



MARINA JACK

DEEP SIX LOUNGE

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
18

Coconut Shrimp

fried crispy over slaw with passion fruit vinaigrette, mango and red pepper salsa, and pina colada dipping sauce
18

Braised Mussels

mussels with garlic, shallots, chorizo and tomatoes braised in a white wine, saffron, fennel and tomato broth with garlic crostini
19

Baked Oysters Rockefeller

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

Oysters on the Half Shell

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

Spicy Shrimp

crispy fried shrimp tossed in a spicy mayo with romaine and micro greens
18

Thai Chili Calamari

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

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
17

Shrimp & Octopus Ceviche Tostadas

marinated shrimp and octopus in citrus and aji amarillo, onions and cilantro, crispy corn tortillas, shredded lettuce, lime and avocado aioli
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

Tuna Niçoise Salad

baby greens with chilled roasted baby potatoes, green beans, tomatoes, egg, olives, red onions, sliced ahi tuna with garlic and herb vinaigrette
19

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

Floribbean Chopped

shredded romaine, broccoli slaw, avocado, cherry tomatoes, mango, cucumber, dried cranberries, macadamia nuts, topped with feta cheese in citrus and passion fruit vinaigrette
14

Quinoa Bowl

red quinoa salad with marinated chickpeas, roasted beets, mandarin oranges, artichoke hearts and pickled onions over broccoli slaw in citrus honey vinaigrette, with toasted macadamia nuts
16

Ahi Tuna Poke Bowl

ahi tuna in our poke sauce over Asian slaw, avocado, mango, cucumber, seaweed, pickled red onion and ginger, crispy edamame, sesame seeds and green onion
-TUNA IS SERVED RAW IN THIS DISH & CANNOT BE COOKED-
19

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

Blackened Salmon BLT Wrap

blackened salmon, bacon, lettuce, diced tomatoes with lemon dill aioli in a herb tortilla wrap
17

Classic Reuben

corned beef, sauerkraut and swiss cheese with 1000 island dressing on grilled marble rye bread
16
*Make it a Grouper Reuben 26

Swiss and Mushroom Beef Sandwich

tenderloin tips with sauteed mushrooms, roasted red peppers, caramelized onion, baby greens and chipotle mayo on a toasted ciabatta roll
19

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

Seafood Roll

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

Crispy Thai Chicken

fried chicken tenderloins tossed in siracha and Thai chili glaze, Asian sesame ginger slaw, wasabi aioli, pickled jalapeno and red onion, toasted brioche bun
17

Curry Chicken Salad

Madras curry chicken salad with dried cranberries and toasted almonds on walnut and cranberry wheat toast, arugula salad, tomato jam and grapes
16

Soft Shell Crab Sandwich

fried soft shell crab, lettuce, tomato, lemon dill aioli, cucumber, jalapeno and red onion relish
17

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

~SPECIALTIES~

Island Snapper

macadamia crusted snapper with pina colada glaze and mango salsa, served with rice pilaf and asparagus
26

Creole Grouper

blackened fresh gulf grouper with chorizo, tomatoes, corn in our spicy tomato cream sauce served with rice pilaf and asparagus
32

Mahi Gyros

grilled mahi with mediterranean slaw in grilled pita pockets with feta cheese and dill tatziki sauce
18

Tuscan Salmon

garlic and herb marinated grilled salmon topped with lemon butter and tomato caper tapenade, served with rice pilaf and asparagus
27

Spicy Shrimp Tacos

2 grilled flour tortillas stuffed with crispy fried shrimp tossed in our spicy mayo with Asian slaw, mango and red pepper salsa, green onions
18

Blackened Grouper Tacos

2 grilled flour tortillas stuffed with blackened grouper, a creamy jalapeno vinaigrette slaw, served with fresh lime
19

~SIDES~

Rice Pilaf 4

Fresh Fruit 5

Sweet Potato Fries 5

Haricot Verts 8

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

~ WINES BY THE GLASS ~

HOUSE WINE

Chardonnay	7
Pinot Grigio	8
White Zinfandel	7
Cabernet Sauvignon	7
Merlot	7

WHITE

Riesling, Schmitt Sohne "Kabinett", Germany	9
Pinot Grigio, Banfi "Le Rime", Italy	10
Pinot Grigio, Santa Margherita, Italy	17
Pinot Gris, King Estate, Willamette, Oregon	13
Sauvignon Blanc, 13 Celsius, New Zealand	10
Sauvignon Blanc, Babich, New Zealand	13
Sauvignon Blanc, Jax Y3, Napa Valley	13
Chardonnay, Cupcake, California	9
Chardonnay, Sokal Blosser, "Evolution", Willamette, Oregon	12
Chardonnay, Chalk Hill, Russian River, California	15
Rosé, Stoller, Willamette Valley	11
Rosé, Maison Lorgeril, Ô de Rosé, Languedoc, France	14

RED

Pinot Noir, Horizon by Albert Bichot, France	11
Pinot Noir, Meiomi, California	13
Merlot, William Hill, Central Coast	10
Malbec, Trapiche, Argentina	11
Chianti, Caposaldo, Tuscany, Italy	10
Cabernet Sauvignon, Hahn, Central Coast	11
Cabernet Sauvignon, DAOU, Paso Robles	15

SPARKLING

Brut Split, JP Chenet, France	12
Brut Rosé Split, JP Chenet, France	12
Prosecco Split, Cantine Maschio, D.O.C., Italy	11
Cupcake Moscato D'asti, Italy	(glass) 9

~ BEERS ~

DOMESTIC

6

Budweiser	Bud Light
Michelob Ultra	Coors Light
Miller Lite	Yuengling Lager

SPECIALTY / IMPORTED

7

Becks N/A	Corona Extra
Heineken	Corona Light
Heineken Light	Modelo Negra
Woodchuck Cider	Stella Artois
Sam Adams Boston Lager	

DOMESTIC DRAFT

5

Bud Light
Michelob Amber Bock

SPECIALTY DRAFT

8

Stella Artois
MJ's IPA

LOCAL CRAFT CAN

8

Cigar City Jai Alai IPA	Duke's Brown Ale
Coppertail Free Dive IPA	Shipyards Blood Orange Wheat
Motorworks Pulp Friction IPA	JDUBS Passion Wheat
Big Top Key Lime Wheat	

~ASK ABOUT OUR ROTATING SELECTION~

SPIKED SELTZERS

7

High Noon - Peach, Pineapple
Joia - Sparkling Grapefruit Greyhound
White Claw - Black Cherry, Mango

~ FROZEN DRINKS ~

Tropical Daiquiri 10

A blend of Cane Run Rum and Fresh Fruit Puree

MANGO • PIÑA COLADA • STRAWBERRY

*Add a Floater of Kraken Dark Spiced Rum 1

Siesta Key Mermaid 12

A Frozen Pina Colada made with Siesta Key Spiced Rum and Blue Curacao, with a floater of Kraken Dark Spiced Rum

Mudslide 10

Three Olives Vanilla Vodka, Kahlua, Dark Crème de Cacao, and Ice Cream, Served in a Chocolate Swirled Glass

~ PORT & SHERRY ~

Graham's Six Grapes 8

Dow's LBV 2000 9

Taylor Fladgate 20yr Tawny 14

Harvey's Bristol Cream 7

William's and Humbert Dry Sak 7

~ COGNACS ~

Courvoisier VS 10

Martel VS 10

Courvoisier VSOP 12

Martel Cordon Bleu 25

Courvoisier XO 30

Remy Martin VSOP 17

Hennessy VS 13

Remy Martin XO 35

Hennessy VSOP 15

Park VSOP 12

Hennessy XO 32

~ COFFEE COCKTAILS ~

Mexican Coffee 8

Tia Maria, Corazon Tequila

Spanish Coffee 8

Tia Maria, Brandy

Irish Coffee 10

Jameson Irish Whiskey

Café B-52 11

Bailey's, Coffee Liqueur, Grand Marnier

Cafe Bailey's 8

Bailey's Irish Cream

Keoke Coffee 8

Brandy, Dark Crème de Cacao, Coffee Liqueur

Kentucky Cream Coffee 9

Buffalo Trace Bourbon Cream

Espressotini 11

Deep Eddy Vodka, Dark Crème de Cacao, and Fresh Espresso

Palm Bender 13

Ron Zacapa Centenario Rum, Organic Agave Nectar, and Fresh Espresso

~ SPECIALTY COCKTAILS ~

Siesta Sands Martini 11

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

Watermelon Cosmo 10

360 Watermelon Vodka, Cointreau, Sour Mix, Cranberry Juice, Stirring's Watermelon Puree

Lido Key Lime Martini 11

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

Grapefruit Basil Martini 11

Deep Eddy Ruby Red Grapefruit Vodka, Fresh Basil, Thatcher's Elderflower Liqueur, Splash of Grapefruit Juice

Oranje Chocolate Balltini 12

Ketel One Oranje Vodka, Godiva Chocolate Liqueur, Dark Crème de Cacao

Mango Tango Martini 10

Three Olives Mango Vodka, Three Olives Coconut Vodka, Splash of Pineapple Juice

Pomegranate Martini 10

Pearl Pomegranate Vodka, Stirring's Pomegranate Liqueur, Splash of Cranberry Juice

Marina Mojito 10

Cane Run Rum, Organic Agave Nectar, Muddled Fresh Mint and Lime

*Add Fresh Pureed Strawberry, Coconut, or Mango 1

American Mule 12

Deep Eddy's Vodka, Fresh Squeezed Lime Juice and Ginger Beer

Come To Papa 13

An Amazing Blend of Papa's Pilar Blonde Rum, Pineapple Juice, Mango Puree and Fresh Lime

Papa's Old Fashioned 16

Sherry Cask Papa's Pilar Rum, Chocolate Bitters, Filthy Cherries and an Orange Slice

Hiatus Watermelon Margarita 14

Hiatus Blanco Tequila, Organic Agave Nectar, Fresh Squeezed Lime Juice, Stirring's Watermelon Puree

Ginger Margarita 12

1800 Silver Tequila, Domaine de Canton Ginger Liqueur, Organic Agave Nectar, Fresh Squeezed Lime Juice, Topped with Ginger Beer

Maui Margarita 12

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

Grand Margarita 15

Corazon Reposado Tequila, Organic Agave Nectar, Fresh Squeezed Lime Juice, and a floater of Gran Gala

Pure Margarita 14

Hand Selected Maestro Dobel Reposado Organic Agave Nectar, Fresh Squeezed Lime Juice

MJ's Pink Lemonade 9

Three Olives Citrus Vodka, Lemonade and a splash of Cranberry Juice

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, Cupcake Moscato and Fresh Orange Juice

Bold Bloody Mary 10

Dixie Black Pepper Vodka and Zing Zang Bloody Mary Mix

Gin Paloma 12

Nolet's Gin, Grapefruit Juice, Fresh Lime Juice, Organic Agave Nectar, and Soda