



MARINA JACK

MOTHER'S DAY LUNCH MENU

SMALL PLATES

Spicy Tuna Tacos

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

13

Thai Chili Calamari

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

13

Prawn Cocktail

five prawns served chilled with our house made sangrita cocktail sauce served with micro greens

17

Baked Oysters Rockefeller

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

20

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 Bisque

Harbor Salad

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

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

Seafood Chowder

Caprese Salad

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

13

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

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

15

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

HOLIDAY SPECIALS

Pepper Crusted Prime Rib

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

36

Hunters Style Veal Chop

bone in veal chop, topped with caramelized onions and cherry tomatoes in a porto wine with a wild mushroom glaze, served with herb roasted baby Yukon potatoes and asparagus

38

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

16

Pesto Chicken Panini

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

15

Tuscan Salmon

topped with tomato tapenade, served with rice pilaf and asparagus

23

Island Snapper

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

21

Lobster & Seafood Roll

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

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

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

Gulf Grouper

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

25

SIDES

Rice Pilaf 3

Fresh Fruit 4

Sweet Potato Waffle Fries 4

Sauteed Garlic Spinach 4

Asparagus 4

Quinoa 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 parties of 8 or more



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 Bisque

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 Fruit 4 

Sweet Potato Waffle Fries 4

Sauteed Garlic Spinach 4 

Asparagus 4 

Quinoa 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 parties of 8 or more



MARINA JACK

MOTHER'S DAY DINNER MENU

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

Lobstercargo

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

Coconut Curry Mussels

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

Thai Chili Calamari

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

14

Prawn Cocktail

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

17

Baked Oysters Rockefeller

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

20

HOLIDAY SPECIALS

Pepper Crusted Prime Rib

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

36

Hunters Style Veal Chop

bone in veal chop, topped with caramelized onions and cherry tomatoes in a porto wine with a wild mushroom glaze, served with herb roasted baby Yukon potatoes and asparagus

38

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

40

12oz NY Strip Steak

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

41

Braised Boneless Short Rib

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

33

Grouper Oscar

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

45

Lump Crab Cakes

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

32

Tuscan Salmon

topped with tomato tapenade
33

33

Seabass Oscar

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

47

Potato Crusted Grouper

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

34

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

56

TOPPINGS

White Truffle Garlic Butter	2
Bleu Cheese Crumbles	3
Sauteed 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

42

Pan Seared Diver Scallops

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

36

Braised Lamb Shank

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

32

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

32