



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
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

Jumbo Shrimp Cocktail

five jumbo shrimp served chilled with our house made sangrita cocktail sauce, served with micro greens
18

Oysters on the Half Shell

half dozen fresh oysters, served with cocktail sauce and horseradish
16

*Each additional oyster 3

Spicy Shrimp

crispy fried shrimp with spicy mayo, romaine, and micro greens
17

Lobstercargo

succulent lobster meat cooked in a garlic-truffle butter and romano cheese
21

Thai Chili Calamari

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

Goat Cheese Brulee

bruleed goat cheese with olives, tomatoes, and pickled onion over arugula salad, served with pesto sauce and crostinis
16

Crab and Artichoke Dip

crab and artichokes in a sherry cream sauce topped with romano cheese and toasted panko topping, served with crostinis
20

~ SOUP & SALAD ~

Side Harbor Salad

baby greens, romaine, pear tomatoes, red onion, cucumber and hearts of palm tossed in our signature balsamic vinaigrette
8

Sherry Crab Bisque

a delicate blend of fresh cream, dill, sherry and lump crab meat
cup 8 / bowl 10

Caprese Salad

vine ripe tomatoes with fresh buffalo mozzarella, accented with pesto sauce and balsamic reduction
14

Side Caesar Salad

crisp romaine lettuce tossed with house made caesar dressing, croutons and shaved grana padano cheese
8

~ 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 40 / 8oz 45

12oz NY Strip Steak

hand cut from Halpern's Midwestern 1855 black Angus beef
44

Braised Boneless Short Rib

8oz 1855 black angus midwestern boneless beef short rib, served with wild mushroom demi sauce
36

Half Roasted Chicken

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

Truffle and Herb Veal Chop

14oz seared veal chop topped with garlic, herb and truffle butter
44

BLUE TINTING ON WINDOWS MAY MAKE BEEF ITEMS APPEAR OVERCOOKED

~ ADD-ONS ~

White Truffle Garlic Butter 3

Bleu Cheese Crust 3

Sauteed Onions and Mushrooms 3

Classic Bernaise Sauce 3

6oz Canadian Lobster Tail 25

~ 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 Crimini Mushrooms
additional 3

~ 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

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

Lump Crab Cakes

signature lump crab cakes, served with our house remoulade and tomato jam, topped with crispy jalapenos
38

Stuffed Half Maine Lobster

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

Crab Crusted Snapper

American snapper, crusted with lump blue crab, topped with pina coloda glaze and mango salsa
42

~ SIGNATURE DISHES & PASTAS ~

no substitutions on signature entrees & pastas

Pan Roasted Duck Breast

Maple Leaf Farm's skin-on duck breast served over roasted Yukon potato, chorizo sausage and cabbage hash, marion-blackberry gastrique
33

Pan Seared Scallops

from New Bedford, Massachusetts, in a red Thai coconut curry cream, served on top of sautéed spinach and jasmine rice
39

Chef Dabney's Bouillabaisse

delicate lobster, shrimp, 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
43

Yellowfin Ahi Tuna

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

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
35

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

~ WINES BY THE GLASS ~

WHITE

Riesling, Schmitt Sohne "Kabinett", Germany	9
Pinot Grigio, Chloe, Valdadige, D.O.C., Italy	10
Pinot Grigio, Santa Margherita, Italy	17
Sauvignon Blanc, Silverado, Napa Valley	11
Sauvignon Blanc, 13 Celsius, New Zealand	10
Sauvignon Blanc, Babich, New Zealand	13
Albariño, Kentia, Rías Baixas, Spain	12
Bordeaux Blanc, Chateau La Freynelle, France (Sauvignon Blanc/Semillon/Muscadelle)	11
White Blend, Pine Ridge Chenin Blanc/Viognier, California	10
Chardonnay, Marquis de Pennautier, Languedoc, France	11
Chardonnay, St. Francis, Sonoma County, California	13
Chardonnay, Chalk Hill, Russian River, California	15

WHITE ZINFANDEL/ROSÉ

White Zinfandel, Beringer, California	8
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
Pinot Noir, King Estate "Inscription", Willamette Valley	15
Merlot, William Hill, Central Coast	10
Malbec, Trapiche, Argentina	11
"Baby" Amarone, Masi Campofiorin, Italy	13
Chianti, Caposaldo, Tuscany, Italy	10
Cabernet Sauvignon, Hahn, Central Coast	11
Cabernet Sauvignon, DAOU, Paso Robles	15
Cabernet Sauvignon, Austin by Austin Hope, Paso Robles	19
Red Blend, Department 66 by Dave Phinney, "Others", Côtes Catalanes, France (Grenache/Syrah/Mourvedre/Carignan)	18

SPARKLING

Cava, Brut Split, Cristalino, Spain	11
Brut Rosé Split, JP Chenet, France	11
Prosecco Split, Cantine Maschio, D.O.C., Italy	11

~ BEERS ~

DOMESTIC 5

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite
Yuengling Lager

SPECIALTY / IMPORTED 6

Becks N/A
Corona Extra
Heineken
Sam Adams Boston Lager
Stella Artois
LOCAL CRAFT CAN 7
Cigar City Jai Alai IPA Tampa
Coppertail Free Dive IPA Tampa
Motorwork's Pulp Friction IPA Bradenton
Duke's Brown Ale Jacksonville
JDUBS Passion Wheat Sarasota
Shipyards Florida Blood Orange Wheat Orlando

~ASK ABOUT OUR ROTATING SELECTION~

SPIKED SELTZERS 7

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

~ 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 10
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

Kentucky Cream Coffee 9

Buffalo Trace Bourbon Cream

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

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

Come To Papa 13

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

Buffalo Stampede 15

Buffalo Trace Bourbon, Drambuie, Sweet Vermouth and Orange Bitters

Pure Margarita 14

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

Hiatus Watermelon Margarita 14

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

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

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

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