

Appetizers

- JUBILEE SEAFOOD GUMBO** ..... CUP 9 • BOWL 20  
CRAB, SHRIMP, FISH, WHITE RICE
- UPTOWN SHRIMP** ..... 18  
PANKO-FRIED, ASIAN SLAW, WONTON BOWL
- SPRING ROLLS** ..... 9  
CHICKEN, VEGETABLES, SWEET CHILI SAUCE
- SMOKED TUNA DIP** ..... 18  
POTATO CHIPS, CANDIED JALAPEÑOS
- FRIED OYSTERS** ..... 23  
TARTAR SAUCE, HOUSE HOT SAUCE
- TUNA POKÉ NACHOS** ..... 24  
DICED TUNA & AVOCADO, SOY GLAZE,  
JALAPEÑOS, GREEN ONION, CRISPY WONTON CHIPS
- RED SNAPPER THROATS** ..... 22  
FLOUR-DUSTED & FRIED, REMOULADE  
LIMITED QUANTITY, SUBJECT TO AVAILABILITY

Salads

- CHUCK'S** ..... 12  
MIXED GREENS, TOMATOES, FIGS, PECANS,  
BACON, WHITE CHEDDAR, CROUTONS,  
SHALLOTS, CREAMY VINAIGRETTE
- WEDGE** ..... 12  
ICEBERG, CHOPPED BACON, CHERRY TOMATOES,  
BLEU CHEESE DRESSING & CRUMBLES
- CAESAR** ..... 12  
CHOPPED ROMAINE, CROUTONS, PARMESAN  
ADD FRIED CRAWFISH TAILS +6

Entrées

VEGETABLE OF THE DAY COMES WITH ALL ENTRÉES  
EXCEPT PASTAS, YELLOWFIN TUNA, AND FRIED SHRIMP

- GRILLED OR BRONZED FISH OF THE DAY** ..... MP  
FRIED CRAWFISH TAILS,  
LOUISIANA PEPPER CREAM, RICE PILAF
- SAUTÉED RED SNAPPER W/ ARTICHOKE HEARTS** ..MP  
FLOUR-DUSTED, RISOTTO
- SESAME-SEARED YELLOWFIN TUNA** ..... 38  
WASABI GINGER SAUCE,  
STIR-FRIED VEGETABLES, STICKY RICE
- STUFFED SHRIMP** ..... 39  
CRAB MEAT, BACON-WRAPPED,  
RED PEPPER AÏOLI, GARLIC MASHED POTATOES
- FRIED SHRIMP PLATE** ..... 28  
FRIES, COLESLAW, TARTAR & COCKTAIL SAUCE
- SHRIMP & CHORIZO FETTUCCINE** ..... 32  
HERB ALFREDO, MUSHROOMS, SPINACH, PARMESAN  
W/ GARLIC BREAD
- CRAB CAKES** ..... 40  
CITRUS BEURRE BLANC, RISOTTO
- CHICKEN PICCATA** ..... 27  
LINGUINE, CAPERS, MUSHROOMS,  
LEMON BUTTER PAN SAUCE
- FILET OF BEEF** ..... 48  
8 OZ, MASHED POTATOES  
BOURSIN CREAM OR RED WINE MUSHROOM DEMI-GLAZE
- RIBEYE** ..... 51  
14 OZ AGED, MASHED POTATOES

Sides

- VEGETABLE OF THE DAY • COLESLAW • RISOTTO**
- RICE PILAF • MASHED POTATOES • FRIES**

Desserts

- WHITE CHOCOLATE BREAD PUDDING** ..... 12  
ANGLAISE, RASPBERRY SYRUP, WHIPPED CREAM
- BLONDIE SUNDAE** ..... 12  
BROWN SUGAR BROWNIE, CARAMEL, PECANS,  
VANILLA ICE CREAM
- JUBILEE KEY LIME PIE** ..... 12  
MERINGUE, GRAHAM CRACKER CRUST
- CHEESECAKE** ..... 12  
PRALINE SAUCE



CHUCK MORGAN CAME TO NATIONAL PROMINENCE IN 1963 - THE DAY AFTER THE BOMBING OF THE SIXTEENTH STREET BAPTIST CHURCH IN BIRMINGHAM WHEN HE DELIVERED A SPEECH CRITICAL OF THE STATE OF RACE RELATIONS IN THE SOUTH. HIS CAREER AS A CIVIL RIGHTS ATTORNEY HAS BEEN HERALDED IN MANY BOOKS DETAILING THE TURBULENT DAYS OF THE 1960s. HE TRIED NINE CASES BEFORE THE UNITED STATES SUPREME COURT. MANY OF THESE WERE LANDMARKS IN THE STRUGGLE FOR RACIAL EQUALITY. THIS RESTAURANT IS NAMED IN HIS HONOR.

BUD SKINNER OWNED JUBILEE SEAFOOD UNTIL THE DAY HE DIED ON APRIL 19TH, 2021. HE WAS A CONSUMMATE RESTAURATEUR. JUBILEE WAS KNOWN FAR AND WIDE FOR ITS STELLAR SERVICE AND FRESH SEAFOOD.

JOIN US IN THE

Jubilee Lounge

18% GRATUITY INCLUDED ON PARTIES OF 8 OR MORE.  
MAXIMUM 4 SPLIT CHECKS OR PAYMENTS PER PARTY.  
3% OPERATIONAL FEE IS INCLUDED ON YOUR CHECK.

# Sushi Menu

TRADITIONAL JAPANESE RECIPES AND INGREDIENTS ARE USED TO PREPARE YOUR SUSHI.

## Starters

<b>EDAMAME</b> .....	8
<b>MISO SOUP</b> .....	5
<b>SEAWEED SALAD</b> .....	7
<b>SQUID SALAD</b> .....	8
<b>CUCUMBER SALAD</b> .....	6

## Sashimi

SLICED FISH WITH ACCOMPANIMENTS

<b>TUNA</b> .....	24
<b>YELLOWTAIL</b> .....	22
<b>FRESH SALMON</b> .....	20

## Nigiri

SLICED FISH OVER RICE  
TWO PIECES PER ORDER

<b>TUNA</b> .....	11
<b>YELLOWTAIL</b> .....	10
<b>FRESH SALMON</b> .....	9

## Rolls

<b>ALASKAN</b> .....	16
SMOKED SALMON, CRAB STICK, AVOCADO, WASABI	
<b>AMAZON</b> .....	22
TUNA, GREEN ONION, TEMPURA, CREAM CHEESE, SPICY SAUCE TOPPED: AVOCADO, CRAB SALAD	
<b>BACKDOWN</b> .....	23
SHRIMP, CUCUMBER, TEMPURA, SPICY SAUCE, CREAM CHEESE TOPPED: TUNA, AVOCADO, CRAB SALAD	
<b>BLACK DRAGON</b> .....	22
SOFT-SHELL CRAB, GREEN ONION, CUCUMBER, SPICY SAUCE, TOPPED: BAKED EEL, AVOCADO, SWEET SOY	
<b>CALIFORNIA</b> .....	12
CRAB STICK, AVOCADO, CUCUMBER, SMELT ROE, WASABI	
<b>COWBOY</b> .....	14
GRILLED STEAK, AVOCADO, GREEN ONION, SPICY SAUCE	
<b>CRUNCHY SHRIMP</b> .....	12
SHRIMP, TEMPURA, CUCUMBER, SPICY SAUCE	
<b>CRUNCHY TUNA</b> .....	16
TUNA, GREEN ONION, TEMPURA, SPICY SAUCE	

<b>DAT</b> .....	17
TUNA, GREEN ONION, TEMPURA, SPICY SAUCE, TOPPED: AVOCADO	
<b>DESTIN</b> .....	17
TUNA, AVOCADO, GREEN ONION, SPICY SAUCE	
<b>EAGLE</b> .....	18
YELLOWTAIL, GREEN ONION, SPICY SAUCE, TOPPED: SMOKED SALMON	
<b>KAOS</b> .....	18
TUNA, CRAB SALAD, AVOCADO, GREEN ONION, SPICY SAUCE, SAMBAL	
<b>PANHANDLE</b> .....	19
YELLOWTAIL, GREEN ONION, SPICY SAUCE, TOPPED: TUNA	
<b>PHILLY</b> .....	14
SMOKED SALMON, AVOCADO, GREEN ONION, CREAM CHEESE	
<b>RAINBOW</b> .....	24
SHRIMP, CUCUMBER, WASABI, TOPPED: TUNA, YELLOWTAIL, FRESH SALMON	
<b>RED DRAGON</b> .....	23
SOFT-SHELL CRAB, SMELT ROE, GREEN ONION, SPICY SAUCE TOPPED: TUNA, AVOCADO	
<b>ROCK N ROLL</b> .....	18
BAKED EEL, AVOCADO, CUCUMBER, SPICY SAUCE, TOPPED: SMOKED SALMON, SWEET SOY	

<b>SPICY SHRIMP</b> .....	12
SHRIMP, CUCUMBER, GREEN ONION, SPICY SAUCE	
<b>SPICY TUNA</b> .....	16
TUNA, GREEN ONION, SPICY SAUCE ADD BACON OR GARLIC +1	
<b>SPIDER</b> .....	20
SOFT-SHELL CRAB, AVOCADO, SPICY SAUCE, SWEET SOY, GREEN ONION (FUTOMAKI STYLE)	
<b>SUPER CRUNCHY SHRIMP</b> .....	15
SHRIMP, TEMPURA, GREEN ONION, SMELT ROE, AVOCADO, SPICY SAUCE (FUTOMAKI STYLE)	
<b>SURF N TURF</b> .....	16
GRILLED STEAK, SHRIMP, GREEN ONION, SPICY SAUCE	
<b>TNT</b> .....	22
TUNA, GREEN ONION, SPICY SAUCE, TEMPURA, TOPPED: TUNA, AVOCADO, SWEET SOY, SAMBAL	
<b>TUNA</b> .....	14
TUNA, WASABI (SEAWEED OUTSIDE)	
<b>VEGGIE</b> .....	13
CUCUMBER, BELL PEPPER, AVOCADO, SEAWEED SALAD, GREEN ONION, SPICY SAUCE	
<b>YELLOWTAIL GREEN ONION</b> .....	14
YELLOWTAIL, GREEN ONION, WASABI	

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.