



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
19

Oysters on the Half Shell

a half dozen fresh oysters, served with cocktail sauce and horseradish
17
*Each additional oyster 3

Baked Oysters Rockefeller

6 oysters with Pernod, spinach and bacon topping, finished with hollandaise sauce and parmesan cheese
24

Spicy Shrimp

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

Coconut Shrimp

fried crispy over slaw with passion fruit vinaigrette, mango and red pepper salsa, and pina colada dipping sauce
19

Thai Chili Calamari

calamari rings breaded and fried, served over Asian slaw, fried jalapenos and a sweet Thai chili sauce
19

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
22

~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
14

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
20

Classic Cobb Salad

baby greens & romaine tossed with egg, bacon, tomatoes, croutons, avocado, bleu cheese crumbles and vinaigrette dressing
15

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
19

Classic Caesar

crisp romaine lettuce tossed with house made caesar dressing, croutons, and shaved grana padano cheese
14

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
16

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
15

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
17

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
20
-TUNA IS SERVED RAW IN THIS DISH & CANNOT BE COOKED-

Salad Add-ons

Grilled or Blackened Chicken 7 Grilled or Blackened Salmon 11 4oz Rare Sesame Crusted Tuna 11 Grilled or Blackened Shrimp 10

~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
26

Classic Reuben

corned beef, sauerkraut and swiss cheese with 1000 island dressing on grilled marble rye bread
17
*Make it a Grouper Reuben 27

Blackened Salmon BLT Wrap

blackened salmon, bacon, lettuce, diced tomatoes with lemon dill aioli in a herb tortilla wrap
18

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
18

Crispy Thai Chichen

fried chicken tenderloins tossed in siracha and Thai chili glaze, Asian sesame ginger slaw, wasabi aioli, pickled jalapeno and red onion, toasted brioche bun
18

Curry Chicken Salad

Madras curry chicken salad with dried cranberries and toasted almonds on walnut and cranberry wheat toast, arugala salad, tomato jam and grapes
no substitutions
17

Seafood Roll

lobster, krab, scallops and shrimp salad on a toasted bun with shredded iceberg lettuce, diced tomatoes and remoulade sauce
22

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
19

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
19

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
19

Smoked Salmon Benedict

toasted English muffins with Scottish smoked salmon, poached eggs, tomato and red onion with tarragon hollandaise and fried capers
18

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
17

Omelet of the Day

chef's selection of fresh ingredients
16

~SPECIALTIES~

Creole Grouper

blackened fresh gulf grouper with chorizo, tomatoes, corn in our spicy tomato cream sauce served with rice pilaf and asparagus
33

Tuscan Salmon

garlic and herb marinated grilled salmon topped with lemon butter and tomato caper tapenade, served with rice pilaf and asparagus
28

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
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



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DEEP SIX LOUNGE

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