



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
8

Caesar Salad

crisp romaine lettuce tossed with house made caesar dressing, croutons, and shaved grana padano cheese
8

Caprese Salad

vine ripe tomatoes with fresh buffalo mozzarella, accented with pesto sauce & balsamic reduction
14

SMALL EATS

Oysters on the Half Shell

half dozen fresh oysters, served with cocktail sauce and horseradish
14
*Each additional oyster 2.5

Thai Chili Calamari

calamari rings lightly breaded and fried, served over Asian slaw with fried jalapenos and sweet Thai chili sauce
15

Coconut Curry Mussels

mussels with garlic, shallots, ginger and jalapeno, red curry, lime and coconut milk
17

Lobstercargo

succulent lobster meat cooked in a garlic-truffle butter & Romano cheese
19

Shrimp Cocktail

five jumbo shrimp served chilled with our house-made sangrita cocktail sauce, served with microgreens
18

Baked Oysters Rockefeller

oysters with pernod, bacon and spinach topping, finished with hollandaise sauce and parmesan cheese
21

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

STEAKS & SEAFOOD

hand cut steaks & fresh cut fish

choice of two sides with entrees below

Center Cut Filet Mignon

8 oz center cut filet mignon, accompanied with a brandy and wild mushroom demi cream sauce
41

Lump Crab Cakes

signature lump crab cakes, topped with crispy jalapenos, served with our house remoulade and tomato jam
34

Surf & Turf

6 oz center cut filet mignon, with a brandy & wild mushroom demi cream sauce, paired with a cold water lobster tail and drawn butter
62

Tuscan Salmon

topped with tomato tapenade
33

12 oz NY Strip Steak

hand cut from Halpern's midwestern 1855 black angus beef
42

Mahi Francaise

fresh mahi, egg battered and pan seared with sundried tomatoes in a lemon caper butter sauce
32

Braised Boneless Short Rib

8 oz slow braised boneless beef short rib, wild mushroom sirah demi-glace
34

Potato Crusted Grouper

baked gulf black grouper with a crispy potato crust, topped with horseradish beurre blanc
35

Crab Crusted Snapper

American snapper, crusted with lump blue crab, topped with pina colada glaze and mango salsa
39

TOPPINGS

White Truffle Garlic Butter 3
Bleu Cheese Crumbles 3
Sautéed Onions and Mushrooms 3
Brandy and Mushroom Demi Cream 3
Bearnaise 4

SIDE DISHES

Herb Roasted Baby Yukon Potatoes 4
Chef's Rice Pilaf 4
Fresh Steamed Asparagus 4

MARINA JACK SIGNATURE DISHES & PASTAS

NO SUBSTITUTIONS ON SIGNATURE ENTREES

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
43

Pan Seared Scallops

from New Bedford, Massachusetts, herb roasted baby Yukon potatoes, sauteed garlic spinach and curry lime cream
37

Braised New Zealand Lamb Shank

herb roasted baby Yukon potatoes, seared green beans, pear tomatoes, caramelized onions, mint jus and goat cheese baby arugula pesto
33

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
33