



MARINA JACK

MAIN DINING ROOM

DINNER MENU

APPETIZERS

Coconut Curry Mussels

Mussels with Garlic, Shallots, Ginger and Jalapeño, in a Red Curry and Coconut Cream Sauce with Lime, Green Onions and Cilantro
20.25

Charcuterie Board

Chef's Selection of Imported Cheeses with Prosciutto Di Parma, Genoa Salami, Capicola, Marinated Olives, Pickled Red Onions, Tomato Jam and Crostinis
20.25

Grilled Octopus

Spanish Octopus Marinated in Herbs, Chili and Garlic with Garbanzo Beans, Tomato, Artichokes, Olive Salad and Romesco Sauce with Basil Coulis
21.25

Oysters on Half Shell

Half Dozen Fresh Oysters, Served with Cocktail Sauce and Horseradish
17
Each Additional Oyster 3

Spicy Shrimp

Crispy Fried Shrimp with Spicy Mayo, Romaine and Micro Greens
19.25

Shrimp Cocktail

Served with Citrus Cocktail Sauce
19.25

Lobstercargo

Succulent Lobster Meat Cooked in a Garlic-Truffle Butter and Romano Cheese
22.25

Baked Oysters Rockefeller

Six Oysters with Pernod, Bacon and Spinach Topping, Finished with Hollandaise Sauce and Parmesan Cheese
24.25

Goat Cheese Brulee

Bruleed Goat Cheese with Olives, Tomatoes and Pickled Onion, Over Arugula Salad Served with a Pesto Sauce and Crostinis
18.25

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

Sherry Crab Bisque

A Delicate Blend of Fresh Cream, Dill, Sherry and Lump Crab Meat
Cup 8.25
Bowl 10.25

Side Harbor Salad

Baby Greens, Romaine, Pear Tomatoes, Red Onion, Cucumber and Hearts of Palm, Tossed in our Signature Balsamic Dressing
10.25

Side Caesar Salad

Crisp Romaine Lettuce Tossed With House Made Caesar Dressing, Croutons and Shaved Grana Padano Cheese
10.25

Caprese Salad

Vine Ripe Tomatoes with Fresh Buffalo Mozzarella, Accented with Pesto Sauce and Balsamic Reduction
15.25

SEAFOOD

Served With Chef's Choice Starch and Vegetable

Potato Crusted Grouper

Baked Gulf Black Grouper with a Crispy Potato Crust, Topped with Horseradish Beurre Blanc
46

Greek Salmon

Baked Salmon with Heirloom Diced Tomatoes, Kalamata Olives, Capers, Feta Cheese and Honey Lime Vinaigrette
42

Lump Crab Cakes

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

Cedar Plank Chilean Salmon

Fresh Chilean Salmon Baked on a Maine White Cedar Plank, Glazed with a Vermont Maple and Stone Ground Mustard Sauce
42

Grouper Oscar

Pan Seared Grouper Topped with Asparagus and a Crab Cake, Finished with a Citrus Hollandaise Sauce
55

MEAT & POULTRY

Served With Chef's Choice Starch and Vegetable

Beef Medallions

2 4oz Beef Medallions Served with a Bordelaise Sauce
58

Roasted Half Chicken

With Garlic and Thyme Au-Jus
38

Bourbon Maple Pork Chop

12oz Duroc Heritage Prime Pork Chop, Brined and Grilled, Topped with Bourbon-Maple Glaze and Green Apple Jicama Salsa
36

Filet Mignon 8oz

Center Cut Filet Mignon, Accompanied with a Brandy and Wild Mushroom Cream Sauce
58

12oz New York Strip

Hand Cut from Halpern's Midwestern 1855 Black Angus Beef
48

SIGNATURE DISHES & PASTA

No Substitutions

Braised Boneless Short Rib

8oz Black Angus Midwestern Boneless Beef Short Rib with Mushroom Demi-Glace, Served with Chef's Choice Starch and Vegetable
50

Pan Seared Scallops

In a Red Thai Coconut Curry Cream, Served on Top of Sauteed Spinach and Jasmine Rice
46

Chef Dabney's Bouillabaisse

Delicate Lobster, Shrimp, Scallops, Mussels, and Grouper in a Flavorful Seafood Broth of Fresh Fennel, Saffron, Corn, Potatoes, Tomatoes, and Caramelized Onions, Accented with Pernod and Garnished with Rouille Sauce
48

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

Shrimp & Asparagus Scampi

Jumbo Shrimp Sauteed with Asparagus, Garlic, Shallots, White Wine, Cream and Lemon Butter, Tossed with Fresh Handmade Linguini Pasta
38

Grouper Puttanesca

Pan Seared Grouper with Garlic, Kalamata Olives, Anchovy, Tomatoes, and Capers, Served with Fresh Handmade Linguini Pasta
50

ADD ONS

Lump Crab Cake 21.25

Jumbo Shrimp 12

6oz Canadian Lobster Tail 30.25

Pan Seared Scallops 20

Split plate charge for all entrees 5 | Gratuity of 18% added to all parties of 8 or more | Gluten Free

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

WINES BY THE GLASS

WHITE

Riesling, Schmitt Sohne "Kabinett", Germany	9
Pinot Grigio, Bollini, Italy	11
Pinot Grigio, Santa Margherita, Italy	18
Sauvignon Blanc, Stoneleight, 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, St Francis, Sonoma County, California	12
Chardonnay, Chalk Hill, Sonoma County, California	15

ROSÉ

Rosé, Sofia, Francis Coppola, Monterey County	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, Trivento, Argentina	11
Monastrell, Juan Gil "Jumilla Silver Label", Spain	13
Chianti Superiore, Castello del Trebbio, Tuscany, Italy	13
Cabernet Sauvignon, Highlands 41, Paso Robles	12
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 – Grapefruit, Sparkling 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
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

Caribbean Coffee 10

Tia Maria, Kraken Rum

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 and a Splash of Grapefruit Juice

Mango Tango Martini 10

Three Olives Mango Vodka, Don Q Coconut rum and a 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

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, Watermelon Puree

Maui 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

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