

Jerry Remy's

SPORTS BAR & GRILL

THE UPPER DECK

PARTY ON THE ROOF DECK!
BOOK YOUR PRIVATE
PARTY TODAY!

See your server for details
or go online
jerryremys.com



1265 BOYLSTON STREET • BOSTON, MA • 02215

THE UPPER DECK @ *Jerry Remy's*

DRAFT BEER



	ABV	16 oz	23 oz
21st AMENDMENT WATERMELON San Francisco, CA. Straw-colored, American wheat beer with a kiss of watermelon aroma & flavor	4.9%	\$7.00	\$9.50
LAGUNITAS IPA Petaluma, CA. Seasonal IPA with a hoppy-sweet finish	6.2%	\$7.00	\$9.50
MAGIC HAT DREAM MACHINE S. Burlington, VT. India Pale Lager or IPL. Big hop bite & crisp, clean lager finish combine for a beautifully balanced beer	5.7%	\$7.00	\$9.50
CISCO BREWERS GREY LADY Nantucket, MA. Wheat beer brewed with fresh fruit & spices	4.5%	\$7.00	\$9.50
312 URBAN WHEAT Chicago, IL. Golden in body, meyer lemon & persimmon flavors begin & ends with a spicy roundness	4.2%	\$7.00	\$9.50
BLUE MOON Golden, CO. Unfiltered wheat ale spiced in the Belgian tradition	5.4%	\$7.00	\$9.50
ANGRY ORCHARD Cincinnati, OH. Crisp & refreshing cider	5.0%	\$6.50	\$9.00
WACHUSETT GREEN MONSTA IPA Westminster, MA. Pale ale with a balance of malts & hops	5.0%	\$7.00	\$9.50

SEASONAL FAVORITES

ASK YOUR SERVER FOR OUR CURRENT SELECTIONS FROM

BROOKLYN BREWERY
Brooklyn, NY

SAMUEL ADAMS
Boston, MA

HARPOON BREWERY
Boston, MA

JACK'S ABBEY
Framingham, MA

...and other limited time favorites

REBEL IPA Jamaica Plain, MA. First west coast style IPA from brewers who started a craft beer revolution in 1984	6.5%	\$7.00	\$9.50
HARPOON IPA Boston, MA. Classic English style IPA. Floral, medium body with an aggressive, clean hop finish	5.9%	\$6.50	\$9.25
STELLA ARTOIS Leuven, BE. European pale lager with a golden color & smooth, clean taste	5.0%	\$7.00	\$9.50
BUDWEISER LAGER St Louis, MO. Crisp & refreshing American lager	5.0%	\$6.00	\$8.25
BUD LIGHT St Louis, MO. Light-bodied & clean, subtle hop aroma	4.0%	\$6.00	\$8.25
COORS LIGHT Golden, CO. Light style lager	5.0%	\$6.00	\$8.25
GUINNESS STOUT "The black stuff" Dublin, IE. Irish dry stout with a creamy head & bittersweet finish	4.2%	20oz	\$7.00
CORONA LIGHT Mexico City, MX. Light lager, 5 th most popular imported beer in US & #1 imported light beer	4.1%	\$2.50	\$4.00

CANNED BEER



12 oz cans unless otherwise noted. All beers subject to availability.

	ABV		
HARPOON BIG SQUEEZE Boston, MA	4.7%	\$6.50	
FOSTER'S OIL CAN (25 OZ) Australia	5.2%	\$8.50	
SEA DOG BLUEBERRY Bangor, ME	4.6%	\$7.00	
MAGIC HAT #9 South Burlington, VT	5.0%	\$6.50	
REDD'S APPLE ALE Milwaukee, WI	5.0%	\$7.00	
YEUNGLING Pottsville, PA	4.4%	\$6.50	
NARRAGANSETT SEASONAL Cranston, RI		\$4.50	
NARRAGANSETT Cranston, RI	5.1%	\$4.50	
CORONA Mexico	4.6%	\$6.50	
HARPOON SUMMER Boston, MA	5.0%	\$6.50	
SIERRA NEVADA PALE ALE Chico, CA	5.6%	\$6.50	
BUD LIGHT St Louis, MO	4.2%	\$6.00	
BUD LIGHT LIME St Louis, MO	4.2%	\$6.00	
MICHELOB ULTRA St Louis, MO	4.2%	\$5.50	
COORS LIGHT Golden, CO	4.2%	\$6.00	

HIGH OCTANE



High ABV. Limit (1) bottle per person.

	ABV		
SHMALTZ JEWBELATION American Strong Ale	17%	22oz	\$24
AVERY THE REVEREND Belgain style quad	10%	22oz	\$18
AVERY SALVATION Belgain Strong Pale	9.0%	22oz	\$18
GREAT DIVIDE YETI IMPERIAL STOUT Big roasty malt flavors	9.0%	22oz	\$19
DOGFISH HEAD HELLHOUND Imperial IPA brewed with fresh lemons 100 IBU	10%	750ml	\$25
21ST AMMENDMENT Insurrection Series	8.3-11.5%	12oz	\$9

COCKTAILS



STOP LIGHT FISH BOWLS

for 2 or more

RED LIGHT	39
Official Red Sox punch, made with Avion, Citron & Absolut	
YELLOW LIGHT	39
Rums galore, ripe apricot, almond & pineapple	
GREEN LIGHT	39
Because Green means go! Wildberry, mango, Meyer lemon & kiwi	

COCKTAILS

PINK SAND	10
Ketel Oranje, Aperol, lemon & soda	
THE TIZ'	10
Tanqueray, Pama, splash of Sauza, mint & fresh lemon juice	
SUMMER SAINT	11
Stoli Razberi, St. Germain, lemonade & wild raspberry syrup	

WINE



PINOT NOIR Sean Minor Four Bears, Carneros Valley, CA.....	9
CABERNET SAUVIGNON Hayes Ranch, Central Coast, CA.....	8
MALBEC Portillo, Argentina.....	8
MERLOT Lesse-Fitch, Sonoma, CA.....	8
CHARDONNAY Cameron Hughes, Santa Barbara, CA.....	9
Chamisal Stainless Steel, San Luis Obispo, CA.....	12
SAUVIGNON BLANC Lobster Reef, New Zealand.....	8
Ken Forrester Chenin Blanc, South Africa.....	9
PINOT GRIGIO Primiterra, Veneto, Italy.....	8
BUBBLES Lamarca Prosecco, Treviso, Italy.....	7
NV Roederer Estate, Champagne, France.....	14

ASK YOUR SERVER FOR TODAY'S SANGRIA SELECTION

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STARTERS



GAZPACHO	5.9
Traditional cold tomato & cucumber soup with sliced avocado	
SOUTHWEST CHICKEN & CORN CHOWDER	6.9
Creamy summer soup with grilled corn, roasted chicken & southwestern spices	
BRUSCHETTA	9.9
Classic Italian favorite. Toasted bread, goat cheese & multi-colored tomatoes with fresh basil & balsamic reduction	
WINGS*	10.9
With bleu cheese or ranch for dipping	
BUFFALO // BBQ // MANGO HABAÑERO // SESAME GINGER	
KOBE BEEF SLIDERS*	14.9
Wagyu beef patties with red onion marmalade, brie, prosciutto on a potato roll	
PORK BELLY SLIDERS*	10.9
Slow braised & seared-crisp with maple demi-glace on a potato roll	
CRAB STACK*	13.9
Avocado, red onion, tomato, mango, lump crabmeat drizzled with citrus vinaigrette	
LOBSTER STACK*	15.9
Lobster claw & knuckle meat, mango, cucumbers & avocado drizzled with vanilla mango vinaigrette	
AHI TUNA*	15.9
Spice-crusted tuna loin, chilled gazpacho sauce with avocado, cucumber, basil & arugula salad	
THAI-SPICED CRAB CAKES*	12.9
Served with a Kaffir lime butter & a sweet chili sauce	
SHRIMP COCKTAIL	12.9
Five jumbo shrimp, poached & chilled with classic cocktail sauce	

BEFORE PLACING YOUR ORDER,
PLEASE INFORM YOUR SERVER IF
A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

SUMMER SALADS



Perfect as a starter or light, refreshing meal

WATERMELON SALAD	8.9
Chilled watermelon, tomatoes, crisp cucumbers, fresh herbs, avocado, arugula, goat cheese & sliced almonds. Tossed with balsamic vinegar & Extra Virgin Olive Oil	
SUMMER BERRY SALAD	9.9
Local berries, apples & pears tossed with greens, poppyseed vinaigrette & goat cheese	
CAPRESE SALAD	13.9
Vine-ripened tomatoes, fresh buffalo mozzarella, basil oil & Extra Virgin Olive Oil, drizzled with a balsamic reduction	
GRILLED PEACH SALAD	9.9
Arugula, fried prosciutto, peaches & goat cheese	
ICEBERG WEDGE SALAD	8.9
Crumbled bacon, chunky bleu, fresh tomatoes & sliced red onion	

SNACKS & SIDES



MASHED POTATOES	3.9
CHIPS & SALSA	4.9
CHIPS, SALSA & GUACAMOLE	7.9
CAESAR SIDE SALAD	5.9
GARDEN SIDE SALAD	5.9
FRENCH FRIES	4.9
COLE SLAW	3.9

ICE CREAM TRUCK FAVORITES

HOOD NUTTY CONE	3.9
STRAWBERRY SHORTCAKE BAR	3.9
HOOD SUNDAE CUP: STRAWBERRY OR CHOCOLATE	3.9
HOOD CHOCOLATE ECLAIR BAR	3.9
HOODWICH: CHOCOLATE CHIP COOKIE	
ICE CREAM SANDWICH	3.9

***These items are cooked to order. The Commonwealth of Massachusetts requires that we inform you that the consumption of raw or undercooked meat, seafood, poultry or eggs may lead to an increased risk of foodborne illness.**

THE UPPER DECK @ *Jerry Remy's*

SURF 'N' TURF



SURF SERVED WITH FRENCH FRIES, COLE SLAW & HOUSE-MADE TARTER SAUCE

FISH & CHIPS*	16.9
FLASH FRIED LOCAL SEA SCALLOPS*	19.9
WHOLE BELLY FRIED LOCAL CLAMS*	16.9
FRIED SHRIMP*	15.9

COMBO PLATES

Choose any 2 fried seafood items above	25.9
Have all four	39.9
Grilled Steak Tips & any fried seafood item	26.9

TURF SERVED WITH MASHED POTATO & VEGETABLE

GRILLED SIRLOIN STEAK TIPS*	17.9
Tender sirloin marinated in our special sauce & napped with thyme demi-glace.	
FLAT IRON STEAK*	19.9
Grilled to desired temperature, topped with sautéed wild mushrooms & tarragon demi glaze.	
MAPLE GLAZED FRIED CHICKEN BREAST*	15.9

ENTRÉE SALADS



GARDEN SALAD	8.9
Mixed field greens, diced tomato, red onion, cucumbers, croutons, shredded cheese & house-made balsamic dressing	
LOBSTER SALAD*	16.9
Claw & knuckle meat with mache greens, tomato, sweet corn, mini croutons & warm bacon vinaigrette	
CLASSIC CAESAR	8.9
Romaine lettuce, house-made croutons, shredded parmesan & classic Caesar dressing	

COMPLETE YOUR SALAD

Add Chilled Jumbo Shrimp* or Lump Crabmeat*	8.9
Add Traditional Lobster Salad* or Seared Ahi Tuna*	9.9

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BURGERS



ALL BURGERS ARE SERVED WITH YOUR CHOICE OF FRIES OR COLE SLAW

REMY'S KOBE BURGER*	15.9
Wagyu beef with red onion marmalade, brie & prosciutto <i>The chef recommends this be cooked medium or below for best flavor</i>	
FOIE GRAS KOBE BURGER*	19.9
Wagyu beef with seared foie gras, truffle jus & fried quail egg	
SPICY BLACK BEAN	11.9
Vegetarian patty topped with cheddar, roasted vegetables, chipotle mayo & alfalfa sprouts	
BISON BURGER*	14.9
With chipotle onions, smoked cheddar & chipotle mayo <i>The chef recommends this be cooked medium or below for best flavor</i>	
JERRY'S GRASS-FED SALISBURY STEAK*	19.9
½ pound of our secret house burger blend, grass-fed, 28 day dry-aged beef, Parisian whipped potatoes, black truffle mushroom gravy & green beans, sans bun <i>Beef is pasture-raised locally in Brimfield, MA by River Rock Farm. It's all natural, hormone free & antibiotic free.</i>	

SANDWICHES



ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF FRIES OR COLE SLAW

BACON & MAPLE FRIED CHICKEN SANDWICH*	12.9
Crispy fried chicken breast, lettuce, tomato, cheddar cheese, bacon & maple dijon sauce, potato roll	
RIBEYE STEAK SANDWICH*	13.9
Grilled, thinly sliced, over arugula, tomatoes, balsamic vinegar & Extra Virgin Olive Oil on garlic-buttered, toasted baguette <i>*Cooked to medium</i>	
LOBSTER BLT WRAP*	18.9
Traditional lobster salad with lettuce, tomato & bacon, wheat wrap	
NEW ENGLAND LOBSTER ROLL*	
Warm buttered or chilled with a light tarragon mayo	
Quarter Pound	17.9
Half Pound	27.9
CLASSIC FRIED FISH*	13.9
Cod filet battered & fried crispy, lettuce, tomato, American, house-made tartar sauce, potato roll	
REMY'S KOBE BEEF DOG*	13.9
½ pound Wagyu beef dog topped with an English cucumber & pickled ginger relish, potato hot dog roll	

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