



MARINA JACK

MAIN DINING ROOM

BRUNCH MENU

~APPETIZERS~

Spicy Tuna Tacos

3 crispy wonton tacos with raw spicy ahi tuna, sesame ginger slaw, wasabi aioli, wakame salad and wasabi caviar
18

Oysters on the Half Shell

a half dozen fresh oysters, served with cocktail sauce and horseradish
16
*Each additional oyster 3

Baked Oysters Rockefeller

6 oysters with Pernod, spinach and bacon topping, finished with hollandaise sauce and parmesan cheese
23

Spicy Shrimp

crispy fried shrimp tossed in a spicy mayo with romaine and micro greens
17

Coconut Shrimp

deep fried coconut breaded shrimp with a piña colada dipping sauce
18

Thai Chili Calamari

calamari rings breaded and fried, served over Asian slaw, fried jalapenos and a sweet Thai chili sauce
18

Tropical Seafood Ceviche

marinated shrimp and scallops in lime and aji amarillo with mango, red onion and cilantro, served with tortilla chips
21

~SOUPS, SALADS & BOWLS~

cup 6 bowl 8

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 house balsamic vinaigrette
13

Baby Spinach Salad

fresh baby spinach, crispy bacon, red onion, toasted walnuts, egg, tomato and mandarin oranges tossed with poppy seed & bacon dressing
14

Classic Cobb Salad

baby greens & romaine tossed with egg, bacon, tomatoes, croutons, avocado, bleu cheese crumbles and vinaigrette dressing
14

Bunless Bleu Cheese

8oz 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
18

Classic Caesar

crisp romaine lettuce tossed with house made caesar dressing, croutons, and shaved grana padano cheese
13

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
15

Louis

romaine lettuce with artichokes, tomato, asparagus, egg and green olives served with 1000 island dressing on the side
14

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
16

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
19
-TUNA IS SERVED RAW IN THIS DISH & CANNOT BE COOKED-

Salad Add-ons

Grilled or Blackened Chicken 6 Grilled or Blackened Salmon 10 4oz Rare Sesame Crusted Tuna 10 Grilled or Blackened Shrimp 9

~SANDWICHES~

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

Grouper Sandwich

grilled, fried, or blackened gulf grouper served on a toasted sesame seed bun with lettuce, tomato and remoulade sauce on the side
25

Classic Reuben

corned beef, sauerkraut and swiss cheese with 1000 island dressing on grilled marble rye bread
16

*Make it a Grouper Reuben 26

Turkey BLTG

thin sliced turkey with crispy bacon, lettuce, tomato, guacamole, and chipotle mayo on your choice of toasted white or wheat bread
16

Angus Cheeseburger

8oz angus ground chuck burger with house seasonings, served with your choice of american, swiss, cheddar or pepper jack cheese on a toasted sesame seed bun
17

Pesto Chicken Panini

grilled chicken breast with tomato, fresh mozzarella, pesto mayo and spinach on a toasted ciabatta roll
17

Mediterranean Wrap

portobello mushrooms, red onion, cucumber, artichokes, roasted red peppers, feta, banana peppers, and baby spinach with hummus in a herb tortilla wrap
15

*add grilled or blackened chicken 6

Seafood Roll

lobster, krab, scallops and shrimp salad on a toasted bun with shredded iceberg lettuce, diced tomatoes and remoulade sauce
21

BRUNCH

served with a choice of smoked bacon, Yukon potatoes with peppers & onions or fruit

Belgian Waffle

freshly prepared waffle topped with berries, whipped cream, praline pecans and Vermont maple syrup
18

Breakfast Quesadilla

crispy chorizo with caramelized onions, tomatoes and scrambled eggs, gouda and cheddar jack and fresh avocado in a toasted garlic herb tortilla, with jalapeno aioli and signature salsa
18

Short Rib Hash

slow braised short rib with caramelized onions, roasted red peppers, crispy baby Yukon herb potatoes topped with two poached eggs topped with salsa verde
18

Smoked Salmon Benedict

toasted English muffins with Scottish smoked salmon, poached eggs, tomato and red onion with tarragon hollandaise and fried capers
17

Stuffed French Toast

whipped mascarpone with mixed berries stuffed in egg battered bread cooked to a golden brown topped with a Grand Marnier and blackberry compote, whipped cream and maple syrup
16

Omelet of the Day

chef's selection of fresh ingredients
15

~SPECIALTIES~

Gulf Grouper

grilled or blackened fresh gulf grouper, served with rice pilaf and sauteed garlic spinach, topped with lemon caper butter sauce
32

Tuscan Salmon

topped with tomato tapenade, served with rice pilaf and asparagus
27

Yellowfin Ahi Tuna

rare sesame tuna, Asian slaw with wakame seaweed salad, wasabi aioli, soy caramel reduction and wasabi caviar
23

~SIDES~

Rice Pilaf 4 


Fresh Fruit 5 

Sweet Potato Fries 5

Sauteed Garlic Spinach 5 

Asparagus 5 

Quinoa Salad 5 

 = Gluten Free | Split plate charge for all entrees 5 | There is a risk associated in consuming any raw animal protein
Gratuity of 18% added to all parties of 8 or more