



MARINA JACK

DEEP SIX LOUNGE

DINNER MENU

~ APPETIZERS ~

Coconut Curry Mussels

mussels with garlic, shallots, ginger and jalapeno, in a red curry and coconut cream sauce with lime, green onions and cilantro
20

Spicy Tuna Tacos

three crispy wonton tacos with raw spicy ahi tuna, sesame ginger slaw, wasabi aioli, wakame salad and wasabi caviar
19

Baked Oysters Rockefeller

six oysters with pernod, bacon and spinach topping, finished with hollandaise sauce and parmesan cheese
24

Coconut Shrimp

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

Lobster & Crab Artichoke Dip

lobster, lump blue crab and artichoke hearts in sherry cream sauce topped with romano cheese and panko topping served with crispy pita
21

Oysters on the Half Shell

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

Black and Blue Tuna

yellowfin tuna, blackened rare sashimi style, served with Asian seaweed slaw, cusabi sauce and a soy caramel reduction
19

Thai Chili Calamari

calamari rings lightly breaded and fried, served over Asian slaw with fried jalapenos and 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

~ SOUP, SALAD & BOWLS ~

Tomato Basil Bisque | Seafood Chowder | New England Clam Chowder | Navy Bean & Ham

cup 6 / bowl 8

Harbor Salad

baby greens, romaine, pear tomatoes, red onion, cucumber and hearts of palm, tossed in our signature balsamic vinaigrette
14

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

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
20

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

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

~ SALAD ADD ONS ~

Grilled or Blackened Chicken 7

Grilled or Blackened Salmon 11

4oz Rare Sesame Seed Crusted Tuna 11

Four Jumbo 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 and tomato, served with remoulade sauce on the side
26

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

Soft Shell Crab Sandwich

fried soft shell crab, lettuce, tomato, lemon dill aioli, cucumber, jalapeno and red onion relish
18

*The Works - bacon, mushrooms and onions 2.5

~ SEAFOOD ~

choice of two sides with entrees below

Mahi Francaise

battered and pan seared fresh mahi topped with sundried tomatoes, capers and lemon beurre blanc
38

Lump Crab Cakes

our signature lump crab cakes, crispy jalapenos, our house remoulade and scratch made tomato jam
41

Potato Crusted Grouper

baked gulf black grouper with a crispy potato crust, topped with horseradish beurre blanc
44

Citrus Mojo Grilled Salmon

Chilean salmon marinated in citrus mojo, grilled and topped with passion fruit vinaigrette and mango red pepper salsa
41

Crab Crusted Snapper

fresh gulf snapper crusted with lump blue crab, topped with dill and key lime mustard, mango and red pepper salsa
45

~ MEATS & POULTRY ~

choice of two sides with entrees below

Center Cut Filet Mignon

center cut filet mignon, accompanied with a brandy and wild mushroom demi cream sauce
6oz 44 / 8oz 49

Chicken Cacciatore

half chicken braised with Italian herbs, onions, peppers mushrooms in white wine and tomato sauce
37

Braised Boneless Short Rib

8oz black angus midwestern boneless beef short rib with wild mushrooms in a port demi glaze, topped with tomato caper tapenade
39

~ ADD ONS ~

Lump Crab Cake - 10

Four Jumbo Shrimp - 10

6oz Canadian Lobster Tail - 30

~ SIDES ~

Herb Roasted Baby Yukon Potatoes

Chef's Rice Pilaf

Fresh Steamed Asparagus

Haricot Verts Sautéed in Garlic Butter - additional 3

Broccolini Sautéed in Garlic and Olive Oil - additional 3

~ SIGNATURE DISHES & PASTAS ~

no substitutions on signature entrees & pastas

Creole Seafood Pasta

mussels, jumbo shrimp, sea scallops with chorizo, shallots, garlic, tomatoes tossed with fresh hand made linguini in our spicy creole cream sauce
38

Pan Seared Scallops

from New Bedford, Massachusetts, in a red Thai coconut curry cream, sauteed garlic spinach and jasmine rice
42

Yellowfin Ahi Tuna

rare seared sesame crusted ahi tuna, Asian-wakame slaw, drizzled with wasabi aioli, soy caramel reduction, topped with wasabi caviar
38

~ WINES BY THE GLASS ~

HOUSE WINE

Chardonnay	7.25
Pinot Grigio	8.25
White Zinfandel	7.25
Cabernet Sauvignon	7.25
Merlot	7.25

WHITE

Riesling, Schmitt Sohne "Kabinett", Germany	9
Pinot Grigio, Banfi "Le Rime", Italy	10
Pinot Grigio, Santa Margherita, Italy	17
Vermentino di Sardegna, Olianias, Italy	13
Sauvignon Blanc, 13 Celsius, New Zealand	10
Sauvignon Blanc, Babich, New Zealand	13
Sauvignon Blanc, Jax Y3, Napa Valley	13
Chardonnay, Cupcake, California	9
Chardonnay, Sokol Blosser, "Evolution", Willamette, Oregon	12
Chardonnay, Chalk Hill, Sonoma County, California	15
Rosé, Cass, Paso Robles	12
Rosé, Maison Lorgetil, 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, Trapiche, 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
Cupcake Moscato D'asti, Italy	(glass) 9

~ BEERS ~

DOMESTIC

6

Budweiser	Bud Light
Michelob Ultra	Coors Light
Miller Lite	Yuengling Lager

DOMESTIC DRAFT

5

Bud Light
Michelob Amber Bock

SPECIALTY / IMPORTED

7

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

SPECIALTY DRAFT

8

Stella Artois
MJ's IPA

LOCAL CRAFT CAN

8

Cigar City Jai Alai IPA	Duke's Brown Ale
Coppertail Free Dive IPA	Shipyard Blood Orange Wheat
Motorworks Pulp Friction IPA	JDUBS Passion Wheat
Big Top Circus City IPA	

~ASK ABOUT OUR ROTATING SELECTION~

SPIKED SELTZERS

7

High Noon - Peach, Pineapple
Joia - Sparkling Grapefruit 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

~ PORT & 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 12

Martel VS 10

Courvoisier VSOP 15

Martel Cordon Bleu 25

Courvoisier XO 35

Remy Martin VSOP 17

Hennessy VS 15

Remy Martin XO 35

Hennessy VSOP 17

Park VSOP 12

Hennessy XO 32

~ COFFEE COCKTAILS ~

Mexican Coffee 8

Tia Maria, Corazon Tequila

Spanish Coffee 8

Tia Maria, Brandy

Irish Coffee 10

Jameson Irish Whiskey

Café B-52 13

Bailey's, Coffee Liqueur, Grand Marnier

Cafe Bailey's 8

Bailey's Irish Cream

Keoke Coffee 8

Brandy, Dark Crème de Cacao, Coffee Liqueur

Kentucky Cream Coffee 9

Buffalo Trace Bourbon Cream

Espressotini 12

Deep Eddy Vodka, Dark Crème de Cocoa, 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

360 Watermelon Vodka, Cointreau, Sour Mix, Cranberry Juice, Stirring's Watermelon Puree

Lido Key Lime Martini 12

Three Olives Vanilla Vodka, KeKe Beach Key Lime Liqueur, Pineapple Juice, 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

Oranje Chocolate Balltini 13

Ketel One Oranje Vodka, Dorda Chocolate Liqueur, Dark Crème de Cacao

Mango Tango Martini 10

Three Olives Mango Vodka, Three Olives Coconut Vodka, Splash of Pineapple Juice

Pomegranate Martini 10

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

Marina Mojito 10

Don Q Rum, Organic Agave Nectar, Muddled Fresh Mint and Lime
*Add Fresh Pureed Strawberry, Coconut, or Mango 1

Mermaid Mule 12

Mermaid Vodka, Fresh Squeezed Lime Juice and Ginger Beer

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

Hiatus Watermelon Margarita 14

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

Ginger Margarita 12

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

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 floater of Gran Gala

Pure Margarita 14

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

MJ's Pink Lemonade 9

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

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, Cupcake Moscato 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