



MARINA JACK

EASTER LUNCH MENU

2:00PM-4:00PM

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

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

16

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

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

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

Classic Reuben

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

15

*Make it a Grouper Reuben 24

Lobster & Seafood Roll

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

20

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

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



MARINA JACK

DEEP SIX LOUNGE

LUNCH MENU

APPETIZERS

Spicy Tuna Tacos

three crispy wonton tacos with raw spicy ahi tuna, sesame ginger slaw, wasabi aioli, wakame salad and wasabi caviar
13

Coconut Shrimp

deep fried coconut breaded shrimp with pina colada dipping sauce
14

Beef Skewers

3 tenderloin beef skewers with sweet chili glaze, Asian sesame ginger slaw, toasted sesame seeds, green onions and soy caramel reduction
15

Baked Oysters Rockefeller

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

Oysters on the Half Shell

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

Spicy Shrimp

crispy fried shrimp tossed in spicy mayo with romaine and micro greens
15

Thai Chili Calamari

calamari rings lightly breaded and fried, served over Asian slaw with fried jalapenos and sweet Thai chili sauce
13

Lump Crab & 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

Tropical Seafood Ceviche

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

SOUPS, SALADS & BOWLS

cup 5 bowl 7

Tomato Basil Bisq

Seafood Chowder

New England Clam Chowder

Navy Bean & Ham

Harbor Salad

baby greens, romaine, pear tomatoes, red onion, cucumber and hearts of palm, tossed in our signature balsamic vinaigrette
12

Baby Spinach Salad

fresh baby spinach, crispy bacon, red onion, toasted walnuts, egg, tomato and mandarin oranges tossed with poppy seed & bacon dressing
13

Classic Cobb Salad

baby greens & romaine tossed with egg, grilled chicken, bacon, tomatoes, croutons, avocado, bleu cheese crumbles and vinaigrette dressing
15

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

Classic Caesar

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

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

Louis

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

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

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
-TUNA IS SERVED RAW IN THIS DISH & CANNOT BE COOKED-
15

Salad add-ons:

Grilled or Blackened Chicken 5
Grilled or Blackened Shrimp 9

Grilled or Blackened Salmon 8
Colossal Crab Meat 12

4oz Rare Sesame Seed Crusted Tuna 8
Grilled or Blackened Grouper 12

SANDWICHES

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

Mediterranean Wrap

portobello mushrooms, red onion, cucumber, artichokes, roasted red peppers, feta, banana peppers, and baby spinach with hummus in an herb tortilla wrap
13

*Add grilled or blackened chicken 5

Pesto Chicken Panini

grilled chicken breast with tomato, fresh mozzarella, pesto mayo and spinach on a toasted brioche bun
15

Black and Bleu Beef Sliders

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

Grouper Sandwich

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

Lobster & Seafood Roll

Lobster, snow crab, scallops and shrimp salad on a toasted bun with shredded iceberg lettuce, diced tomatoes and remoulade sauce
18

Spicy Shrimp Wrap

crispy fried shrimp tossed in spicy mayo with romaine, green onion, tomatoes, cucumbers and sriracha in an herb tortilla wrap
16

Classic Reuben

corned beef, sauerkraut and swiss cheese with 1000 island dressing on grilled marble rye bread
14

*Make it a Grouper Reuben 22

Turkey BLTG

thin sliced turkey with crispy bacon, lettuce, tomato, guacamole, and chipotle mayo on your choice of toasted white or wheat bread
15

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

SPECIALTIES

Island Snapper

macadamia crusted snapper with pina colada glaze and mango salsa, served with rice pilaf and asparagus
21

Gulf Grouper

grilled or blackened fresh Gulf grouper, served with rice pilaf and sauteed garlic spinach, topped with lemon caper butter sauce
25

Mahi Gyros

grilled Mahi with mediterranean slaw in grilled pita pockets with feta cheese and dill tatziki sauce
16

Yellowfin Ahi Tuna

rare sesame tuna, Asian slaw with wakame seaweed salad, wasabi aioli, soy caramel reduction and wasabi caviar
18

Tuscan Salmon

topped with tomato tapenade, served with rice pilaf and asparagus
23

Blackened Grouper Tacos

2 grilled flour tortillas stuffed with blackened grouper, a creamy jalapeno vinaigrette slaw, served with fresh lime
16

SIDES

Rice Pilaf 3 

Fresh Fries 4 

Sweet Potato Waffle Fries 4

Sauteed Garlic Spinach 4

Asparagus 4 

Quinoa 5 





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