



MARINA JACK

MAIN DINING ROOM

LUNCH MENU

APPETIZERS

Oysters on Half Shell

Half Dozen Fresh Oysters, Served with Cocktail Sauce and Horseradish
17

Each Additional Oyster 3

Coconut Shrimp

Deep Fried and Served with a Citrus Horseradish Sauce
19

Spicy Shrimp

Crispy Fried Shrimp Tossed in a Spicy Mayo with Romaine and Micro Greens
19.25

Thai Chili Calamari

Calamari Rings and Tentacles Lightly Breaded and Fried, Served Over Asian Slaw with Fried Jalapeños and Sweet Thai Chili Sauce
19.25

Beef Skewers

Three Tenderloin Beef Skewers with a Sweet Chili Glaze, Asian Sesame Ginger Slaw, Toasted Sesame Seeds, Green Onions and a Soy Caramel Reduction
18.25

Baked Oysters Rockefeller

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

Spicy Tuna Tacos

Three Crispy Wonton Tacos with Raw Spicy Ahi Tuna, Sesame Ginger Slaw, Wasabi Aioli, Wakame Salad and Wasabi Caviar
19.25

Crab Cake

Handmade with Lump Crab Meat, Served with a Remoulade Sauce
21.25

SOUPS, SALADS & BOWLS

Harbor Salad

Baby Greens, Romaine, Pear Tomatoes, Red Onion, Cucumber and Hearts of Palm, Tossed in our Signature Balsamic Dressing
14.25

Classic Caesar Salad

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

Classic Cobb Salad

Baby Greens and Romaine Tossed with Egg, Bacon, Tomatoes, Croutons, Avocado, Blue Cheese Crumbles and Vinaigrette Dressing
15.25

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
15.25

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
Grilled or Blackened Grouper 15
Black and Blue Rare Tuna 11

Soups

Seafood Chowder
Navy Bean & Ham 
New England Clam Chowder
Tomato Basil Bisque 
Cup 6 Bowl 8

Bunless Blue Cheese

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
20.25

Tuna Nicoise Salad

Baby Greens with Chilled Roasted Baby Potatoes, Green Beans, Tomatoes, Eggs, Olives, Red Onions, and Sliced Ahi Tuna, Served with a Garlic and Herb Vinaigrette
20.25

Quinoa Bowl

Red Quinoa Salad with Marinated Chickpeas, Roasted Beets, Mandarin Oranges, Artichoke Hearts, and Pickled Onions, Served Over Broccoli Slaw in Citrus Honey Vinaigrette with Toasted Macadamia Nuts
17

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*

Crispy Thai Chicken

Fried Chicken Tenderloins Tossed in Sriracha and Thai Chili Glaze, Asian Sesame Ginger Slaw, Wasabi Aioli, Pickled Jalapeño and Red Onion, Served on a Toasted Brioche Bun
18.25

Classic Reuben

Corned Beef, Sauerkraut, Swiss Cheese and Thousand Island Dressing on Grilled Marble Rye
18

**Make it a Grouper or Mahi Reuben 28*

French Dip

Sliced Ribeye Served on a French Baguette with Provolone Cheese and Au Jus
19.25

Chipotle BBQ Short Rib

Slow Braised Shredded Short Rib in our Signature Chipotle BBQ Sauce, Served on Toasted Sourdough Bread with Cheddar Cheese and Coleslaw
17.25

Seafood Roll

Lobster, Crab, Scallops and Shrimp Salad Served on a Toasted Bun with Iceberg Lettuce, Diced Tomatoes and Remoulade Sauce
22.25

Angus Cheeseburger

Angus Beef Burger with House Seasoning, Served with your Choice of American, Swiss, Cheddar or Pepper Jack Cheese on a Toasted Sesame Bun
18

Add for 1.5 Each: Bacon, Ham, Fried Egg, Sauteed Onions, Mushrooms, Pickled Jalapeños or Avocado

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

SPECIALTIES

Fish Tacos

Two Grilled Flour Tortillas Stuffed with Your Choice of Mahi, Tuna, Salmon or Grouper, a Creamy Jalapeño Vinaigrette Slaw and Fresh Lime
20.25

Mahi Gyros

Grilled Mahi with Mediterranean Slaw, in Grilled Pita Pockets with Fresh Feta Cheese and Dill Tzatziki Sauce
19.25

**Sub beef tenderloin tips 3*

Salmon Pineapple Skewers

Honey Teriyaki Glaze, Served with Chef's Choice Starch and Vegetable
37.25

Grouper Piccata

Sauteed Grouper with a Creamy Lemon Butter and Caper Sauce, Served with Chef's Choice Starch and Vegetable
45.25

SIDES

French Fries

4

Sweet Potato Waffle Fries

5

 Creamy Veggie Slaw

4

 Fresh Fruit

5


 Asparagus

5

 Rice Pilaf

4

Split plate charge for all entrees 5 | Gratuity of 18% added to all parties of 8 or more | There is a risk associated in consuming any raw animal protein, raw eggs

 = Gluten Free

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