



# MARINA JACK

Main Dining Room / Dinner

## APPETIZERS

<b>Grilled Octopus</b> GF	23
marinated spanish octopus, garbanzo beans, tomato, artichokes, olive salad, romesco sauce, basil coulis	
<b>Goat Cheese Brulee</b>	19
bruleed goat cheese, olives, tomatoes, pickled onion, arugula salad, pesto sauce and crostini	
<b>Charcuterie Board</b>	21
assorted imported and domestic cheese with prosciutto di parma, salami, capicola, marinated olives, peppers, pickled red onions, tomato jam, and crostini	
<b>Baked Oyster Rockefeller</b> GF	25
six oysters with pernod, bacon, and spinach, finished with hollandaise sauce and parmesan cheese	
<b>Oyster on Half Shell</b> GF	18
half dozen fresh oysters, served with cocktail sauce and horseradish each additional oyster 3	
<b>Lobstercargo</b> GF	23
succulent lobster meat cooked in garlic-truffle butter and romano cheese	
<b>Shrimp Cocktail</b> GF	20
served with citrus cocktail sauce and lemon	
<b>Thai Chili Calamari</b>	19
asian slaw with fried jalapeños and sweet thai chili sauce	
<b>Coconut Curry Mussels</b> GF	21
mussels with garlic, shallots, ginger and jalapeño in a red curry coconut cream sauce	
<b>Mussels Fra Diavolo</b> GF	21
mussels with tomatoes, white wine, garlic, and jalapeño peppers, served with garlic bread	

## SOUP & SALAD

<b>Sherry Crab Bisque</b>	10   12.5
blend of fresh cream, dill, sherry, and lump crab meat (cup   bowl)	
<b>Tomato Basil Bisque</b> GF	8   9.5
roasted tomato, onions, garlic, and basil (cup   bowl)	
<b>Caesar Salad</b>	11   16
crisp romaine lettuce tossed with house made caesar dressing, croutons, and shaved parmesan cheese (side   full)	
<b>Harbor Salad</b> GF	12   17
baby greens and romaine, pear tomatoes, red onions, cucumber, and hearts of palm, tossed in our signature balsamic dressing (side   full)	
<b>Caprese Salad</b> GF	17
vine ripe tomatoes with fresh buffalo mozzarella, accented with pesto sauce and balsamic reduction	

## ENTREES

served with rice or potatoes and chef's choice vegetable

<b>Grilled Seafood Mix</b> GF	80
three oyster rockefeller, three shrimp, three scallops, and lobster tail	
<b>Chilean Sea Bass</b> GF	65
pan seared with herb lemon butter sauce	
<b>Greek Salmon</b> GF	42
topped with heirloom tomatoes, green bell peppers, cucumbers, kalamata olives, capers, feta cheese, cilantro and honey vinaigrette	
<b>Pan Seared Sea Scallops</b> GF	48
a red Thai coconut curry cream over sauteed spinach and jasmine rice	
<b>Roasted Half Duck</b> GF	55
roasted semi boneless half duck with orange, grand marnier glaze	
<b>Chicken Milanese</b>	32
breaded chicken breast served with arugula and teardrop tomato salad, honey lime vinaigrette	
<b>Bourbon Maple Pork Chop</b> GF	38
brined and grilled, bourbon-maple glaze, green apple jicama salsa	
<b>Veal Chop</b> GF	70
grilled veal chop with citrus and herb hotel butter	
<b>Center Cut Filet Mignon</b> GF	58
center cut filet of beef, brandy and mushroom demi-glace	
<b>New York Strip Steak</b> GF	48
grilled strip steak, herb hotel butter	
<b>Braised Boneless Short Rib</b> GF	48
braised midwestern boneless beef short rib with mushrooms, red wine demi-glace	
<b>Grouper Oscar</b> GF	55
pan seared grouper with asparagus and lump crab meat, finished with citrus hollandaise sauce	

## PASTA

<b>Seafood Fra Diavolo</b>	40
handmade linguini, shrimp, scallops, mussels, and grouper, served in a lightly spiced marinara sauce	
<b>Shrimp &amp; Asparagus Scampi</b>	39
jumbo shrimp sauteed with asparagus, garlic, shallots, and white wine lemon butter sauce, tossed with handmade linguini	

## ADD ONS

applies to entrees and full salads only

<b>Two Scallops</b> GF	18
<b>One 6oz Lobster</b> GF	30
<b>Four Large Shrimp</b> GF	12
<b>3oz Jumbo Lump Crab Cake</b>	16

split plate charge for all entrees 5

gratuity of 20% added to all parties of 6 or more

GF = gluten free

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

**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**

big top circus city ipa – sarasota  
 sun king pachanga – sarasota  
 green bench postcard pils – sarasota  
 cigar city jai alai ipa – tampa  
 duke’s brown ale – jacksonville  
 shipyard florida blood orange wheat – orlando  
 ~ ask about our rotating selection ~

**Spiked Seltzers 7**

nutrl – ask about our flavors  
 white claw – black cherry, mango

**Port**

graham’s six grapes 8  
 taylor fladgate 20yr tawny 14

**Sherry**

harvey’s bristol cream 7  
 william’s and humbert dry sak 7

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, joel gott, california 13  
 bourdeaux blend, mouton cadet, bordeaux, france 12  
 chardonnay, kendall jackson vintners reserve, california 11  
 chardonnay, st francis, sonoma, california 12  
 chardonnay, chalk hill, sonoma, california 15

**Rosé**

rosé, sofia, francis coppola, monterey county 12  
 rosé, maison lorgetil, ô de rosé, languedoc, france 14

**Red**

pinot noir, horizon by albert bichot, france 11  
 pinot noir, meiom, california 13  
 pinot noir, la crema, 2022, monterey, california 15  
 merlot, silver gate, california 10  
 malbec, trivento, argentina 11  
 rioja, finca nueva reserva, rioja, spain 13  
 chianti superiore, castello del trebbio, tuscan, italy 13  
 cabernet sauvignon, highlands 41, paso robles, california 12  
 cabernet sauvignon, daou, paso robles, california 15  
 cabernet sauvignon, b.r. cohn “sonoma series”, sonoma, california 19  
 red blend, ferrari carano siena, sonoma, california 14  
 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

SPECIALTY COCKTAILS

**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

**Hot & Smokey Margarita 14**

jalapeño infused el mayor reposado, 400  
 conejos mezcal, fresh lime juice and  
 organic agave nectar

**Jack Paloma 16**

casamigos blanco tequila, munyon’s  
 paw-paw florida liqueur, grapefruit juice,  
 organic agave nectar, lime and club soda

**E11EVEN Mule 12**

E11EVEN vodka, fresh lime juice  
 and ginger beer

**Kraken Rum Runner 12**

don q rum, kraken dark spiced rum,  
 banana and blackberry liqueurs,  
 orange and pineapple juices

**Florida Martini 14**

E11EVEN 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 and a  
 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

**Marina Mojito 12**

don q cristal rum, organic agave nectar,  
 muddled fresh mint and lime  
 \*add strawberry, coconut, mango, or passionfruit 1ea

**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, drambaie, sweet  
 vermouth and orange bitters

**Italian Job 14**

bulliet bourbon, amaro nonino, orange  
 bitters and a lemon twist

**Empress of the Bay 14**

empress 1908 gin, thatcher’s cucumber  
 liqueur, fresh lime juice, and  
 organic agave nectar

**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