



MARINA JACK

MAIN DINING ROOM

DINNER MENU

APPETIZERS

Thai Chili Calamari

Calamari Rings and Tentacles Lightly Breaded and Fried, Served Over Asian Slaw with Fried Jalapeños and Sweet Thai Chili Sauce
19

Black & Blue Tuna

Yellowfin Tuna, Blackened Rare Sashimi Style, Served with Asian Seaweed Slaw, Cusabi Sauce and a Soy Caramel Reduction
19

Coconut Shrimp

Deep Fried and Served with a Citrus Horseradish Sauce
19

Oysters on Half Shell

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

Baked Oysters Rockefeller

Six Oysters with Pernod, Bacon and Spinach Topping, Finished with Hollandaise Sauce and Parmesan Cheese
24

Lobster & Crab Artichoke Dip

Lobster, Lump Blue Crab and Artichoke Hearts in a Sherry Cream Sauce, with Romano Cheese and Panko Topping, Served with Crispy Pita
21

SOUPS, SALADS & BOWLS

Sherry Crab Bisque

A Delicate Blend of Fresh Cream, Dill, Sherry and Lump Crab Meat
Cup 8 Bowl 10

Harbor Salad

Baby Greens, Romaine, Pear Tomatoes, Red Onion, Cucumber and Hearts of Palm, Tossed in our Signature Balsamic Dressing
14

Classic Caesar Salad

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

Caprese Salad

Vine Ripe Tomatoes with Fresh Buffalo Mozzarella, Accented with Pesto Sauce and Balsamic Reduction
15

Bunless Blue Cheese

8oz 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

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

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

ENTREES

Filet Mignon 8oz

Center Cut Filet Mignon, Accompanied with a Brandy and Wild Mushroom Cream Sauce
49

Braised Boneless Short Rib

8oz Black Angus Midwestern Boneless Beef Short Rib with Mushroom Demi Glaze
39

Bourbon Maple Grilled Pork Chop

12oz Duroc Heritage Prime Pork Chop, Brined and Grilled, Topped with Bourbon-maple Glaze and Green Apple Jicama Salsa
35

Chicken Cacciatore

Half Chicken Braised with Italian Herbs, Onions, Peppers and Mushrooms, in a White Wine and Tomato Sauce
37

Potato Crusted Grouper

Baked Gulf Black Grouper with a Crispy Potato Crust, Topped with Horseradish Beurre Blanc
44

Lump Crab Cakes

Signature Lump Crab Cakes, Served with our House Made Remoulade and Tomato Jam, Topped with Crispy Jalapeño
41

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
38

Tuscan Salmon

Garlic and Herb Marinated Grilled Salmon, Topped with Lemon Butter and Tomato Capers Tapenade
28


Shrimp & Asparagus Scampi


Jumbo Shrimp Sautéed with Asparagus, Garlic, Shallots, White Wine, Cream and Lemon Butter, Tossed with Fresh Hand Made Linguini Pasta
36

SIDES

Chefs Rice Pilaf 

Fresh Steamed Asparagus 

Herb Roasted Baby Yukon Potatoes 

Broccoli Sauteed In Garlic Olive Oil 
*Additional 3

ADD ONS

White Truffle Garlic Butter 3 

Blue Cheese Crust 3 

Sauteed Onions and Mushrooms 3 

Classic Bernaise Sauce 3 

Lump Crab Cake 10

Four Jumbo Shrimp 10 

6oz Canadian Lobster Tail 30 

Split plate charge for all entrees 15

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	12
(Sauvignon Blanc/Semillon/Muscadelle)	
Rhône Blend, Treana by Hope Family Wines, Paso Robles	14
(Viognier, Marsanne, Roussanne)	11
Chardonnay, Marquis de Pennautier, Languedoc, France	
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, 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 – 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, Stirling'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

Mauí 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