



# 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  
18

### Coconut Shrimp

deep fried coconut breaded shrimp with a piña colada dipping 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

### 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  
17

### Thai Chili Calamari

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

### Lump Crab & Lobster Nachos

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

### Tropical Seafood Ceviche

marinated shrimp and scallops in lime and aji amarillo with mango, red onion and cilantro, served with tortilla chips  
20

## ~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  
13

### 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

### 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

### Pesto Chicken Panini

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

### 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

### Spicy Shrimp Wrap

crispy fried shrimp tossed in spicy mayo with romaine, green onion, tomatoes, cucumbers and sriracha in a herb tortilla wrap  
18

### 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

### Seafood Roll

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

## ~SPECIALTIES~

### Island Snapper

macadamia crusted snapper with pina colada glaze and mango salsa, served with rice pilaf and asparagus  
25

### Gulf Grouper

grilled or blackened fresh gulf grouper, served with rice pilaf and sauteed garlic spinach, topped with lemon caper butter sauce  
31

### Mahi Gyros

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

### Yellowfin Ahi Tuna

rare sesame tuna, Asian slaw with wakame seaweed salad, wasabi aioli, soy caramel reduction and wasabi caviar  
22

### Tuscan Salmon

topped with tomato tapenade, served with rice pilaf and asparagus  
26

### 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

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

## ~ 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 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

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