



MARINA JACK

EASTER BRUNCH MENU 10:00AM-2:30PM

SMALL PLATES

Oysters on the Half Shell

half dozen fresh oysters, served with cocktail sauce and horseradish

13

*Each additional oyster 2

Thai Chili Calamari

calamari rings lightly breaded and fried, served over Asian slaw with fried jalapenos and sweet Thai chili sauce

13

Spicy Shrimp

crispy fried shrimp tossed in spicy mayo with romaine, and micro greens

15

Baked Oysters Rockefeller

oysters with pernod, spinach and bacon topping, finished with hollandaise sauce and parmesan cheese

20

Tropical Seafood Ceviche

marinated shrimp and bay scallops in lime and aji amarillo with mango, red onion and cilantro, served with tortilla chips

17

SOUPS, SALADS & BOWLS

cup 5 bowl 7

Tomato Basil Bisque

Seafood Chowder

New England Clam Chowder

Navy Bean & Ham

Harbor Salad

baby greens, romaine, pear tomatoes, red onion, cucumber and hearts of palm, tossed in our signature balsamic vinaigrette

12

Caprese Salad

vine ripe tomatoes with fresh buffalo mozzarella, accented with pesto sauce and balsamic reduction

13

Classic Cobb Salad

baby greens & romaine tossed with egg, grilled chicken, bacon, tomatoes, croutons, avocado, bleu cheese crumbles and vinaigrette dressing

15

Beet, Arugula & Goat Cheese

oven roasted chilled red beets with arugula, crumbled goat cheese, red onions and toasted pine nuts tossed, in a raspberry balsamic dressing

14

Quinoa Bowl

red quinoa with chickpeas, roasted red beets, broccoli slaw, mandarin oranges, carrots and pickled onions, tossed in a citrus honey vinaigrette, topped with macadamia nuts

14

Ahi Tuna Poke Bowl

Ahi Tuna in our poke sauce over Asian slaw with avocado, mango, cucumber, seaweed, pickled onions and ginger, topped with sesame seeds and green onion

-TUNA IS SERVED RAW IN THIS DISH & CANNOT BE COOKED-

15

Salad add-ons:

Grilled or Blackened Chicken 5

Grilled or Blackened Salmon 8

4oz Rare Sesame Seed Crusted Tuna 8

Grilled or Blackened Shrimp 9

Colossal Crab Meat 12

Grilled or Blackened Grouper 12

SANDWICHES & SPECIALTIES

all sandwiches include french fries and a pickle spear

*substitute fresh fruit or sweet potato fries 2.5

Mahi Gyros

grilled Mahi with mediterranean slaw in grilled pita pockets with feta cheese and dill tatziki sauce

16

Tuscan Salmon

topped with tomato tapenade, served with rice pilaf and asparagus

23

Island Snapper

macadamia crusted snapper with pina colada glaze and mango salsa, served with rice pilaf and asparagus

21

Gulf Grouper

grilled or blackened fresh Gulf grouper, served with rice pilaf and sauteed garlic spinach, topped with lemon caper butter sauce

25

Angus Cheeseburger

8oz Angus ground chuck burger with house seasonings, served with your choice of American, Swiss, Cheddar or Pepper Jack cheese on a toasted sesame seed bun

15

Grouper Sandwich

grilled, fried, or blackened Gulf grouper served on a toasted sesame seed bun with lettuce, tomato and remoulade sauce on the side

19

Lobster & Seafood Roll

Lobster, snow crab, scallops and shrimp salad on a toasted bun with shredded iceberg lettuce, diced tomatoes and remoulade sauce

18

Pesto Chicken Panini

grilled chicken breast with tomato, fresh mozzarella, pesto mayo and spinach on a toasted brioche bun

15

BRUNCH

Belgian Waffle

topped with strawberries, whipped cream, praline pecans and Vermont maple syrup

14

Breakfast Tostada

two crispy corn tortilla shells with scrambled eggs, black beans, and jack cheddar cheese, topped with shredded lettuce, salsa, sour cream and cilantro aioli

14

Smoked Salmon Platter

Scottish smoked salmon with capers, red onion, boiled egg, and brie cheese mousse, served with grilled pita

15

Blue Crab Benedict

Colossal blue crab served over toasted English muffins, topped with poached eggs and classic bernaise sauce

18

Quiche Lorraine

Savory tart filled with bacon, roasted red peppers, caramelized onions, spinach, egg custard, and swiss and gouda cheese, served with arugula and pear tomato salad

15

SIDES

Rice Pilaf 3 

Fresh Fruit 4 

Sweet Potato Waffle Fries 4

Sauteed Garlic Spinach 4 

Asparagus 4 

Quinoa 5 



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