



JBBQ
&
SHABU SHABU

ALL YOU CAN EAT

MON-FRI ONLY
11:30AM-3:00PM

FOLLOW @JBBQRESTAURANT
TAG US #EATJBBQ

HOT POT ONLY

\$19.95 EACH ADULT
\$12.95 FOR KIDS UNDER 5 FT.

BBQ ONLY

\$19.95 EACH ADULT
\$12.95 FOR KIDS UNDER 5 FT.

BBQ+HOT POT

\$22.95 EACH ADULT
\$15.95 FOR KIDS UNDER 5 FT.

1. EACH MEAL IS 90 MINUTES OF ALL-YOU-CAN-EAT. YOUR TABLE WILL BE INFORMED WHEN 15 MINUTES REMAIN.

2. EACH TABLE MUST UNANIMOUSLY CHOOSE THE SAME COOKING METHOD. WE RECOMMEND THE HOT POT/TABLE GRILL COMBO IF YOUR PARTY CANNOT DECIDE AS THIS IS THE BEST VALUE.

3. WE ARE HAPPY TO BRING OUT YOUR NEXT ROUND OF FOOD WHEN YOUR CURRENT ROUND IS MOSTLY FINISHED.

TABLE GRILL SECTION

Marinated Sliced Beef



Beef Chuck



Marinated Short Ribs
(bone-in)



Thin Beef Brisket



Rib Eye Cubes



GRILL CENTER COOKING TIME

★ BEEF

THIN | 15-20 sec Each Side
(eg. Sliced Beef, Beef Tongue)

MEDIUM | 30-45 sec Each Side
(eg. Short Rib)

THICK | 45-60 sec Each Side
(eg. Angus Steak, Rib Eye Cubes)

GRILL EDGES COOKING TIME

★ PORK

2-3 mins Each Side
(eg. Pork Belly, Mini sausage)

★ POULTRY

3-5 mins Each Side
(eg. Chicken)

★ SEAFOOD & VEGGIES

1-2 mins Each Side

BBQ BEEF

BBQ PORK & LAMB

BBQ CHICKEN

BBQ SEAFOOD

BBQ VEGGIE



Original Pork Belly



Marinated Pork Belly



Spicy Cha Siu



Thin Sliced Pork Shoulder



Cumin Sliced Lamb



Red Sausage



Marinated Chicken Breast



Marinated Curry Chicken



Garlic Chicken



Spicy Chicken



Head-Off Shrimp



Garlic Shrimp Scampi



Green Mussels



Spicy Calamari



King Mushroom



Shiitaki Mushroom / White Mushroom



Sliced Onion



Lettuce



Broccoli



Potato



Zucchini



Garlic



Corn w. Cheese



Pumpkin



JBBQ
&
SHABU SHABU

LUNCH MENU

MON-FRI ONLY
11:30AM-3:00PM

BAY SHORE
11 E MAIN ST, BAY SHORE, NY 11706 | 631.647.7777 | EATJBBQ.COM

20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE

★ DO NOT WASTE
FOOD & NO TAKEOUT

We are glad you are enjoying our food
but please order only what you can consume.

★ PLEASE INFORM US
OF ANY FOOD ALLERGY

Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness,
especially if you have a certain medical condition.

HOT POT SECTION STEP 1. CHOOSE ONE SOUP BASE \$3 Extra for Split Pot with TWO Flavors

JBBQ takes great care in preparing only
the freshest ingredients to enjoy in the most flavorful broths & sauces!



ORIGINAL

Chicken bone & pork bone
base w. sweet corn, tomato,
ginger, garlic, onion & scallion



SPICY

Spicy soup base w. butter,
dried hot chili peppers, ginger,
garlic, onion & scallion



HEALTHY HERBS

Contains Dairy. Original soup
base w. milk, red dates, Chinese
wolfberries & cordyceps flowers



MISO

VEGETARIAN
Savory fermented soybean,
salt and koji soup base with
seaweed and scallion



KIMCHI

VEGETARIAN
Served with kimchi and
scallion

STEP 2. CHOOSE YOUR ITEMS

SLICED MEAT

GF



Sliced Pork Belly
15-18s



Sliced Beef
Brisket
15-18s



Sliced Beef Belly
15-18s



Sliced Ribeye
Steak
15-18s



Sliced Chicken
>1min



Sliced Lamb
15-18s



Sliced Beef Tongue
15-18s



Sliced
Pork Shoulder
>3mins

MEATS/SIDES

NEW



Marinated
Spicy Sliced Beef
>2mins



Red Sausage
>3mins



Raw Egg GF
>3mins



Quail Egg
>2mins



Pork Gyoza
>2mins



Shrimp Shumai
>2mins



King Crab
Meat Stick GF
>1min



Beef Meatball
>3mins



Fish Tofu
w. Shrimp
>3mins



Fried Fish Ball
w. Pork Filling
>3mins



Lobster Ball
>3mins

SOYBEAN



Tofu Sheet
>1mins



Dried
Beancurd Roll
5-10s



Fried Tofu Puffs
>2mins

SEAFOOD

GF



NEW
Chef Special
Fish Paste
3mins



Flounder
Fish Filet
2-3mins



Manila Clam
3mins



New Zealand
Green Mussel
3mins



Chef Special
Shrimp Paste
3mins



Oyster
2mins



Head-Off Shrimp
3mins



Baby Octopus
3mins

VEGETABLE

GF



Spinach
>2mins



Sweet Corn
>5mins



Enoki Mushroom
>2mins



King Mushroom
>2mins



Green Leaf
Lettuce
>2mins



Baby Bok Choy
>3mins



Lotus Root
>5mins



Shiitaki Mushroom
>2mins



Broccoli
>2mins



Potato
>3mins



Chinese Cabbage
>3mins



Pumpkin
>3mins

RICE/NOODLE



Instant
Noodles



Udon Noodles



Soba Noodle



Ground Beef
Over Rice



Fried Rice



GF White Rice