

# MARINA JACK

DINNER MENU

DEEP SIX LOUNGE

## ~ APPETIZERS ~

### Coconut Curry Mussels

mussels with garlic, shallots, ginger and jalapeno, in a red curry and coconut cream sauce with lime, green onions and cilantro  
16

### Spicy Tuna Tacos

three crispy wonton tacos with raw spicy ahi tuna, sesame ginger slaw, wasabi aioli, wakame salad and wasabi caviar  
15

### Baked Oysters Rockefeller

oysters with pernod, bacon and spinach topping, finished with hollandaise sauce and parmesan cheese  
20

### Coconut Shrimp

deep fried coconut breaded shrimp with pina colada dipping sauce  
17

### Lump Crab and Lobster Nachos

crispy tortilla chips with lump crab and lobster, smoked gouda, tomatoes, green onions, drizzled with remoulade and sour cream, served with house made salsa  
18

### Oysters on the Half Shell

half dozen fresh oysters, served with cocktail sauce and horseradish  
13  
\*Each additional oyster 2

### Black and Bleu Tuna

Yellowfin tuna, blackened rare sashimi style, served with Asian seaweed slaw, cusabi sauce and a soy caramel reduction  
14

### Thai Chili Calamari

calamari rings lightly breaded and fried, served over Asian slaw with fried jalapenos and sweet Thai chili sauce  
14

### Tropical Seafood Ceviche

marinated shrimp and scallops in lime and aji amarillo with mango, red onion and cilantro, served with corn tortilla chips  
17

## ~ SOUP, SALAD & BOWLS ~

Tomato Basil Bisque  | Seafood Chowder | New England Clam Chowder | Navy Bean & Ham 

cup 5 / bowl 7

### 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 a balsamic reduction  
13

### 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

### Caesar Salad

crisp romaine lettuce tossed with house made caesar dressing, croutons and shaved grana padano cheese  
12

### Louis

romaine lettuce with artichokes, tomato, asparagus, egg and green olives served with 1000 Island dressing on the side  
12

### 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  
15

### 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

### Bunless Bleu Cheese

10oz angus beef burger topped with bleu 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  
17

## ~ SANDWICHES ~

all sandwiches include french fries and a pickle spear. substitute fresh fruit or sweet potato fries 2.5

### Black and Bleu Beef Sliders

blackened tenderloin tips with sauteed onions, mushrooms, baby greens, tomato jam and bleu cheese crumbles, served on brioche slider rolls  
18

### Grouper Sandwich

grilled, fried or blackened Gulf grouper, served on a toasted sesame seed bun with lettuce and tomato, served with remoulade sauce on the side  
19

### Classic Reuben

corned beef, sauerkraut and swiss cheese with 1000 island dressing on grilled marble rye bread  
14  
\*Make it a Grouper Reuben 22

### 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

## ~ SEAFOOD ~

choice of two sides with entrees below

### Grilled Chilean Seabass

topped with fried capers, charred grape tomatoes and pesto butter  
36

### Lump Crab Cakes

signature lump crab cakes, crispy jalapenos, our house remoulade and scratch made tomato jam  
32

### Tuscan Salmon

topped with tomato tapenade  
23

### Stuffed Half Maine Lobster

lobster stuffed with our signature lump crab cake, baked and topped with bernaise sauce  
37

### Potato Crusted Grouper

baked gulf black grouper with a crispy potato crust, topped with horseradish beurre blanc  
34

## ~ MEATS & POULTRY ~

choice of two sides with entrees below

### Center Cut Filet Mignon

center cut filet mignon, accompanied with a brandy and wild mushroom demi cream sauce  
6oz 36 / 8oz 40

### Half Roasted Chicken

herb and lemon marinated half roasted chicken, fresh thyme, and butter glaze  
31

### Braised Boneless Short Rib

8oz 1855 black angus midwestern boneless beef short rib with wild mushroom and demi glaze  
33

## ~ ADD ONS ~

Lump Crab Cake - 7

Two U-10 Diver Scallops - 11

6oz Canadian Lobster Tail - 20


## ~ SIDES ~

Herb Roasted Baby Yukon Potatoes 

Sauteed Garlic Spinach 

Chef's Rice Pilaf 

Fresh Steamed Asparagus 

Broccolini Sautéed in Garlic  and Olive Oil - additional 3

## ~ SIGNATURE DISHES & PASTAS ~

no substitutions on signature entrees & pastas

### Shrimp and Asparagus Scampi

large shrimp sauteed with asparagus, garlic, shallots, white wine, cream and lemon butter, tossed with fresh hand made linguini pasta  
30

### Pan Seared Diver Scallops

From New Bedford, Massachusetts, in a red Thai coconut curry cream, sauteed garlic spinach and jasmine rice  
36

### Yellowfin Ahi Tuna

rare seared sesame crusted ahi tuna, Asian-wakame slaw, drizzled with wasabi aioli, soy caramel reduction, topped with wasabi caviar  
32

## ~ WINES BY THE GLASS ~

### WHITE

Riesling, J. Lohr "Bay Mist", Monterey	9
Pinot Grigio, Chloe, Valdadige, D.O.C., Italy	9
Pinot Grigio, Santa Margherita, Italy	15
Sauvignon Blanc, Silverado, Napa Valley	10
Sauvignon Blanc, 13 Celsius, New Zealand	10
Sauvignon Blanc, Loveblock by Kim Crawford, New Zealand	13
Albariño, Niner Wine Estates, Paso Robles	12
Bordeaux Blanc, Chateau La Freynelle, France (Sauvignon Blanc/Semillon/Muscadelle)	10
White Blend, Pine Ridge Chenin Blanc/Viognier, California	10
Chardonnay, St. Francis, Sonoma County, California	12
Chardonnay, Chalk Hill, Sonoma Coast	15

### WHITE ZINFANDEL/ROSÉ

Rosé, Villa Viva, Cotes du Thau, France	10
Rosé, Cloud Chaser, Cote de Provence	11
Rosé Sparkling, Rose All Day, France	11

### RED

Red Blend, Hahn, "GSM", Monterey (Grenache/Syrah/Mourvedre)	13
Pinot Noir, Benziger, Monterey	11
Pinot Noir, Meiomi, California	12
Pinot Noir, Inscription by King Estate, Willamette Valley	15
Merlot, William Hill, Central Coast	10
Malbec, Trapiche, Mendoza, Argentina	10
"Baby" Amarone, Masi Campofiorin, Italy	13
Chianti, Caposaldo, Tuscany, Italy	10
Cabernet Sauvignon, Hahn, Central Coast	11
Cabernet Sauvignon, Imagery, California	14
Cabernet Sauvignon, B.R. Cohn, Sonoma	17

### SPARKLING

Cava, Brut Split, Cristalino, Spain	9
Brut Rosé Split, JP Chenet, France	9
Prosecco Split, Cantine Maschio, D.O.C., Italy	10
"Bubbly" Moscato Glass, Allure, California	9

## ~ BEERS ~

### DOMESTIC

5

Budweiser  
Bud Light  
Coors Light  
Michelob Ultra  
Miller Lite  
Yuengling Lager

### IMPORTED

6

Becks N/A  
Corona  
Corona Premier  
Heineken  
Sam Adams Boston Lager  
Stella Artois

### LOCAL CRAFT BEERS

6.5

Cigar City Jai Alai IPA  
Coppertail Free Dive IPA  
Darwin's Llama Mama Stout  
Duke's Brown Ale  
JDUBS Passion Wheat  
Motorwork's Pump Friction IPA  
Shipyards Florida Blood Orange  
Big Top Conch Republic Key Lime Wheat, Sarasota, FL

## ~ PORTS & SHERRY ~

Graham's Six Grapes. 7.5  
Dow's LBV 2000. 8.5  
Taylor Fladgate 20yr Tawny. 13.5  
Trentadue Chocolate Port. 6.5  
Harvey's Bristol Cream. 6.5  
William's and Hubert Dry Sak. 6.5

## ~ COGNACS ~

Courvoisier VS 9.5	Martel VS 8.5
Courvoisier VSOP 11.5	Martel Cordon Bleu 25
Courvoisier XO 30	Remy Martin VSOP 11.5
Hennessy VS 9.5	Remy Martin XO 35
Hennessy VSOP 11.5	Park VSOP 11.5
Hennessy XO 32	

## ~ COFFEE COCKTAILS ~

### Mexican Coffee

Patron XO Café 8

### Spanish Coffee

Kahlua, Brandy 8

### Jamacian Coffee

Tia Maria, Meyer's Rum 9

### Irish Coffee

Jameson Irish Whiskey 9

### Brown Sugar Bourbon Coffee

BSB Brown Sugar Bourbon 103 10

### Café B-52

Bailey's, Kahlua, Grand Marnier 10

### Cafe Bailey's

Bailey's Irish Cream 8

### Café Bailey's Almandine

Bailey's Gluten Free & Dairy Free Almond Milk Liqueur 10

### Keoke Coffee

Brandy, Dark Crème de Cacao, Kahlua 8

## ~ SPECIALTY COCKTAILS ~

### Siesta Sands Martini 10

A perfect combination of Three Olives Vanilla Vodka and Siesta Key Toasted Coconut Rum, infused with Fresh Pineapple

### Watermelon Cosmo 10

Three Olives Watermelon Vodka, Cointreau, Sour Mix, Cranberry Juice and a splash of Watermelon Puree

### Lido Key Lime Martini 11

Three Olives Vanilla Vodka, KeKe Beach Key Lime Liqueur, Cream, Pineapple Juice, and Fresh Squeezed Lime Juice, Served with a Graham Cracker Rim

### Grapefruit Basil Martini 11

Deep Eddy Ruby Red Grapefruit Vodka, Muddled Fresh Basil, St. Germain's Elderflower Liqueur, and a splash of Grapefruit Juice

### Chocolate Martini 10

Van Gogh Dutch Chocolate Vodka, Mozart Chocolate Liqueur, and Dark Crème de Cacao

### Mango Tango Martini 10

Three Olives Mango Vodka, Three Olives Coconut Vodka, and a splash of Pineapple Juice

### Pomegranate Martini 10

Three Olives Pomegranate Vodka, Pama Liqueur, and a splash of Cranberry Juice

### Espressotini 10

Van Gogh Espresso Vodka and Dark Crème de Cocoa, Served with a Sugar Rim

### Marina Mojito 10

Cane Run Rum, Organic Agave Nectar, Muddled Fresh Mint and Lime  
\*Add Fresh Pureed Strawberry or Mango 1

### Pure Margarita 11

El Mayor Anejo Tequila, Organic Agave Nectar and Fresh Squeezed Lime Juice

### Hiatus Watermelon Margarita 12

Hiatus Blanco Tequila, Organic Agave Nectar, Fresh Squeezed Lime Juice, and Watermelon Puree

### Maui Margarita 11

1800 Coconut Tequila, Cointreau, Sour Mix, and Pineapple Juice

### Grand Margarita 14

Marina Jack's Signature Barrel of 10 month-aged Avion Reposado Tequila, Organic Agave Nectar, Fresh Squeezed Lime Juice, and a float of Gran Gala

### Moscow Mule 10

Three Olives Vodka, Fresh Squeezed Lime Juice and Ginger Beer

### Kraken Rum Runner 10

Cane Run 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, Allure "Bubbly" Moscato, and Fresh Orange Juice

### Bold Bloody Mary 10

Dixie Black Pepper Vodka and Bloody Mary Mix