



MARINA JACK

MAIN DINING ROOM

LUNCH 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

Coconut Shrimp

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

Braised Mussels

mussels with garlic, shallots, chorizo and tomatoes braised in a white wine, saffron, fennel and tomato broth with garlic crostini
20

Baked Oysters Rockefeller

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

Oysters on the Half Shell

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

Spicy Shrimp

crispy fried shrimp tossed in a spicy mayo with romaine and micro greens
19

Thai Chili Calamari

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

Beef Skewers

3 tenderloin beef skewers with a sweet chili glaze, Asian sesame ginger slaw, toasted sesame seeds, green onions and a soy caramel reduction
18

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
-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 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

Blackened Salmon BLT Wrap

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

Classic Reuben

corned beef, sauerkraut and swiss cheese with 1000 island dressing on grilled marble rye bread
17

*Make it a Grouper Reuben 27

Swiss and Mushroom Beef Sandwich

tenderloin tips with sauteed mushrooms, roasted red peppers, caramelized onion, baby greens and chipotle mayo on a toasted ciabatta roll
20

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

Crispy Thai Chicken

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

Seafood Roll

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

Soft Shell Crab Sandwich

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

~SPECIALTIES~

Island Snapper

macadamia crusted snapper with pina colada glaze and mango salsa, served with rice pilaf and asparagus
27

Creole Grouper

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

Mahi Gyros

grilled mahi with mediterranean slaw in grilled pita pockets with feta cheese and dill tatziki sauce
19

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

Blackened Grouper Tacos

2 grilled flour tortillas stuffed with blackened grouper, a creamy jalapeño vinaigrette slaw, served with fresh lime
20

Curry Chicken Salad

Madras curry chicken salad with dried cranberries and toasted almonds on walnut and cranberry wheat toast, arugula salad, tomato jam and grapes
17

~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

~ WINES BY THE GLASS ~

WHITE

Riesling, Schmitt Sohne "Kabinett", Germany	9
Pinot Grigio, Chloe, Valdadige, D.O.C., Italy	10
Pinot Grigio, Santa Margherita, Italy	18
Sauvignon Blanc, 13 Celsius, New Zealand	10
Sauvignon Blanc, Babich, New Zealand	13
Sauvignon Blanc, Jax Y3, Napa Valley	13
Bordeaux Blanc, Chateau La Freynelle, France	
(Sauvignon Blanc/Semillon/Muscadelle)	12
Rhône Blend, Treana by Hope Family Wines, Paso Robles	
(Viognier, Marsanne, Roussanne)	14
Chardonnay, Marquis de Pennautier, Languedoc, France	11
Chardonnay, Sokol Blosser "Evolution", Willamette, Oregon	12
Chardonnay, Chalk Hill, Russian River, California	15

WHITE ZINFANDEL/ROSÉ

White Zinfandel, Beringer, California	8
Rosé, Cass, Paso Robles, California	12
Rosé, Maison Lorgeril, Ô de Rosé, Languedoc, France	14

RED

Pinot Noir, Horizon by Albert Bichot, France	11
Pinot Noir, Meiomi, California	13
Pinot Noir, King Estate "Inscription", Willamette Valley	15
Merlot, William Hill, Central Coast	10
Malbec, Trapiche, Argentina	11
Monastrell, Juan Gil "Jumilla Silver Label", Spain	13
Chianti Superiore, Castello del Trebbio, Tuscany, Italy	13
Cabernet Sauvignon, Hahn, Central Coast	11
Cabernet Sauvignon, DAOU, Paso Robles	15
Cabernet Sauvignon, B.R. Cohn "Sonoma Series", Sonoma	19
Red Blend, Department 66 by Dave Phinney "Others", Côtes Catalanes, France	18
Zinfandel, Seghesio, Sonoma, California	15

SPARKLING

Cava Brut Split, Jaume Serra Cristalino	12
Brut Rosé Split, JP Chenet, France	12
Prosecco Split, Cantine Maschio, D.O.C., Italy	12

~ BEERS ~

DOMESTIC 6

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite
Yuengling Lager

SPECIALTY / IMPORTED 7

Becks N/A
Corona Extra
Heineken
Sam Adams Boston Lager
Stella Artois

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
Shipyards 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

~ 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

~ 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 9

Tia Maria, Corazon Tequila

Spanish Coffee 8

Tia Maria, Brandy

Caribbean Coffee 9

Tia Maria, Kraken Rum

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's 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 and a splash of Stirring's Watermelon Puree

Lido Key Lime Martini 11

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

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

Buffalo Stampede 15

Buffalo Trace Bourbon, Drambuie, Sweet Vermouth and Orange Bitters

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, Stirring's Watermelon Puree

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

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, Cupcake 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