



# MARINA JACK

DEEP SIX LOUNGE

DINNER MENU

## APPETIZERS

### Thai Chili Calamari

Calamari Rings and Tentacles Lightly Breaded and Fried, Served Over Asian Slaw with Fried Jalapeños and Sweet Thai Chili Sauce  
19

### Black & Blue Tuna

Yellowfin Tuna, Blackened Rare Sashimi Style, Served with Asian Seaweed Slaw, Cusabi Sauce and a Soy Caramel Reduction  
19

### 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  
17  
Each Additional Oyster 3

### Baked Oysters Rockefeller

Six Oysters with Pernod, Bacon and Spinach Topping, Finished with Hollandaise Sauce and Parmesan Cheese  
24

### 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

## SOUPS, SALADS & BOWLS

### Harbor Salad

Baby Greens, Romaine, Pear Tomatoes, Red Onion, Cucumber and Hearts of Palm, Tossed in our Signature Balsamic Dressing  
14

### Classic Caesar Salad

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

### Caprese Salad

Vine Ripe Tomatoes with Fresh Buffalo Mozzarella, Accented with Pesto Sauce and Balsamic Reduction  
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  
20

### 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

### 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

### Seafood Chowder

Cup 6 Bowl 8

### Navy Bean & Ham

Cup 6 Bowl 8

### New England Clam Chowder

Cup 6 Bowl 8

### Caribbean Conch Chowder

Cup 6 Bowl 8

## 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

### Blackened Mahi Sandwich

Blackened Mahi with Creamy Jalapeño Vinaigrette Slaw, Sliced Tomato and Lemon Garlic Aioli, Served on a Brioche Bun  
18

### California Chicken Sandwich

Grilled Chicken Breast Topped with Guacamole, Crispy Bacon, Swiss Cheese, Lettuce, Tomato and Lemon Garlic Aioli on a Toasted Pretzel Bun  
18

### Double Angus Cheeseburger

Double Cheeseburger Served with Your Choice of American, Swiss or Pepper Jack Cheese, Lettuce and Tomato on a Sesame Seed Bun  
17

Add Bacon 2

## ENTREES

### Filet Mignon 8oz

Center Cut Filet Mignon, Accompanied with a Brandy and Wild Mushroom Cream Sauce  
49

### Braised Boneless Short Rib

8oz Black Angus Midwestern Boneless Beef Short Rib with Mushroom Demi Glaze  
39

### Bourbon Maple Grilled Pork Chop

12oz Duroc Heritage Prime Pork Chop, Brined and Grilled, Topped with Bourbon-maple Glaze and Green Apple Jicama Salsa  
35

### Chicken Cacciatore

Half Chicken Braised with Italian Herbs, Onions, Peppers and Mushrooms, in a White Wine and Tomato Sauce  
37

### Potato Crusted Grouper

Baked Gulf Black Grouper with a Crispy Potato Crust, Topped with Horseradish Beurre Blanc  
44

### Lump Crab Cakes

Signature Lump Crab Cakes, Served with our House Made Remoulade and Tomato Jam, Topped with Crispy Jalapeño  
41

### 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  
38

### Tuscan Salmon

Garlic and Herb Marinated Grilled Salmon, Topped with Lemon Butter and Tomato Caper Tapenade  
28

### Shrimp & Asparagus Scampi

Jumbo Shrimp Sautéed with Asparagus, Garlic, Shallots, White Wine, Cream and Lemon Butter, Tossed with Fresh Hand Made Linguini Pasta  
36

## ADD ONS

White Truffle Garlic Butter 3

Blue Cheese Crust 3

Sautéed Onions and Mushrooms 3

Classic Bernaise Sauce 3

6oz Canadian Lobster Tail 30

## SIDES

Chefs Rice Pilaf

Fresh Steamed Asparagus

Herb Roasted Baby Yukon Potatoes

Broccolini Sautéed In Garlic Olive Oil

\*Additional 3

## 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, Jax Y3, Napa Valley	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, William Hill, Central Coast	10
Malbec, Trivento, Argentina	11
Chianti Superiore, Castello del Trebbio, Tuscany, Italy	13
Cabernet Sauvignon, Hahn, Central Coast	11
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
Villa Rosa Moscato D'asti, Italy	(glass) 9

### 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

## BEERS

### DOMESTIC DRAFT 5

Bud Light
Michelob Amber Bock

### 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 Negra
Sam Adams Boston Lager
Stella Artois
Woodchuck Cider

### SPECIALTY DRAFT 8

Stella Artois
MJ's IPA

### LOCAL CRAFT CAN 8

Cigar City Jai Alai IPA – Tampa
Coppertail Free Dive IPA – Tampa
Big Top Circus City IPA – Sarasota
Duke's Brown Ale – Jacksonville
JDUBS Passion Wheat – Sarasota
Shipyard 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

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

## FROZEN DRINKS

### Tropical Daiquiri 10

A Blend of Don Q Rum and Fresh Fruit Puree  
MANGO · PIÑA COLADA · STRAWBERRY  
\*Add a Floater of Kraken Dark Spiced Rum 1

### 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

### Mermaid Mudslide 12

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

## COGNACS

Courvoisier VS 12
Courvoisier VSOP 15
Courvoisier XO 35
Hennessy VS 15
Hennessy VSOP 17
Hennessy XO 32
Martel VS 10
Martel Cordon Bleu 25
Remy Martin VSOP 17
Remy Martin XO 35
Park VSOP 12

## COFFEE COCKTAILS

### Mexican Coffee 10

Kahlua, 1800 Tequila

### Spanish Coffee 10

Tia Maria, Brandy

### Irish Coffee 11

Jameson Irish Whiskey

### Café B-52 13

Bailey's, Coffee Liqueur, Grand Marnier

### Cafe Bailey's 10

Bailey's Irish Cream

### Keoke Coffee 10

Brandy, Dark Crème de Cacao, Coffee Liqueur

### Kentucky Cream Coffee 10

Buffalo Trace Bourbon Cream

### Espressotini 12

Three Olives Vanilla Vodka, Dark Crème de Cacao and Fresh Espresso

### Palm Bender 13

Ron Zacapa Centenario Rum, Organic Agave Nectar and Fresh Espresso

## SPECIALTY COCKTAILS

### 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

### Watermelon Cosmo 10

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

### Lido Key Lime Martini 11

Three Olives Vanilla Vodka, Blue Chair Bay Key Lime, Pineapple Juice and Fresh Squeezed Lime Juice, Served with a Graham Cracker Rim

### Grapefruit Basil Martini 12

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

### Mango Tango Martini 10

Three Olives Mango Vodka, Don Q Coconut rum, Splash of Pineapple Juice

### Pomegranate Martini 10

Pearl Pomegranate Vodka, Stirring's Pomegranate Liqueur, Splash of Cranberry Juice

### Marina Mojito 11

Don Q Rum, Organic Agave Nectar, Muddled Fresh Mint and Lime \*Add Fresh Pureed Strawberry, Coconut, or Mango

### Come To Papa 13

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

### Papa's Old Fashioned 16

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

### Oranje Chocolate Baltini 13

Ketel One Oranje Vodka, Licor 43, Chocolate Liqueur, Dark Crème de Cacao

### MJ's Pink Lemonade 9

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

### Pure Margarita 14

Hand Selected Maestro Dobel Reposado, Organic Agave Nectar and Fresh Squeezed Lime Juice

### Hiatus Watermelon Margarita 14

Hiatus Blanco Tequila, Organic Agave, Nectar, Fresh Squeezed Lime Juice, Watermelon Puree

### Mauui Margarita 12

1800 Coconut Tequila, Cointreau, Sour Mix and Pineapple Juice

### Grand Margarita 15

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

### Ginger Margarita 12

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

### Mermaid Mule 12

Mermaid Vodka, Fresh Squeezed Lime Juice and Ginger Beer

### Kraken Rum Runner 12

Don Q 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, Villa Rosa Moscato D'asti and Fresh Orange Juice

### Bold Bloody Mary 12

Dixie Black Pepper Vodka and Zing Zang Bloody Mary Mix

### Gin Paloma 12

Nolet's Gin, Grapefruit Juice, Fresh Lime Juice, Organic Agave Nectar and Soda