



MARINA JACK

MAIN DINING ROOM

LUNCH MENU

APPETIZERS

Spicy Tuna Tacos

3 crispy wonton tacos with raw spicy ahi tuna, sesame ginger slaw, wasabi aioli, wakame salad and wasabi caviar
13.5

Coconut Shrimp

deep fried coconut breaded shrimp with a piña colada dipping sauce
14.5

Beef Skewers

3 tenderloin beef skewers with a sweet chili glaze, Asian sesame ginger slaw, toasted sesame seeds, green onions and a soy caramel reduction
15.5

Baked Oysters Rockefeller

oysters with Pernod, spinach and bacon topping, finished with hollandaise sauce and parmesan cheese
20.5

Oysters on the Half Shell

a half dozen fresh oysters, served with cocktail sauce and horseradish
13.5
*Each additional oyster 2

Spicy Shrimp

crispy fried shrimp tossed in a spicy mayo with romaine and micro greens
15.5

Thai Chili Calamari

calamari rings breaded and fried, served over Asian slaw, fried jalapenos and a sweet Thai chili sauce
14.5

Lump Crab & Lobster Nachos

crispy tortilla chips, lump crab and lobster, smoked gouda, tomatoes, green onions, house made salsa, remoulade and sour cream
20.5

Tropical Seafood Ceviche

marinated shrimp and bay scallops in lime and aji amarillo with mango, red onion and cilantro, served with tortilla chips
17.5

SOUPS, SALADS & BOWLS

cup 5 bowl 7

Tomato Basil Bisque

Seafood Chowder

New England Clam Chowder

Navy Bean & Ham

Harbor Salad

baby greens, romaine, pear tomatoes, red onion, cucumber and hearts of palm, tossed in our signature balsamic vinaigrette
12.5

Baby Spinach Salad

fresh baby spinach, crispy bacon, red onion, toasted walnuts, egg, tomato and mandarin oranges tossed with poppy seed & bacon dressing
13.5

Classic Cobb Salad

baby greens & romaine tossed with egg, grilled chicken, bacon, tomatoes, croutons, avocado, bleu cheese crumbles and vinaigrette dressing
15.5

Bunless Bleu Cheese

10oz angus beef burger topped with bleu cheese crumbles and mushrooms, served over baby greens and romaine with pear tomatoes, red onion, cucumbers and hearts of palm, tossed in our house balsamic vinaigrette
17.5

Classic Caesar

crisp romaine lettuce tossed with house made caesar dressing, croutons, and shaved grana padano cheese
12.5

Beet, Arugula & Goat Cheese

oven roasted chilled red beets with arugula, crumbled goat cheese, red onions and toasted pine nuts, tossed in a raspberry balsamic dressing
14.5

Louis

romaine lettuce with artichokes, tomato, asparagus, egg and green olives served with 1000 island dressing on the side
12.5

Quinoa Bowl

red quinoa with chickpeas, roasted red beets, broccoli slaw, mandarin oranges, carrots and pickled onions, tossed in a citrus honey vinaigrette, topped with macadamia nuts
15.5

Ahi Tuna Poke Bowl

ahi tuna in our poke sauce over Asian slaw with avocado, mango, cucumber, seaweed, pickled onions and ginger, topped with sesame seeds and green onion
-TUNA IS SERVED RAW IN THIS DISH & CANNOT BE COOKED-
15.5

Grilled or Blackened Chicken 5
Grilled or Blackened Shrimp 9

Grilled or Blackened Salmon 8
Colossal Crab Meat 13

4oz Rare Sesame Crusted Tuna 8
Grilled or Blackened Grouper 13

SANDWICHES

all sandwiches include french fries and a pickle spear *substitute fresh fruit or sweet potato fries 2.5

Mediterranean Wrap

portobello mushrooms, red onion, cucumber, artichokes, roasted red peppers, feta, banana peppers, and baby spinach with hummus in an herb tortilla wrap
13.5

Spicy Shrimp Wrap

crispy fried shrimp tossed in spicy mayo with romaine, green onion, tomatoes, cucumbers and sriracha in an herb tortilla wrap
17.5

Pesto Chicken Panini

grilled chicken breast with tomato, fresh mozzarella, pesto mayo and spinach on a toasted brioche bun
15.5

Classic Reuben

corned beef, sauerkraut and swiss cheese with 1000 island dressing on grilled marble rye bread
14.5

Black and Bleu Beef Sliders

blackened tenderloin tips with

Turkey BLTG

thin sliced turkey with crispy

SPECIALTIES

Island Snapper

macadamia crusted snapper with pina colada glaze and mango salsa, served with rice pilaf and asparagus
23.5

Gulf Grouper

grilled or blackened fresh gulf grouper, served with rice pilaf and sauteed garlic spinach, topped with lemon caper butter sauce
25.5

Mahi Gyros

grilled mahi with mediterranean slaw in grilled pita pockets with feta cheese and dill tatziki sauce
16.5