



MARINA JACK

DEEP SIX LOUNGE

LUNCH MENU

APPETIZERS

Baked Oysters Rockefeller

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

Thai Chili Calamari

Asian Slaw with Fried Jalapeños and Sweet Thai Chili Sauce
19

Crab Cake

Handmade with Lump Crab Meat, Served with a Remoulade Sauce
21.25

Oysters on Half Shell

Half Dozen Fresh Oysters, Served with Cocktail Sauce and Horseradish
18

Each Additional Oyster 3

Beef Skewers

Three Tenderloin Beef Skewers with a Sweet Chili Glaze, Asian Sesame Ginger Slaw, Toasted Sesame Seeds, Green Onions and a Soy Caramel Reduction
18.5

Coconut Shrimp

Deep Fried and Served with a Citrus Horseradish Sauce
19

Spicy Shrimp

Crispy Fried Shrimp Tossed in a Spicy Mayo with Romaine and Micro Greens
19.25

Spicy Tuna Tacos

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

SOUPS, SALADS & BOWLS

Harbor Salad

Baby Greens, Romaine, Pear Tomatoes, Red Onion, Cucumber and Hearts of Palm, Tossed in our Signature Balsamic Dressing
14.25

Classic Caesar Salad

Crisp Romaine Lettuce Tossed with House Made Caesar Dressing, Croutons and Shaved Grana Padano Cheese
14

Classic Cobb Salad

Baby Greens and Romaine Tossed with Egg, Bacon, Tomatoes, Croutons, Avocado, Blue Cheese Crumbles and Vinaigrette Dressing
15.5

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

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
Grilled or Blackened Grouper 15
Black and Blue Rare Tuna 11

Soups

Seafood Chowder
Navy Bean & Ham 
New England Clam Chowder
Tomato Basil Bisque 
Cup 6 Bowl 8

Bunless Blue Cheese

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

Tuna Nicoise Salad

Baby Greens with Chilled Roasted Baby Potatoes, Green Beans, Tomatoes, Eggs, Olives, Red Onions, and Sliced Ahi Tuna, Served with a Garlic and Herb Vinaigrette
20.5

Quinoa Bowl

Red Quinoa Salad with Marinated Chickpeas, Roasted Beets, Mandarin Oranges, Artichoke Hearts, and Pickled Onions, Served Over Broccoli Slaw in Citrus Honey Vinaigrette with Toasted Macadamia Nuts
17

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*

Crispy Thai Chicken

Fried Chicken Tenderloins Tossed in Sriracha and Thai Chili Glaze, Asian Sesame Ginger Slaw, Wasabi Aioli, Pickled Jalapeño and Red Onion, Served on a Toasted Brioche Bun
18.25

Classic Reuben

Corned Beef, Sauerkraut, Swiss Cheese and Thousand Island Dressing on Grilled Marble Rye
18

**Make it a Grouper or Mahi Reuben 28*

French Dip

Sliced Ribeye Served on a French Baguette with Provolone Cheese and Au Jus
19.25

Chipotle BBQ Short Rib

Slow Braised Shredded Short Rib in our Signature Chipotle BBQ Sauce, Served on Toasted Sourdough Bread with Cheddar Cheese and Coleslaw
17.25

Seafood Roll

Lobster, Crab, Scallops and Shrimp Salad Served on a Toasted Bun with Iceberg Lettuce, Diced Tomatoes and Remoulade Sauce
22.25

Angus Cheeseburger

Angus Beef 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, Sautéed Onions, Mushrooms, Pickled Jalapeños or Avocado

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

SPECIALTIES

Fish Tacos

Two Grilled Flour Tortillas Stuffed with Your Choice of Mahi, Tuna, Salmon or Grouper, a Creamy Jalapeño Vinaigrette Slaw and Fresh Lime
20.25

Mahi Gyros

Grilled Mahi with Mediterranean Slaw, in Grilled Pita Pockets with Fresh Feta Cheese and Dill Tzatziki Sauce
19.25

**Sub beef tenderloin tips 3*

Blackened Salmon BLT Wrap

Bacon, Lettuce, Tomato, Cucumber, and Lemon Garlic Aioli, Served with Fries
19

Grouper Piccata

Sautéed Grouper with a Creamy Lemon Butter and Caper Sauce, Served with Chef's Choice Starch and Vegetable
45.25

SIDES

French Fries

4

Sweet Potato Waffle Fries

5

 **Creamy Veggie Slaw**

4

 **Fresh Fruit**

5

 **Asparagus**

5

 **Rice Pilaf**

4

Split plate charge for all entrees 5 | Gratuity of 20% added to all 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