amp; Scallop Skewers</b>	<b>12.00</b>
<i>Grilled to perfection, finished with an orange, soy and ginger glaze.</i>	
<b>Sesame Tuna</b>	<b>11.00</b>
<i>Sesame crusted Ahi tuna slices over an apple-fennel salad. Garnished with a balsamic glaze.</i>	
<b>Garlic &amp; Basil Shrimp 'n Grits</b>	<b>11.00</b>
<i>Marinated and grilled shrimp resting upon creamy stone ground grits with a tomato bouillabaisse.</i>	
<b>Stuffed Flounder</b>	<b>12.50</b>
<i>A seared crab filled flounder filet, resting on basil-roasted sweet corn with a grilled lemon.</i>	
<b>Prosciutto Wrapped Scallops</b>	<b>12.00</b>
<i>A skewer of three large scallops seared and served with a twice baked potato, drizzled with cracked peppercorn aioli.</i>	
<b>Blackened Salmon</b>	<b>12.00</b>
<i>Dredged in Cajun seasonings and grilled. Served over broccoli florets and garnished with tarragon mustard.</i>	
<b>Cuban Rubbed Beef Satays</b>	<b>10.00</b>
<i>Grilled Cuban marinated beef skewers basted with a sweet jalapeno glaze and garnished with salted plantain strips.</i>	
<b>Chorizo Empanadas</b>	<b>9.00</b>
<i>Savory turnovers filled with red potato, chorizo sausage, onions, green olives and golden raisins. Served with cilantro-lime cream.</i>	
<b>Tapas Lasagna</b>	<b>10.00</b>
<i>Lasagna made in house with fresh pasta, mozzarella, spinach, mushrooms and goat cheese. Topped with beef bolognese and provolone cheese.</i>	
<b>Char-Grilled Pork Chop</b>	<b>12.00</b>
<i>French cut bone in chop, with a dollop of spicy raisin BBQ sauce, served over a grilled granny smith apple.</i>	
<b>Pork Loin Back Ribs</b>	<b>12.00</b>
<i>Char-grilled BBQ loin back ribs served with our homemade apple-ginger slaw.</i>	
<b>Lamb Chops With Garlic &amp; Rosemary</b>	<b>13.50</b>
<i>Three grilled marinated lollypop chops, garnished with a Mediterranean salsa.</i>	
<b>Martini Marinated Tenderloin Tips</b>	<b>13.50</b>
<i>Vodka marinated tips finished with an olive and Bleu cheese Brule served with toasted baguettes.</i>	
<b>Beef Shoulder Tender</b>	<b>13.50</b>
<i>Marinated and grilled with creamy potatoes au gratin and a prosciutto demi-glaze.</i>	
<b>Tapas For Two</b>	<b>60.00</b>
<i>Your choice of soup or a Jazz'd salad, four Tapas and two desserts from our Chef's selection of sweets. Soft drink or coffee included.</i>	

Gratuity of 20% added to parties of 6 or more.

The consumption of raw or under cooked foods such as meat, fish and eggs which may contain harmful bacteria, may cause serious illness or death.