



# MARINA JACK

## EASTER DINNER MENU

4:00PM-9:00PM

### SOUP & SALADS

#### Sherry Crab Bisque

a delicate blend of fresh cream, dill, sherry & lump crabmeat  
cup 6 bowl 8

#### Harbor Salad

baby greens, roamine, pear tomatoes, red onion, cucumber and hearts of palm tossed in our signature balsamic vinaigrette  
7

#### Caesar Salad

crisp romaine lettuce tossed with house made caesar dressing, croutons, and shaved grana padano cheese  
7

#### Caprese Salad

vine ripe tomatoes with fresh buffalo mozzarella, accented with pesto sauce & balsamic reduction  
9

### SMALL EATS

#### Oysters on the Half Shell

half dozen fresh oysters, served with cocktail sauce and horseradish  
13

\*Each additional oyster 2

#### Thai Chili Calamari

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

#### Coconut Curry Mussels

mussels with garlic, shallots, ginger and jalapeno, red curry, lime and coconut milk  
16

#### Lobstercargo

succulent lobster meat cooked in a garlic-truffle butter & Romano cheese  
18

#### Prawn Cocktail

five prawns served chilled with our house-made sangrita cocktail sauce, served with microgreens  
17

#### Baked Oysters Rockefeller

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

### EASTER SPECIALS

#### Maple and Mustard Glazed Ham

carved to order and served with herb roasted baby Yukon potatoes and asparagus 30

#### Pepper Crusted Prime Rib

served with horseradish sauce, au jus, herb roasted baby Yukon potatoes and asparagus 36

### STEAKS & SEAFOOD

hand cut steaks & fresh cut fish

choice of two sides with entrees below

#### Center Cut Filet Mignon

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

#### 12oz NY Strip Steak

hand cut from Halpern's midwestern 1855 black angus beef  
41

#### Braised Boneless Short Rib

8oz slow braised boneless beef short rib, wild mushroom sirah demi-glaze  
33

#### Tuscan Salmon

topped with tomato tapenade  
33

#### Lump Crab Cakes

signature lump crab cakes, topped with crispy jalapenos, served with our house remoulade and tomato jam  
32

#### Surf & Turf

six oz center cut filet mignon, with a brandy & wild mushroom demi cream sauce, paired with a cold water lobster tail and drawn butter  
56

#### Seabass Oscar

fresh grilled seabass topped with colossal crab meat, asparagus and lemon butter sauce  
47

#### Potato Crusted Grouper

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

#### Grouper Oscar

fresh pan seared Gulf grouper topped with colossal crab meat, asparagus and lemon butter sauce  
45

### TOPPINGS

White Truffle Garlic Butter 2  
Bleu Cheese Crumbles 3  
Sautéed Onions and Mushrooms 2  
Brandy and Mushroom Demi Cream 3  
Bearnaise 4  
Oscar Style with Crabmeat and Hollandaise sauce 11

### SIDE DISHES

Herb Roasted Baby Yukon Potatoes  
Chef's Rice Pilaf  
Fresh Steamed Asparagus

### MARINA JACK SIGNATURE DISHES & PASTAS

NO SUBSTITUTIONS ON SIGNATURE ENTREES & PASTAS

#### Chef Dabney's Bouillabaisse

delicate lobster, prawns, scallops, mussels and white fished poached in a flavorful seafood broth of fresh fennel, saffron, corn, potatoes, tomatoes and caramelized onions, accented with pernod, garnished with rouille sauce  
42

#### Braised Lamb Shank

herb roasted baby Yukon potatoes, seared green beans, pear tomatoes, caramelized onions, mint jus and goat cheese baby arugula pesto  
32

#### Pan Seared Diver Scallops

from New Bedford, Massachusetts, herb roasted baby Yukon potatoes, sauteed garlic spinach and chorizo aioli  
36

#### Yellowfin Ahi Tuna

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