



MARINA JACK

Main Dining Room / Lunch

APPETIZERS

- Oysters on Half Shell** GF 18
half dozen fresh oysters, served with cocktail sauce and horseradish
each additional oyster 3
- Coconut Shrimp** 19
deep fried and served with a citrus horseradish sauce
- Spicy Shrimp** 19.25
crispy fried shrimp tossed in a spicy mayo with romaine and micro greens
- Thai Chili Calamari** 19
asian slaw with fried jalapeños and sweet thai chili sauce
- Beef Skewers** GF 18.5
three tenderloin beef skewers with a sweet chili glaze, asian sesame ginger slaw, toasted sesame seeds, green onions and a soy caramel reduction
- Baked Oysters Rockefeller** 25
six oysters with pernod, bacon and spinach topping, finished with hollandaise sauce and parmesan cheese
- Spicy Tuna Tacos** 19.25
three crispy wonton tacos with raw spicy ahi tuna, sesame ginger slaw, wasabi aioli, wakame salad and wasabi caviar
- Crab Cake** 21.25
handmade with lump crab meat, served with a remoulade sauce

SOUP & SALAD

- Soups** cup 6 | bowl 8
seafood chowder
navy bean & ham GF
new england clam chowder
tomato basil bisque GF
- Harbor Salad** GF 14.25
baby greens, romaine, pear tomatoes, red onion, cucumber and hearts of palm, tossed in our signature balsamic dressing
- Classic Caesar Salad** 14
crisp romaine lettuce tossed with house made caesar dressing, croutons and shaved grana padano cheese
- Classic Cobb Salad** 15.5
baby greens and romaine tossed with egg, bacon, tomatoes, croutons, avocado, blue cheese crumbles and vinaigrette dressing
- Floribbean Chopped** GF 15.5
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
- Bunless Blue Cheese** GF 21
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
- Tuna Nicoise Salad** GF 20.5
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
- 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

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

BOWLS

- Quinoa Bowl** GF 17
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
- Ahi Tuna Poke Bowl** 20
(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

SANDWICHES

all sandwiches are served with french fries and a pickle spear. substitute with fresh seasonal fruit or waffle cut sweet potato fries for 2.5

- Crispy Thai Chicken** 18.25
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
- Classic Reuben** 18
corned beef, sauerkraut, swiss cheese and thousand island dressing on grilled marble rye
*make it a grouper or mahi reuben 28
- French Dip** 19.25
sliced ribeye served on a french baguette with provolone cheese and au jus
- Chipotle BBQ Short Rib** 17.25
slow braised shredded short rib in our signature chipotle bbq sauce, served on toasted sourdough bread with cheddar cheese and coleslaw
- Seafood Roll** 22.25
lobster, crab, scallops and shrimp salad served on a toasted bun with iceberg lettuce, diced tomatoes and remoulade sauce
- Angus Cheeseburger** 18
angus beef burger with house seasoning, served with your choice of american, swiss, cheddar or pepper jack cheese on a toasted sesame bun
add for 1.5 each: bacon, ham, fried egg, sauteed onions, mushrooms, pickled jalapeños or avocado
- Grouper Sandwich** 26
grilled, fried or blackened gulf grouper, served on a toasted sesame seed bun with lettuce, tomato and remoulade sauce on the side

SPECIALTIES

- Fish Tacos** 20.25
two grilled flour tortillas stuffed with your choice of mahi, tuna, salmon or grouper, a creamy jalapeño vinaigrette slaw and fresh lime
- Mahi Gyros** 19.25
grilled mahi with mediterranean slaw, in grilled pita pockets with fresh feta cheese and dill tzatziki sauce
*sub beef tenderloin tips 3
- Blackened Salmon BLT Wrap** 19
bacon, lettuce, tomato, cucumber, and lemon garlic aioli, served with fries
- Grouper Piccata** 45.25
sauteed grouper with a creamy lemon butter and caper sauce, served with chef's choice starch and vegetable

SIDES

- French Fries** 4
- Sweet Potato Waffle Fries** 5
- Creamy Veggie Slaw** GF 4
- Fresh Fruit** GF 5
- Asparagus** GF 5
- Rice Pilaf** GF 4

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, drambuie, 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