

# MARINA JACK

DINNER MENU

MAIN DINING ROOM

## ~ APPETIZERS ~

### Coconut Curry Mussels

mussels with garlic, shallots, ginger and jalapeno, in a red curry and coconut cream sauce with lime, green onions and cilantro  
16

### Spicy Tuna Tacos

three crispy wonton tacos with raw spicy ahi tuna, sesame ginger slaw, wasabi aioli, wakame salad and wasabi caviar  
15

### Baked Oysters Rockefeller

oysters with pernod, bacon and spinach topping, finished with hollandaise sauce and parmesan cheese  
20

### Prawn Cocktail

five prawns served chilled with our house made sangrita cocktail sauce, served with micro greens  
17

### Oysters on the Half Shell

half dozen fresh oysters, served with cocktail sauce and horseradish  
13

\*Each additional oyster 2

### Spicy Shrimp

crispy fried shrimp with spicy mayo, romaine, and micro greens  
15

### Lobstercargo

succulent lobster meat cooked in a garlic-truffle butter and romano cheese  
18

### Thai Chili Calamari

calamari rings lightly breaded and fried, served over Asian slaw with fried jalapenos and sweet Thai chili sauce  
14

### Goat Cheese Brulee

bruleed goat cheese with olives, tomatoes, and pickled onion over arugula salad, served with pesto sauce and crostinis  
14

### Crab and Artichoke Dip

crab and artichokes in a sherry cream sauce topped with romano cheese and toasted panko topping, served with crostinis  
18

## ~ SOUP & SALAD ~

### Side Harbor Salad

baby greens, romaine, pear tomatoes, red onion, cucumber and hearts of palm tossed in our signature balsamic vinaigrette  
7

### Sherry Crab Bisque

a delicate blend of fresh cream, dill, sherry and lump crab meat  
cup 6 / bowl 8

### Caprese Salad

vine ripe tomatoes with fresh buffalo mozzarella, accented with pesto sauce and balsamic reduction  
9

### Side Caesar Salad

crisp romaine lettuce tossed with house made caesar dressing, croutons and shaved grana padano cheese  
7

## ~ MEAT & POULTRY ~

choice of two sides with entrees below

### Center Cut Filet Mignon

center cut filet mignon, accompanied with a brandy and wild mushroom cream sauce  
6oz 36 / 8oz 40

### 12oz NY Strip Steak

hand cut from Halpern's Midwestern 1855 black Angus beef  
41

### Braised Boneless Short Rib

8oz 1855 black Angus Midwestern boneless beef short rib, served with wild mushroom demi sauce  
33

### Half Roasted Chicken

herb and lemon marinated half roasted chicken, with fresh thyme and butter glaze  
31

### Truffle and Herb Veal Chop

14oz seared veal chop topped with garlic, herb and truffle butter  
40

## ~ ADD-ONS ~

White Truffle Garlic Butter 3

Bleu Cheese Crust 3

Sauteed Onions and Mushrooms 3

Classic Bernaise Sauce 3

Oscar Style with Crab Meat and Hollandaise 11

6oz Canadian Lobster Tail 20

## ~ SIDE DISHES ~

Herb Roasted Baby Yukon Potatoes

Sauteed Garlic Spinach

Chef's Rice Pilaf

Fresh Steamed Asparagus

Broccolini Sautéed in Garlic and Olive Oil additional 3

Roasted Brussel Sprouts with Caramelized Onions and Portobello Mushrooms additional 3

## ~ SEAFOOD ~

choice of two sides with entrees below

### Grilled Chilean Seabass

Topped with cherry tomato, fried capers and pesto butter  
36

### Potato Crusted Grouper

baked gulf black grouper with a crispy potato crust, topped with horseradish beurre blanc  
34

### Cedar Plank Chilean Salmon

fresh Chilean salmon baked on a Maine white cedar plank, glazed with Vermont maple syrup and stone ground mustard sauce  
34

### Lump Crab Cakes

signature lump crab cakes, served with our house remoulade and tomato jam, topped with crispy jalapenos  
32

### Stuffed Half Maine Lobster

lobster stuffed with our signature lump crab cake, baked and topped with bernaise sauce  
37

### Crab Crusted Snapper

American snapper, crusted with lump blue crab, topped with pina colada glaze and mango salsa  
38

## ~ SIGNATURE DISHES & PASTAS ~

no substitutions on signature entrees & pastas

### Pan Roasted Duck Breast

Maple Leaf Farms skin-on duck breast served over roasted Yukon potato, chorizo sausage and cabbage hash, marion-blackberry gastrique  
30

### Pan Seared Diver Scallops

From New Bedford, Massachusetts, in a red Thai coconut curry cream, served on top of sautéed spinach and jasmine rice  
36

### Chef Dabney's Bouillabaisse

delicate lobster, prawns, scallops, mussels and grouper in a flavorful seafood broth of fresh fennel, saffron, corn, potatoes, tomatoes, and caramelized onions accented with pernod, garnished with rouille sauce  
42

### Yellowfin Ahi Tuna

rare seared sesame crusted ahi tuna, Asian-wakame slaw, drizzled with wasabi aioli, soy caramel reduction, topped with wasabi caviar  
32

### Braised New Zealand Lamb Shank

served over herb roasted Yukon potatoes, seared green beans, pear tomatoes, and caramelized onions, topped with mint jus and goat cheese baby arugula pesto  
32

### Shrimp and Asparagus Scampi

large shrimp sauteed with asparagus, garlic, shallots, white wine, cream and lemon butter, tossed with fresh hand made linguini pasta  
30

## ~ WINES BY THE GLASS ~

### WHITE

Riesling, J. Lohr "Bay Mist", Monterey	9
Pinot Grigio, Chloe, Valdadige, D.O.C., Italy	9
Pinot Grigio, Santa Margherita, Italy	15
Sauvignon Blanc, Silverado, Napa Valley	10
Sauvignon Blanc, 13 Celsius, New Zealand	10
Sauvignon Blanc, Loveblock by Kim Crawford, New Zealand	13
Albariño, Niner Wine Estates, Paso Robles	12
Bordeaux Blanc, Chateau La Freynelle, France (Sauvignon Blanc/Semillon/Muscadelle)	10
White Blend, Pine Ridge Chenin Blanc/Viognier, California	10
Chardonnay, Chamisal "Stainless", Central Coast, California	10
Chardonnay, St. Francis, Sonoma County, California	12
Chardonnay, Chalk Hill, Sonoma Coast	15

### WHITE ZINFANDEL/ROSÉ

White Zinfandel, Vista Point, California	7
Rosé, Villa Viva, Cotes du Thau, France	10
Rosé, Cloud Chaser, Cote de Provence	11
Sparkling Rosé, Rosé All Day, France	11

### RED

Red Blend, Hahn, "GSM", Monterey (Grenache/Syrah/Mourvedre)	13
Pinot Noir, Benziger, Monterey	11
Pinot Noir, Meiomi, California	12
Pinot Noir, Inscription by King Estate, Willamette Valley	15
Merlot, William Hill, Central Coast	10
Malbec, Trapiche, Mendoza, Argentina	10
"Baby" Amarone, Masi Campofiorin, Italy	13
Chianti, Caposaldo, Tuscany, Italy	10
Cabernet Sauvignon, Hahn, Central Coast	11
Cabernet Sauvignon, Imagery, California	14
Cabernet Sauvignon, B.R. Cohn, Sonoma	17

### SPARKLING

Cava, Brut Split, Cristalino, Spain	9
Brut Rosé Split, JP Chenet, France	9
Prosecco Split, Cantine Maschio, D.O.C., Italy	10

## ~ BEERS ~

### DOMESTIC

5

Budweiser  
Bud Light  
Coors Light  
Michelob Ultra  
Miller Lite  
Yuengling Lager

### IMPORTED

6

Becks N/A  
Corona  
Corona Premier  
Heineken  
Sam Adams Boston Lager  
Stella Artois

### LOCAL CRAFT BEERS

6.5

Cigar City Jai Alai IPA  
Coppertail Free Dive IPA  
Darwin's Llama Mama Stout  
Duke's Brown Ale  
JDUBS Passion Wheat  
Motorwork's Pump Friction IPA  
Shipyards Florida Blood Orange

## ~ PORTS & SHERRY ~

Graham's Six Grapes 7.5  
Dow's LBV 2000 8.5  
Taylor Fladgate 20yr Tawny 13.5  
Trentadue Chocolate Port 6.5  
Harvey's Bristol Cream 6.5  
William's and Hubert Dry Sak 6.5

## ~ COGNACS ~

Courvoisier VS 9.5	Martel VS 8.5
Courvoisier VSOP 11.5	Martel Cordon Bleu 25
Courvoisier XO 30	Remy Martin VSOP 11.5
Hennessy VS 9.5	Remy Martin XO 35
Hennessy VSOP 11.5	Park VSOP 11.5
Hennessy XO 32	

## ~ COFFEE ~ COCKTAILS ~

### Mexican Coffee

Patron XO Café 8

### Spanish Coffee

Kahlua, Brandy 8

### Jamacian Coffee

Tia Maria, Meyer's Rum 9

### Irish Coffee

Jameson Irish Whiskey 9

### Brown Sugar Bourbon Coffee

BSB Brown Sugar Bourbon 103 10

### Café B-52

Bailey's, Kahlua, Grand Marnier 10

### Cafe Bailey's

Bailey's Irish Cream 8

### Café Bailey's Almandine

Bailey's Gluten Free & Dairy Free Almon  
Milk Liqueur 10

### Keoke Coffee

Brandy, Dark Crème de Cacao, Kahlua 8

## ~ SPECIALTY COCKTAILS ~

### Siesta Sands Martini 10

A perfect combination of Three Olives Vanilla  
Vodka and Siesta Key Toasted Coconut Rum,  
infused with Fresh Pineapple

### Watermelon Cosmo 10

Three Olives Watermelon Vodka, Cointreau,  
Sour Mix, Cranberry Juice and a splash of  
Watermelon Puree

### Lido Key Lime Martini 11

Three Olives Vanilla Vodka, KeKe Beach Key  
Lime Liqueur, Cream, Pineapple Juice, and  
Fresh Squeezed Lime Juice, Served with a  
Graham Cracker Rim

### Grapefruit Basil Martini 11

Deep Eddy Ruby Red Grapefruit Vodka,  
Muddled Fresh Basil, St. Germain's Elderflower  
Liqueur, and a splash of Grapefruit Juice

### Chocolate Martini 10

Van Gogh Dutch Chocolate Vodka,  
Mozart Chocolate Liqueur, and  
Dark Crème de Cacao

### Mango Tango Martini 10

Three Olives Mango Vodka, Three Olives  
Coconut Vodka, and a splash of  
Pineapple Juice

### Pomegranate Martini 10

Three Olives Pomegranate Vodka, Pama  
Liqueur, and a splash of Cranberry Juice

### Espressotini 10

Van Gogh Espresso Vodka and Dark  
Crème de Cocoa, Served with a Sugar Rim

### Marina Mojito 10

Cane Run Rum, Organic Agave Nectar,  
Muddled Fresh Mint and Lime  
\*Add Fresh Pureed Strawberry or Mango 1

### Pure Margarita 11

El Mayor Anejo Tequila, Organic Agave  
Nectar and Fresh Squeezed Lime Juice

### Hiatus Watermelon Margarita 12

Hiatus Blanco Tequila, Organic Agave  
Nectar, Fresh Squeezed Lime Juice, and  
Watermelon Puree

### Maui Margarita 11

1800 Coconut Tequila, Cointreau, Sour Mix,  
and Pineapple Juice

### Grand Margarita 14

Marina Jack's Signature Barrel of 10  
month-aged Avion Reposado Tequila, Organic  
Agave Nectar, Fresh Squeezed Lime Juice,  
and a float of Gran Gala

### Moscow Mule 10

Three Olives Vodka, Fresh Squeezed Lime  
Juice and Ginger Beer

### Kraken Rum Runner 10

Cane Run Rum, Kraken Dark Spiced Rum,  
Banana and Blackberry Liqueurs, Orange and  
Pineapple Juices

### Peach Sangria 10

Deep Eddy Peach Vodka, Caposaldo Pinot  
Grigio, Fresh Peach Puree with a splash of  
Sierra Mist and Orange Juice

### Spiked Mimosa 10

Three Olives Mango Vodka, Allure "Bubbly"  
Moscato, and Fresh Orange Juice

### Bold Bloody Mary 10

Dixie Black Pepper Vodka and  
Bloody Mary Mix