



MARINA JACK

MAIN DINING ROOM

LUNCH MENU

APPETIZERS

Harbor Side Nachos

Fresh Cooked Tortilla Chips Topped with House Made Meat Chili, Queso Cheese Sauce, Tomatoes, Green Onions, Pickled Jalapeños and Sour Cream

14

Add Chicken 4 | Add Shrimp 8

Thai Chili Calamari

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

19

Buffalo Wings

One Pound of Crispy Fried Buffalo Wings, Tossed in Your Choice of Sauce; Traditional Buffalo, Sweet Thai Chili Glaze or Chipotle BBQ

19

Baked Oysters Rockefeller

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

24

Warm Pretzel Sticks & Queso

Freshly Baked Pretzel Sticks, Served with Queso Dipping Sauce

14

Coconut Shrimp

Deep Fried and Served with a Citrus Horseradish Sauce

19

Tortilla Basket

with the Following Salsa / Dip Options
Fresh Salsa 10 | Queso Cheese Dip 12
Chili 13 | Guacamole 14

Oysters on Half Shell

Half Dozen Fresh Oysters, Served with Cocktail Sauce and Horseradish

17

Each Additional Oyster 3

SOUPS, SALADS & BOWLS

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

Classic Cobb Salad

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

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

Seafood Chowder

Cup 6 Bowl 8

Navy Bean & Ham

Cup 6 Bowl 8

New England Clam Chowder

Cup 6 Bowl 8

Caribbean Conch Chowder

Cup 6 Bowl 8

SANDWICHES & TACOS

All Sandwiches (Excluding Tacos) are Served with French Fries and a Pickle Spear.

*Substitute with Fresh Seasonal Fruit or Waffle Cut Sweet Potato Fries 2.5

Seafood Roll

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

22

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

Classic Reuben

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

17

*Make it a Grouper Reuben 27

Blackened Mahi Tacos

Two Grilled Flour Tortillas Stuffed with Blackened Mahi, Lemon Garlic Aioli, Creamy Jalapeño Vinaigrette Slaw and Fresh Lime

18

Cuban Sandwich

Fresh Ham, Genoa Salami, Roast Pork Loin, Swiss Cheese, Sliced Pickles, Mild Mustard and Mayonnaise, Pressed on Cuban Bread

17

California Chicken Sandwich

Grilled Chicken Breast Topped with Guacamole, Crispy Bacon, Swiss Cheese, Lettuce, Tomato and Lemon Garlic Aioli on a Toasted Pretzel Bun

18

Double Angus Cheeseburger

Double Cheeseburger Served with Your Choice of American, Swiss or Pepper Jack Cheese, Lettuce and Tomato on a Sesame Seed Bun

17

Add Bacon 2

Blackened Grouper Tacos

Two Grilled Flour Tortillas Stuffed with Blackened Grouper, Creamy Jalapeño Vinaigrette Slaw and Fresh Lime

20

SPECIALTIES

Chipotle BBQ Ribs

One Pound Full Rack of Slow Cooked Danish Baby Back Ribs, Basted with our Chipotle BBQ Sauce

25

Island Mahi

Macadamia Crusted Mahi, Pan Fried with Pina Colada Glaze and Mango Salsa, Served with Rice Pilaf and Asparagus

25

Caribbean Grouper

Pan Seared Grouper with Caribbean Jerk Seasoning, Topped with Mango Salsa, Served with Rice Pilaf and Asparagus

33

Curry Chicken Salad

Madras Curry Chicken Salad With Dried Cranberries and Toasted Almonds on Walnut and Cranberry Wheat Toast, Arugula Salad, Tomato Jam and Grapes

17

Tuscan Salmon

Garlic and Herb Marinated Grilled Salmon Topped with Lemon Butter and Tomato Caper Tapenade, Served With Rice Pilaf and Asparagus

28

SIDES

French Fries

4

Sweet Potato Waffle Fries

4

 **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	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