



# MARINA JACK

DEEP SIX LOUNGE

DINNER MENU

## ~ 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  
18

### Spicy Tuna Tacos

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

### Baked Oysters Rockefeller

six oysters with pernod, bacon and spinach topping, finished with hollandaise sauce and parmesan cheese  
23

### Coconut Shrimp

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

### Lump Crab and Lobster Nachos

crispy tortilla chips with lump crab and lobster, smoked gouda, tomatoes, green onions, drizzled with remoulade and sour cream, served with house made salsa  
21

### Oysters on the Half Shell

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

### Black and Blue Tuna

yellowfin tuna, blackened rare sashimi style, served with Asian seaweed slaw, cusabi sauce and a soy caramel reduction  
17

### Thai Chili Calamari

calamari rings lightly breaded and fried, served over Asian slaw with fried jalapenos and 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 corn tortilla chips  
20

## ~ SOUP, SALAD & BOWLS ~

Tomato Basil Bisque | Seafood Chowder | New England Clam Chowder | Navy Bean & Ham

cup 6 / bowl 8

### Harbor Salad

baby greens, romaine, pear tomatoes, red onion, cucumber and hearts of palm, tossed in our signature balsamic vinaigrette  
13

### Caprese Salad

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

### Caesar Salad

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

### Louis

romaine lettuce with artichokes, tomato, asparagus, egg and green olives served with 1000 Island dressing on the side  
13

### 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-  
19

## ~ SALAD ADD ONS ~

Grilled or Blackened Chicken 6

Grilled or Blackened Salmon 10

4oz Rare Sesame Seed Crusted Tuna 10

Four Jumbo 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 and tomato, served with remoulade sauce on the side  
25

### 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  
\*The Works - bacon, mushrooms and onions 2.5

### Classic Reuben

corned beef, sauerkraut and swiss cheese with 1000 island dressing on grilled marble rye bread  
16  
\*make it a grouper reuben 26

## ~ SEAFOOD ~

choice of two sides with entrees below

### Mahi Francaise

battered and pan seared fresh Mahi topped with sundried tomatoes, capers and lemon beurre blanc  
35

### Lump Crab Cakes

our signature lump crab cakes, crispy jalapenos, our house remoulade and scratch made tomato jam  
38

### Potato Crusted Grouper

baked gulf black grouper with a crispy potato crust, topped with horseradish beurre blanc  
40

### Cedar Plank Chilean Salmon

fresh Chilean salmon baked on a Maine white cedar plank, glazed with Vermont maple syrup and stone ground mustard sauce  
37

### Stuffed Half Maine Lobster

lobster stuffed with our signature lump crab cake, baked and topped with bernaise sauce  
46

## ~ MEATS & POULTRY ~

choice of two sides with entrees below

### Center Cut Filet Mignon

center cut filet mignon, accompanied with a brandy and wild mushroom demi cream sauce  
6oz 40 / 8oz 45

### Half Roasted Chicken

herb and lemon marinated half roasted chicken, fresh thyme, and butter glaze  
34

### Braised Boneless Short Rib

8oz 1855 black angus midwestern boneless beef short rib with wild mushroom and demi glaze  
36

## ~ ADD ONS ~

Lump Crab Cake - 9

Four Jumbo Shrimp - 9

6oz Canadian Lobster Tail - 25

## ~ SIDES ~

Herb Roasted Baby Yukon Potatoes

Sauteed Garlic Spinach

Chef's Rice Pilaf

Fresh Steamed Asparagus

Broccolini Sautéed in Garlic and Olive Oil - additional 3

## ~ SIGNATURE DISHES & PASTAS ~

no substitutions on signature entrees & pastas

### Shrimp and Asparagus Scampi

jumbo shrimp sauteed with asparagus, garlic, shallots, white wine, cream and lemon butter, tossed with fresh hand made linguini pasta  
33

### Pan Seared Scallops

from New Bedford, Massachusetts, in a red Thai coconut curry cream, sauteed garlic spinach and jasmine rice  
39

### Yellowfin Ahi Tuna

rare seared sesame crusted ahi tuna, Asian-wakame slaw, drizzled with wasabi aioli, soy caramel reduction, topped with wasabi caviar  
35

## ~ 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, A to Z, Oregon	10
Sauvignon Blanc, Silverado, Napa Valley	11
Sauvignon Blanc, 13 Celsius, New Zealand	10
Sauvignon Blanc, Babich, New Zealand	13
Chardonnay, Cupcake, California	9
Chardonnay, St. Francis, Sonoma County, California	13
Chardonnay, Chalk Hill, Russian River, California	15
Rosé, Stoller, Willamette Valley	11
Rosé, Maison Lorigeril, 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

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

## ~ BEERS ~

### DOMESTIC

5

Budweiser	Bud Light
Michelob Ultra	Coors Light
Miller Lite	Yuengling Lager

### DOMESTIC DRAFT

5

Bud Light
Michelob Amber Bock

### SPECIALTY / IMPORTED

6

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

### SPECIALTY DRAFT

7

Stella Artois
MJ's IPA

### LOCAL CRAFT CAN

7

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; Available in Mango, Peach, Pina Colada and 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 float 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

## ~ PORTS & 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 9
Courvoisier VSOP 12	Martel Cordon Bleu 25
Courvoisier XO 30	Remy Martin VSOP 17
Hennessy VS 11	Remy Martin XO 35
Hennessy VSOP 13	Park VSOP 11.5
Hennessy XO 32	

## ~ COFFEE COCKTAILS ~

### Mexican Coffee 8

Kahlua, Tequila

### Spanish Coffee 8

Kahlua, Brandy

### Jamacian Coffee 9

Tia Maria, Meyer's Rum

### Irish Coffee 9

Jameson Irish Whiskey

### Brown Sugar Bourbon Coffee 10

BSB Brown Sugar Bourbon 103 proof

### Café B-52 10

Bailey's, Kahlua, Grand Marnier

### Cafe Bailey's 8

Bailey's Irish Cream

### Keoke Coffee 8

Brandy, Dark Crème de Cacao, Kahlua

### Espressotini 11

Van Gogh Espresso Vodka, Dark Crème de Cocoa, 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 and a splash of Stirling's Watermelon Puree

### Lido Key Lime Martini 11

Three Olives Vanilla Vodka, KeKe Beach Key Lime Liqueur, Pineapple Juice, and 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, and a splash of Grapefruit Juice

### Chocolate Martini 12

Van Gogh Dutch Chocolate Vodka, Godiva 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

Pearl Pomegranate Vodka, Stirling's Pomegranate Liqueur, and a 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

### Pure Margarita 14

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

### Come To Papa 13

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

### Hiatus Watermelon Margarita 14

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

### Ginger Margarita 12

1800 Silver Tequila, Domaine de Canton Ginger Liqueur, Organic Agave Nectar, and 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 float of Gran Gala

### American Mule 12

Deep Eddy Vodka, Fresh Squeezed Lime Juice and Ginger Beer

### 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 D'asti, and Fresh Orange Juice

### Bold Bloody Mary 10

Dixie Black Pepper Vodka and Zing Zang Bloody Mary Mix

### Gin Paloma 11

Brockmans Gin, Grapefruit Juice, Lime Juice, Agave, and Soda