



MARINA JACK

DEEP SIX LOUNGE

DINNER MENU

APPETIZERS

Coconut Shrimp

Deep Fried and Served with a Citrus Horseradish Sauce
19

Oysters on Half Shell

Half Dozen Fresh Oysters, Served with Cocktail Sauce and Horseradish
18
Each Additional Oyster 3

Spicy Tuna Tacos

Three Crispy Wonton Tacos with Raw, Spicy Ahi Tuna, Sesame Ginger Slaw, Wasabi Aioli, Wakame Salad and Wasabi Caviar
19.25

Thai Chili Calamari

Asian Slaw with Fried Jalapeños and Sweet Thai Chili Sauce
19

Black & Blue Tuna

Yellowfin Tuna, Blackened Rare Sashimi Style, Served with Asian Slaw, Cusabi Sauce and a Soy Caramel Reduction
19.25

Coconut Curry Mussels

Mussels with Garlic, Shallots, Ginger, and Jalapeño in a Red Curry Coconut Cream Sauce
21

Baked Oysters Rockefeller

Six Oysters with Pernod, Bacon and Spinach, Finished with Hollandaise Sauce and Parmesan Cheese
25

Lobster & Crab Artichoke Dip

Lobster, Lump Blue Crab and Artichoke Hearts in a Sherry Cream Sauce, with Romano Cheese and Panko Topping, Served with Crispy Pita
21.25

Crab Cake

Handmade with Lump Crabmeat, Served with a Remoulade Sauce
21.25

SOUPS, SALADS & BOWLS

Harbor Salad

Baby Greens and Romaine, Pear Tomatoes, Red Onions, Cucumber, and Hearts of Palm, Tossed in our Signature Balsamic Dressing
Side 12 | Full 17

Classic Caesar Salad

Crisp Romaine Lettuce Tossed with House Made Caesar Dressing, Croutons, and Shaved Parmesan Cheese
Side 11 | Full 16

Caprese Salad

Vine Ripe Tomatoes with Fresh Buffalo Mozzarella, Accented with Pesto Sauce and Balsamic Reduction
17

Ahi Tuna Poke Bowl

TUNA IS SERVED RAW IN THIS DISH AND CANNOT BE COOKED
Ahi Tuna Tossed in our Poke Sauce, Over Asian Slaw, Avocado, Mango, Cucumber, Seaweed, Pickled Red Onion, Ginger and Crispy Edamame, Topped with Sesame Seeds and Green Onion
20

Proteins

(Add To Any Salad)

Grilled or Blackened Chicken 7
Grilled or Blackened Mahi 10
Grilled or Blackened Salmon 11
Grilled or Blackened Shrimp 10
Black & Blue Rare Tuna 11
Grilled or Blackened Grouper 15

Bunless Blue Cheese

8oz Angus Beef Burger Topped With Blue 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
21

Floribbean Chopped

Shredded Romaine, Broccoli Slaw, Avocado, Cherry Tomatoes, Mango, Cucumber, Dried Cranberries, Macadamia Nuts, Topped with Feta Cheese and Tossed in a Citrus and Passionfruit Vinaigrette
15.5

Seafood Chowder

Cup 6 Bowl 8

Navy Bean & Ham

Cup 6 Bowl 8

New England Clam Chowder

Cup 6 Bowl 8

Tomato Basil Bisque

Cup 6 Bowl 8

MEAT & POULTRY

Served with Chef's Choice Starch and Vegetable

Braised Boneless Short Rib

Braised Midwestern Boneless Beef Short Rib with Mushrooms, Red Wine Demi-glace
48

Bourbon Maple Pork Chop

Brined and Grilled, Bourbon-Maple Glaze, Green Apple Jicama Slaw
38

Chicken Milanese

Breaded Chicken Breast Served with Arugula and Teardrop Tomato Salad, Honey Lime Vinaigrette
32

New York Strip Steak

Grilled Strip Steak, Herb Hotel Butter
48

SANDWICHES

All Sandwiches are Served with French Fries and a Pickle Spear. *Substitute with Fresh Seasonal Fruit or Waffle Cut 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, Swiss Cheese and Thousand Island Dressing on Grilled Marble Rye
18
Grouper or Mahi Reuben 28

Angus Cheeseburger

Angus Ground Chuck Burger with House Seasoning, Served with your Choice of American, Swiss, Cheddar or Pepper Jack Cheese on a Toasted Sesame Bun
18
Add For 1.5 Each:
Bacon, Ham, Fried Egg, Sauteed Onions, Mushrooms, Pickled Jalapenos or Avocado

SEAFOOD

Served with Chef's Choice Starch and Vegetable

Lump Crab Cakes

Signature Lump Crab Cakes, Served with our House Made Remoulade and Tomato Jam, Topped with Crispy Jalapeño
45

Greek Salmon

Topped with Heirloom Tomatoes, Green Bell Peppers, Cucumbers, Kalamata Olives, Capers, Feta Cheese, Cilantro and Honey Vinaigrette
42

Mahi Francaise

Fresh Mahi Battered and Freshly Seared, Topped with Sundried Tomatoes, Capers and Lemon Beurre Blanc
39


Grouper Oscar


Pan Seared Grouper with Asparagus and Lump Crab Meat, Finished with Citrus Hollandaise Sauce
55

ADD ONS

Entrees only

Two Scallops 18

One 6oz Lobster 30 

Four Large Shrimp 12 

3oz Jumbo Lump Crab Cake 16

SIGNATURE DISHES & PASTA

No Substitutions

Shrimp & Asparagus Scampi

Jumbo Shrimp Sauteed with Asparagus, Garlic, Shallots, and White Wine Lemon Butter Sauce, Tossed with Handmade Linguini
39

Yellow Fin Ahi Tuna

Rare Seared Sesame Crusted Ahi Tuna, Asian Wakame Slaw, Drizzled with Wasabi Aioli and a Soy Caramel Reduction, Topped with Wasabi Caviar
40

Grouper Puttanesca

Garlic, Kalamata Olives, Anchovy, Tomatoes, and Capers with Handmade Linguini
50

Pan Seared Sea Scallops

A Red Thai Coconut Curry Cream over Sauteed Spinach and Jasmine Rice
48

Split plate charge for all entrees 5

Gratuity of 20% added to parties of 6 or more

There is a risk associated in consuming any raw animal protein, raw eggs

 = Gluten Free

WINES BY THE GLASS

HOUSE

Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot 7.50
Pinot Grigio 8.50

WHITE

Riesling, Schmitt Sohne "Kabinett", Germany 9
Pinot Grigio, Banfi "Le Rime", Italy 10
Pinot Grigio, Santa Margherita, Italy 18
Vermentino di Sardegna, Olianias, Italy 13
Sauvignon Blanc, Stoneleigh, New Zealand 10
Sauvignon Blanc, Babich, New Zealand 13
Sauvignon Blanc, Joel Gott, California 13
Chardonnay, Noble Vines, California 10
Chardonnay, St Francis, Sonoma County, California 12
Chardonnay, Chalk Hill, Sonoma County, California 15
Rosé, Sofia, Monterey County 12
Rosé, Maison Lorgé, Ô de Rosé, Languedoc, France 14

RED

Pinot Noir, Horizon by Albert Bichot, France 11
Pinot Noir, Meiomi, California 13
Merlot, Silver Gate, California 10
Malbec, Trivento, Argentina 11
Chianti Superiore, Castello del Trebbio, Tuscany, Italy 13
Cabernet Sauvignon, Highlands 41, Paso Robles 12
Cabernet Sauvignon, DAOU, Paso Robles 15

SPARKLING

Cava Brut Split, Jaume Serra Cristalino, Spain 12
Brut Rosé Split, JP Chenet, France 12
Prosecco Split, Cantine Maschio, D.O.C., Italy 12
Stella Rosa Moscato D'asti, Italy (glass) 9

PORTS/SHERRY

Graham's Six Grapes 8
Taylor Fladgate 20yr Tawny 14
Harvey's Bristol Cream 7
William's and Humbert Dry Sak 7

BEERS & SELTZERS

DOMESTIC 6

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite
Yuengling Lager

SPECIALTY 7

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

DOMESTIC DRAFT 5

Bud Light
Michelob Amber Bock

SPECIALTY DRAFT 8

Stella Artois
Big Top Hazy Highwire

LOCAL CRAFT CAN 8

Cigar City Jai Alai IPA – Tampa
Big Top Circus City IPA – Sarasota
Green Bench Postcard Pils – Sarasota
Sun King Pachanga - Sarasota
Duke's Brown Ale – Jacksonville
Shipyard Blood Orange Wheat – Orlando

SPIKED SELTZERS 7

Nutrl – Ask about our flavors
White Claw – Black Cherry, Mango

FROZEN DRINKS

Tropical Daiquiri 11

A Blend of Don Q Rum and Fresh Fruit Puree
MANGO · PIÑA COLADA · STRAWBERRY
**Add a Floater of Kraken Dark Spiced Rum 1.5*

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

Tito's Mudslide 12

Tito's Vodka, Coffee Liqueur, Dark Crème de Cacao and Ice Cream, Served in a Chocolate Swirled Glass

SPECIALTY COCKTAILS

MARTINIS

Florida Martini 14

ETIENNE Vodka, Munyon's Paw Paw Florida Liqueur, and a Splash of Orange Juice

Lychee Martini 14

Titos Vodka, J.F. Hayden's Lychee Liqueur, and a Splash of Passionfruit Puree

Siesta Sands Martini 12

A Perfect Combination of Three Olives Vanilla Vodka and Siesta Key Toasted Coconut Rum, Don Q Pina Rum infused with Fresh Pineapple

Grapefruit Basil Martini 12

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

Mango Tango Martini 12

Three Olives Mango Vodka, Don Q Coconut Rum, and a Splash of Pineapple Juice and Mango Puree

Pomegranate Martini 12

Three Olives Citrus Vodka, Stirring's Pomegranate Liqueur, and a Splash of Lemonade and Cranberry

Watermelon Cosmo 11

Seagram's Watermelon Vodka, Cointreau, Sour Mix, Cranberry Juice and a splash of Watermelon Puree

Pure Margarita 14

Hand Selected Maestro Dobel Reposado, Organic Agave Nectar and Fresh Squeezed Lime Juice
**Add Mango, Strawberry, Watermelon, or Passionfruit 1 ea*

Maui Margarita 12

1800 Coconut Tequila, Cointreau, Organic Agave Nectar, Lime Juice, and Pineapple Juice

Grand Margarita 15

El Mayor Anejo Tequila, Organic Agave Nectar, Fresh Squeezed Lime Juice and a Floater of Grand Marnier

Ginger Margarita 12

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

Hot & Smokey Margarita 14

Jalapeno infused El Mayor Reposado, 400 Conejos Mezcal, Fresh lime juice and organic agave nectar

ETIENNE Mule 12

ETIENNE Vodka, Fresh Lime Juice and Ginger Beer

Empress of the Bay 14

Empress 1908 Gin, Thatcher's Cucumber Liqueur, Fresh Lime Juice, and Organic Agave Nectar

Kraken Rum Runner 12

Don Q Rum, Kraken Dark Spiced Rum, Banana and Blackberry Liqueurs, Orange and Pineapple Juices

Marina Mojito 12

Don Q Cristal Rum, Organic Agave Nectar, Muddled Fresh Mint and Lime
**Add strawberry, coconut, mango, or passionfruit 1 ea*

Jack Paloma 16

Casamigos Blanco Tequila, Munyon's Paw-Paw Florida Liqueur, Grapefruit Juice, Organic Agave Nectar, Lime and Club Soda

MJ's Pink Lemonade 11

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

Italian Job 14

Bulliet Bourbon, Amaro Nonino, Orange Bitters and a Lemon Twist

Papa's Old Fashioned 16

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

Peach Sangria 11

Deep Eddy Peach Vodka, Caposaldo Pinot Grigio, Fresh Peach Puree with a Splash of Sierra Mist and Orange Juice

Capri Spritz 12

Italicus Rosolio di Bergamotto Liqueur, Sparkling Wine, and Club Soda

Spiked Mimosa 12

Three Olives Mango Vodka, Stella Rosa Moscato D'asti and Fresh Orange Juice

Bold Bloody Mary 12

Dixie Black Pepper Vodka and Zing Zang Bloody Mary Mix