

Appetizers

Lump Crab Cake 14.95

"Award Winning" Blue Crabcake, Served with an Ancho Remoulade

Black & Blue Tuna 10.50

Yellowfin Tuna, Blackened Rare, Sashimi Style, Served with Dijon Soy Sauce.

Wild Mushroom Ravioli 13.95

Served with Grilled Eggplant and Baby Zucchini. Topped with Crimini and Scallion Demi-Glace.

Baked Diver Trio 16.95

Caramelized Diver Scallops Baked in Garlic White Wine Sauce.

Fresh Oysters 14.95

12 Gulf Coast Oysters Served on the Half Shell with Cocktail Sauce.

Steamed Island Mussels 13.95

Steamed with White Wine and Garlic, Served with Parsley Butter.

Spinach Portabella 11.95

Topped with Spinach and Mozzarella Cheese. Drizzled with a Reduction of Balsamic Vinegar.

Chilled Prawn Cocktail 15.95

Served with Cocktail Sauce and Lemon.

Crispy Calamari Rings 9.95

Seasoned Calamari Rings, Served with Marinara Sauce.

Escargot 13.95

Served in Mushroom Caps with Garlic Butter Sauce.

Caprese 10.95

Fresh Buffalo Mozzarella Served over Seasonal Tomato. Drizzled with Basil Pesto and Balsamic Reduction.

Oysters Rockefeller 13.95

Six Gulf Coast Oysters, Baked with Spinach and Topped with Hollandaise Sauce.

Pasta

You May Substitute a Caesar Salad, Mandarin Salad or French Onion Soup for an Additional 3.95

All Entrées Include a Choice of Jack's House Salad or a Cup of Soup D' Jour

Blackened King Prawns 31.95

Served with Angel Hair and Spicy White Wine Sauce.

"Marina Jack" Fettuccine 24.95

Sautéed Shrimp and Scallops Tossed in Alfredo Sauce with Fettuccine Pasta.

Shrimp Diablo Marinara 26.95

Fresh Gulf Shrimp, Sautéed in Garlic and Fresh Herbs with Zesty Marinara Sauce.

Butternut Squash Ravioli 24.95

Saffron Infused and Served with Grilled Seasonal Vegetables and Caramelized Cipollini Onions. Topped with a Herb and Chive Vinaigrette Sauce.

Diver Scallops & Mussels Pesto 27.95

Tossed with Penne, Shallots, Sun Dried Tomatoes and a Hint of White Wine and Butter.

Market Fresh Fish Selections

Potato Crusted Grouper 28.95

Served over Wilted Spinach. Topped with Horseradish Beurre Blanc.

Chilean Sea Bass 33.95

Bronzed and Topped with Red Curry Lime Sauce. Served over Sautéed Spinach.

Filet of Sole 26.95

Egg Dipped and Pan Roasted, Served with Creole Hollandaise. Garnished with Puffed Capers.

Hook & Line Salmon 28.95

Wild Certified Salmon, Chargrilled and Served with Fresh Dill Sauce.

Mountain Trout 26.95

Broiled North Carolina Farm Raised Trout. Served with Lemon Caper Butter Sauce.

Red Snapper Amandine 31.95

Topped with Almonds and Served with Amaretto Beurre Blanc.

Signature Entrées

Pan Seared "Diver" Scallops 31.95

Served over Sautéed Spinach and Garlic Cream Sauce.

"Award Winning" Crab Cakes 27.95

Signature All Lump Blue Crab Cakes, Served with an Ancho Remoulade.

Captain Jack's Fried Seafood Platter 26.95

Our Best Selling Entrée Featuring Shrimp, Scallops, Grouper Nuggets, and Lump Blue Crab Cake.

Filet Mignon** 32.95

Eight Ounce Center Cut, Served with a Portabella Mushroom Sauce.

New York Strip Steak** 33.95

A 12 Ounce Cut of Aged Beef, Topped with Beer Battered Onion Rings.

Glazed Duck Medallions 28.95

Honey Glazed Medallions of Duck Breast, Served over Fruit Chutney, Topped with Mango Butter.

Porcini Crusted Delmonico Rib-Eye** 27.95

10 Ounce Cut Served with a Seasonal Tomato Relish.

Surf & Turf** 42.95

Center Cut Filet Paired with a Canadian Lobster Tail.

Twin Tails 44.95

Broiled Canadian Lobster Tails Served with Drawn Butter.

Chicken Boursin 24.95

Served with a Boursin Cream Sauce and Garnished with Smoked Bacon Crumbles.

New Zealand Rack of Lamb** 32.95

Roasted with a Dijon and Herb Crust Accompanied with Blackberry Balsamic Reduction.

Charbroiled Kurobuta 32.95

Bone in Pork Chop, Ancho Java Seasonings. Served with Roasted Fiji Apples and Sun Dried Cherry Demi Glace.

** Tinting on the Windows make Beef/Lamb Entrées Appear Overcooked

18% Service Charge will be added to all parties of 6 or more

There is a Significant Risk Associated with the Consumption of Raw or Undercooked Protein