

Appetizers

Spinach Portabella 10.95

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

Crispy Calamari Rings 9.95

Seasoned Calamari Rings, Served with Marina Sauce

Chilled Prawn Cocktail 15.95

Served with Cocktail Sauce and Lemon

Escargot 13.95

Served in Mushroom Caps with Garlic Butter Sauce.

Baked Diver Trio 14.95

Caramelized Diver Scallops Baked in Garlic White Wine Sauce.

Lump Crabcake 14.95

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

Black & Blue Tuna 9.95

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

Fresh Oysters 13.95

12 Oysters Served on the Half Shell with Cocktail Sauce.

Oysters Rockefeller 12.95

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

Steamed Island Mussels 13.95

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

Pasta

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

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

Blackened King Prawns 28.95

Served with Angel Hair and a Spicy White Wine Sauce

"Marina Jack" Fettuccine 23.95

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

Shrimp Diablo Marinara 25.95

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

Spicy Creole Seafood Pasta 26.95

Crawfish Tails, Baby Scallops, Danish Lobster Tail and Cremini Mushrooms Tossed in Linguini Pasta and Tabasco Cream Sauce.

Market Fresh Fish Selections

Chilean Sea Bass 32.95

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

Blackened Mahi Mahi 24.95

Served with Brandied Shrimp Sauce.

Hook & Line Salmon 26.95

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

Charbroiled Swordfish 28.95

Topped with Tropical Salsa.

Red Snapper Amandine 29.95

Served with Amaretto Beurre Blanc.

Gulf Grouper 27.95

Charbroiled and Topped with Chive Lemon Butter Sauce or Key Lime Butter

Signature Entrees

Pan Seared "Diver" Scallops 29.95

Served over Sauteed 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 Entree Featuring Shrimp, Scallops, Grouper Nuggets and Lump Blue Crab Cake.

Filet Mignon** 31.95

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

New York Strip Steak** 31.95

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

Glazed Duck Medallions 27.95

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

Rib-Eye** 26.95

Ten Ounce Cut, Served with Sauteed Mushrooms.

Surf & Turf ** 41.95

Center Cut Filet Paired with Canadian Lobster Tail

Twin Tails 43.95

Broiled Canadian Lobster Tails Served with Drawn Butter

Chicken Boursin 23.95

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

New Zealand Rack of Lamb** 31.95

Roasted with a Dijon and Herb Crust Accompanied with Rosemary Infused Demi-Glace.

**Tinting on the windows make Beef/Lamb entrees 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 animal protein