


APPETIZERS

- Black & Blue Tuna** 13.95
Yellow Fin Tuna, Blackened Rare, Sashimi Style. Served with Dijon Soy Sauce. 
- Lump Crab & Lobster Nachos** 17.95
Crisp Tortilla Chips, Lump Crab, Lobster, Smoked Gouda, Tomatoes, Green Onions, Local Made Salsa, Remoulade and Sour Cream.
- Jumbo Prawn Cocktail** 17.95
Five Jumbo Prawns served with House Made Sangria Cocktail Sauce and Micro Greens, Fresh Chives. 
- Crispy Calamari Rings** 12.95
Breaded and Fried Crispy, then Lightly Dusted with our House Seasonings and Served with Marinara Sauce.
- Coconut Shrimp** 13.95
Deep Fried and Served with Citrus Horseradish Sauce.
- Baked Oysters Rockefeller** 18.95
Six Oysters with Pernod and Spinach Dressing, Finished with Hollandaise Sauce.
- Fried Grouper Nuggets** 14.95
Sesame Seed and Panko Breaded Gulf Grouper Nuggets accompanied with Tartar Sauce and Lemon.
- Fresh Oysters** ½ doz. 14.95 1 doz. 24.95
Oysters Served on the Half Shell with Cocktail Sauce. 
 (There is a risk associated with consuming raw Oysters. S.10D-3.09(6) FL ADM Code)
- Seafood Tacos** **Shrimp 14.95 / Grouper 17.95**
Blackened Shrimp or Grouper, Asian Slaw, Avocado Cream Sauce, Cilantro, Remoulade and Pico de Gallo wrapped in a Soft Shell Tortilla.
- Beef Tenderloin Steak Sliders** 14.95
Three Mini Slider Buns filled with Seared Beef Tenderloin Tips, Baby Greens, Caramelized Onions, Portobello Mushrooms, Horseradish Cream. **Add side of French Fries for 2.25**
- Filet Mignon Satay** 13.95
Two Korean BBQ Glazed Beef Tip Skewers served over Kimchee Slaw.



SOUP & SALADS

Tomato Basil Bisque , **Seafood Chowder, New England Clam Chowder or Navy Bean & Ham** Cup 4.95 / Bowl 6.95

- Seafood Louis** **Shrimp 19.95 / Colossal Crab 21.95**
Artichokes, Tomato, Asparagus, Egg and Olives over Romaine with a side of Thousand Island Dressing.
- Bunless "Bleu Cheese" Burger** 16.95
Ten Ounce Angus Ground Beef Burger Topped with Bleu Cheese and Sautéed Mushrooms Served over Baby Greens, Crisp Romaine, Pear Tomatoes, Red Onion, Cucumber, Hearts of Palm and Balsamic Vinaigrette. 

MARINA JACK SPECIALTY SALADS

Any of the salads below may be topped with items as listed at the bottom of the salad section.

- Harbor Salad** 9.95 **With Entrée: 6.95**
Baby Greens, Crisp Romaine, Pear Tomatoes, Red Onions, Cucumber and Hearts of Palm Tossed in our Signature Balsamic Vinaigrette. 
- Classic Caesar Salad** 9.95 **With Entrée: 6.95**
Crisp Romaine Lettuce Tossed with Homemade Caesar Dressing, Croutons and Shaved Grana Padano Cheese.
- Caprese Salad** 12.95
Vine Ripe Sliced Tomatoes with Sliced Buffalo Mozzarella, Accented with Pesto Sauce, Fresh Basil and Balsamic Reduction.
- Baby Spinach Salad** 11.95
Fresh Baby Spinach, Crispy Bacon, Red Onion, Toasted Walnuts, Egg, Tomatoes, and Mandarin Oranges. Tossed with Poppy Seed Bacon Dressing. 

ADD TO ANY MARINA JACK SPECIALTY SALAD:

Grilled Chicken	3.95	Four Jumbo Shrimp Prawns	10.95
Grilled or Blackened Salmon	7.95	Colossal Crab Meat	8.95
Rare Sesame Seared Tuna	9.95	Grilled or Blackened Grouper	10.95

There is a significant risk associated with consumption of raw or undercooked menu items (3-603.11 FC)

 – Gluten Free

SPECIALTY SANDWICHES

All Sandwiches include French Fries and Pickle Spear – Substitute with Fresh Fruit for 1.50

Classic Angus Cheeseburger	11.95
<i>One Eight Ounce Patty with House Seasoning, Served with a choice of American, Swiss or Pepper Jack on a Toasted Sesame Seed Bun.</i>	
<i>“The Works” (Mushrooms, Bacon and Onions) add 2.50</i>	
Grouper Sandwich	18.95
<i>Grilled or Fried Gulf Grouper Served on a Toasted Sesame Seed Bun with Lettuce, Tomato and Remoulade Sauce.</i>	
Classic Reuben	11.95
<i>Corned Beef, Sauerkraut and Swiss Cheese with Thousand Island Dressing on Marbled Rye Bread.</i>	
Tenderloin Steak Sandwich	18.95
<i>Sliced Tenderloin Topped with Grilled Portobello Mushrooms Served with Horseradish Sauce on a Sourdough Baguette.</i>	
Grouper Reuben	20.95
<i>Grilled Fresh Gulf Grouper Topped with Sauerkraut, Thousand Island Dressing and Swiss Cheese on Marbled Rye Bread.</i>	
Chicken Sandwich	11.95
<i>Grilled or Blackened, Served with Bacon, Swiss Cheese, Red Onion and Avocado Mayo on a Toasted Sesame Seed Bun.</i>	

SIGNATURE ENTRÉES

All Entrées can be accompanied with a Harbor Salad or Caesar Salad for an additional 6.95

Lump Crab Cakes	28.95
<i>Signature Lump Crab Cakes, Served with Fried Crispy Pickled Jalapeños, Remoulade, Tomato Jam and Micro Greens.</i>	
Filet Mignon	6 oz - 35.95 / 8 oz - 39.95
<i>Charbroiled Center Cut Filet Served with Brandied Wild Mushroom Creamed Demi Sauce.  with No Sauce)</i>	
Potato Crusted Grouper	31.95
<i>Topped with Horseradish Beurre Blanc</i>	
Grilled Chilean Salmon	25.95
<i>Topped with Gorgonzola Cream Sauce. </i>	
Mountain Trout	27.95
<i>Broiled North Carolina Farm Raised Trout. Served with Lemon Caper Butter Sauce. </i>	
Captain Jack’s Seafood Platter	34.95
<i>Crispy Fried Shrimp, Scallops and Sesame Breaded Grouper Nuggets with our Signature Lump Crab Cake.</i>	
12 oz. New York Strip Steak	40.95
<i>Halperns Aged Beef. </i>	
Pesto Spaghettini	21.95
<i>Fresh Spaghettini tossed with Pesto, Shallots, Calamata Olives, Sun Dried Tomatoes, Baby Arugula and Buffalo Mozzarella.</i>	
Add Grilled Chicken Breast 4.00 (Sub Gluten Free Penne Pasta 3.00)	
Lemon Grass Chicken	23.95
<i>Coconut & Spice Grilled Marinated Chicken Breast and Topped with Tropical Mango Salsa.</i>	
Pan Roasted Duck Breast	27.95
<i>Maple Leaf Farms Duck Breast Served over a Roasted Yukon Potato, Chorizo Sausage, Green Cabbage Hash and accented with Marion-Blackberry Gastrique.</i>	

All Signature Entrées, except Pesto Spaghettini and Pan Seared Duck are served with choice of two sides.

SIDE SELECTIONS (Choose any Two Selections):
 Smashed Truffle & Creamy Yukon Gold Potatoes, Chef’s Rice Pilaf, Steamed Asparagus, Sautéed Spinach & Garlic (Broccolini Sautéed in Garlic & Olive Oil – **add two dollars**)

Split plate charge of 2.00 for Salads, Sandwiches and Entrées.

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