



MARINA JACK

EASTER BRUNCH MENU

11:00AM-2:00PM

SMALL PLATES

Oysters on the Half Shell

half dozen fresh oysters, served with cocktail sauce and horseradish

14

*Each additional oyster 2.5

Baked Oysters Rockefeller

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

21

Thai Chili Calamari

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

15

Spicy Tuna Tacos

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

14

Shrimp Cocktail

five jumbo shrimp served chilled with our house-made sangrita cocktail sauce, served with microgreens

18

SOUPS, SALADS & BOWLS

cup 5 bowl 7

Tomato Basil Bisque

Harbor Salad

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

13

Caesar Salad

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

13

Seafood Chowder

Caprese Salad

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

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

16

New England Clam Chowder

Navy Bean & Ham

Classic Cobb Salad

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

16

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 and crispy wontons

16

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

Salad add-ons:

Grilled or Blackened Chicken 6

Grilled or Blackened Salmon 10

4oz Rare Sesame Seed Crusted Tuna 10

Grilled or Blackened Shrimp 9

Grilled or Blackened Grouper 15

EASTER SPECIALS

Maple and Mustard Glazed Ham

tatum ridge farms Bavarian baked ham with creole mustard and Vermont maple-pineapple glaze served with scalloped truffle potatoes and asparagus

30

Pepper Crusted Prime Rib

served with horseradish sauce, au jus, herb roasted baby Yukon potatoes and asparagus

37

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

17

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

16

Lobster & Seafood Roll

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

20

Classic Reuben

corned beef, sauerkraut and swiss cheese with 1000 island dressing on grilled marble rye bread

15

*Make it a Grouper Reuben 24

Tuscan Salmon

topped with tomato tapenade, served with rice pilaf and asparagus

24

Gulf Grouper

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

26

Grouper Sandwich

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

20

Pesto Chicken Panini

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

16

BRUNCH

served with a choice of smoked bacon, sausage links, Yukon potatoes with peppers & onions or fruit

Belgian Waffle

freshly prepared waffle topped with berries, whipped cream, praline pecans and Vermont maple syrup

18

Breakfast Quesadilla

crispy chorizo with caramelized onions, tomatoes and scrambled eggs, gouda and cheddar jack and fresh avocado in a toasted garlic herb tortilla, with jalapeno aioli and signature salsa

18

Short Rib Hash

slow braised short rib with caramelized onions, roasted red peppers, crispy baby Yukon herb potatoes topped with two poached eggs topped with salsa verde

18

Smoked Salmon Benedict

toasted English muffins with Scottish smoked salmon, poached eggs, tomato and red onion with tarragon hollandaise and fried capers

17

Stuffed French Toast

whipped mascarpone with mixed berries stuffed in egg battered bread cooked to a golden brown topped with a Grand Marnier and blackberry compote, whipped cream and maple syrup

16

Greek Omelet

tomatoes, mushrooms and olives with feta cheese

15

SIDES

Rice Pilaf 3 Fresh Fruit 4 Sweet Potato Waffle Fries 4 Sautéed Garlic Spinach 4 Asparagus 4 Quinoa Salad 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 checks