

APPETIZERS

Black & Blue Tuna	14
<i>Yellow Fin Tuna, Blackened Rare, Sashimi Style. Served with Dijon Soy Sauce.</i>	
Lump Crab & Lobster Nachos	18
<i>Crisp Tortilla Chips, Lump Crab, Lobster, Smoked Gouda, Tomatoes, Green Onions, Local Made Salsa, Remoulade and Sour Cream.</i>	
Jumbo Prawn Cocktail	18
<i>Five Jumbo Prawns served with House Made Sangria Cocktail Sauce and Micro Greens.</i>	
Crispy Calamari Rings	13
<i>Breaded and Fried Crispy, then Lightly Dusted with our House Seasonings and Served with Marinara Sauce.</i>	
Coconut Shrimp	14
<i>Deep Fried and Served with Citrus Horseradish Sauce.</i>	
Baked Oysters Rockefeller	19
<i>Six Oysters with Pernod and Spinach Topping, Finished with Hollandaise Sauce and Parmesan Cheese.</i>	
Fried Grouper Nuggets	15
<i>Sesame Seed and Panko Breaded Gulf Grouper Nuggets accompanied with Tartar Sauce and Lemon.</i>	
Fresh Oysters	½ doz. 15 1 doz. 25
<i>Louisiana Gulf Coast Oysters Served on the Half Shell with Cocktail Sauce.</i>	
<i>(There is a risk associated with consuming raw Oysters. S.10D-3.09(6) FL ADM Code)</i>	
Seafood Tacos	Shrimp 15 / Grouper 18
<i>Blackened Shrimp or Grouper, Asian Slaw, Avocado Cream Sauce, Cilantro, Remoulade and Pico de Gallo wrapped in a Soft Shell Tortilla.</i>	
Beef Tenderloin Steak Sliders	15
<i>Three Mini Slider Buns filled with Seared Beef Tenderloin Tips, Baby Greens, Caramelized Onions, Portobello Mushrooms, Horseradish Cream.</i>	
	Add Fries 2.25
Filet Mignon Satay	14
<i>Two Korean BBQ Glazed Beef Tip Skewers served over Kimchee Slaw.</i>	

SOUP & SALADS

Tomato Basil Bisque, **Seafood Chowder**, **New England Clam Chowder**
or Navy Bean & Ham Cup 5 / Bowl 7

Seafood Louis	Shrimp 20 / Colossal Crab 22
<i>Artichokes, Tomato, Asparagus, Egg and Olives over Romaine with a side of Thousand Island Dressing.</i>	
Bunless "Bleu Cheese" Burger	17
<i>Ten Ounce Angus Ground Beef Burger Topped with Bleu Cheese and Sautéed Mushrooms Served over Baby Greens, Crisp Romaine, Pear Tomatoes, Red Onion, Cucumber, Hearts of Palm and Balsamic Vinaigrette.</i>	

MARINA JACK SPECIALTY SALADS

Any of the salads below may be topped with items as listed at the bottom of the salad section.

Harbor Salad	10	With Entrée: 7
<i>Baby Greens, Crisp Romaine, Pear Tomatoes, Red Onions, Cucumber and Hearts of Palm Tossed in our Signature Balsamic Vinaigrette.</i>		
Classic Caesar Salad	10	With Entrée: 7
<i>Crisp Romaine Lettuce Tossed with Homemade Caesar Dressing, Croutons and Shaved Grana Padano Cheese.</i>		
Caprese Salad	13	
<i>Vine Ripe Sliced Tomatoes with Sliced Buffalo Mozzarella, Accented with Pesto Sauce, Fresh Basil and Balsamic Reduction.</i>		

ADD TO ANY MARINA JACK SPECIALTY SALAD:

Grilled Chicken	4	Four Jumbo Shrimp Prawns	11
Grilled or Blackened Salmon	8	Colossal Crab Meat	11
Rare Sesame Seared Tuna	10	Grilled or Blackened Grouper	11

There is a significant risk associated with consumption of raw or undercooked menu items (3-603.11 FC)

 - Gluten Free

SPECIALTY SANDWICHES

All Sandwiches include French Fries and Pickle Spear – Substitute with Fresh Fruit or Sweet Potato Waffle Fries for 2.00

Classic Angus Cheeseburger	12
<i>One Eight Ounce Patty with House Seasoning, Served with a choice of American, Swiss, Cheddar or Pepper Jack on a Toasted Sesame Seed Bun. "The Works" (Mushrooms, Bacon and Onions) add 2.50</i>	
Grouper Sandwich	19
<i>Grilled or Fried Gulf Grouper Served on a Toasted Sesame Seed Bun with Lettuce, Tomato and Remoulade Sauce.</i>	
Classic Reuben	12
<i>Corned Beef, Sauerkraut and Swiss Cheese with Thousand Island Dressing on Marbled Rye Bread.</i>	
Tenderloin Steak Sandwich	19
<i>Sliced Tenderloin Topped with Grilled Portobello Mushrooms Served with Horseradish Sauce on a Sourdough Baguette.</i>	
Grouper Reuben	21
<i>Grilled Fresh Gulf Grouper Topped with Sauerkraut, Thousand Island Dressing and Swiss Cheese on Marbled Rye Bread.</i>	
Santa Fe Chicken Sandwich	14
<i>Grilled Chicken Breast Topped with Chipotle BBQ, Cheddar Cheese, Crispy Bacon and Cabbage Slaw on a Toasted Brioche Bun</i>	

SIGNATURE ENTRÉES

All Entrées can be accompanied with a Harbor Salad or Caesar Salad for an additional 7.00

Lump Crab Cakes	30
<i>Signature Lump Crab Cakes, Served with Fried Crispy Pickled Jalapeños, Remoulade, Tomato Jam and Micro Greens.</i>	
Filet Mignon	6 oz - 36 / 8 oz - 40
<i>Charbroiled Center Cut Filet Served with Brandied Wild Mushroom Creamed Demi Sauce. </i>	
Potato Crusted Grouper	32
<i>Topped with Horseradish Beurre Blanc</i>	
Grilled Chilean Salmon	27
<i>Topped with a Mediterranean salsa. </i>	
Mountain Trout	28
<i>Broiled North Carolina Farm Raised Trout. Served with Lemon Caper Butter Sauce. </i>	
Jack's Fried Seafood Platter	35
<i>Crispy Fried Shrimp, Scallops and Sesame Breaded Grouper Nuggets with our Signature Lump Crab Cake.</i>	
12 oz. New York Strip Steak	41
<i>Halperns Aged Beef. </i>	
Gorgonzola Stuffed Potato Gnocchi	22
<i>Sweet Peas, Garlic, Shallots & Bacon in a fresh Sage-Walnut Cream Sauce</i>	
Add Grilled Chicken Breast 4.00 (Sub Gluten Free Penne Pasta 3.00)	
Pan Roasted Duck Breast	28
<i>Maple Leaf Farms Duck Breast Served over a Roasted Yukon Potato, Chorizo Sausage, Green Cabbage Hash and accented with Marion-Blackberry Gastrique.</i>	

All Signature Entrées, except Potato Gnocchi and Pan Seared Duck are served with choice of two sides.

SIDE SELECTIONS (Choose any Two Selections):
 Parmesan Truffle Scalloped Potatoes, Rice Pilaf, Steamed Asparagus, Creamy Garlic Spinach, Sautéed Spinach, (Broccoli Sautéed in Garlic & Olive Oil – **add two dollars**)

Split plate charge of 2.00 for Salads, Sandwiches and Entrées.

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