



MARINA JACK

MAIN DINING ROOM

DINNER MENU

APPETIZERS

Spicy Shrimp

crispy fried shrimp with spicy mayo, romaine
15

Crispy Calamari Rings

breaded and fried crispy, then lightly dusted
with our house seasonings, served with
marinara sauce
14

Oysters on the Half Shell*

half dozen fresh East Coast
oysters with cocktail sauce & horseradish
13 extra oysters 2 each

Baked Oysters Rockefeller

oysters with pernod & spinach topping,
finished with hollandaise sauce &
parmesan cheese
19

Moroccan Spiced Meatballs

ground beef tenderloin mixed with
onions, garlic, feta cheese, cilantro
& spices served with Mediterranean
salad & curry aioli
14

Cheeseburger Flatbread

seasoned ground beef with cheddar jack
cheese, special sauce, and topped with diced
tomatoes and shredded lettuce
11

Blackened Chicken Flatbread

blackened chicken topped with sundried
tomatoes, roasted red peppers, goat cheese,
& remoulade sauce
14

Pizza Flatbread

marinara sauce, pepperoni, mozzarella,
parmesan cheese, and diced tomatoes
11

SOUPS & SALADS

Sherry Crab Bisque

a delicate blend of fresh cream, dill, sherry, and
lump crab meat
cup 6 bowl 8

Caprese Salad

vine ripe tomatoes with fresh buffalo mozzarella,
accented with pesto sauce & balsamic reduction
9 / 13

Harbor Salad

baby greens, romaine, pear tomatoes, red onion,
cucumber & hearts of palm tossed in our
signature balsamic vinaigrette
7 / 13

Caesar Salad

crispy romaine & our homemade croutons tossed
in our classic house-made Caesar dressing, topped
with shaved parmesan cheese
7 / 12

Add to any Salad

Grilled or Blackened Chicken 5
Grilled or Blackened Chilean Salmon 8
Grilled or Blackened Gulf Grouper 11

SIGNATURE ENTREES

All entrees, except pastas, served with a choice of two sides: truffle scalloped potatoes, garden rice pilaf, creamed spinach or steamed asparagus

Filet Mignon

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

Lump Crab Cakes

signature lump crab cakes, crispy jalapenos, our house remoulade
& scratch made tomato jam
31

Bonless Beef Short Ribs

eight oz 1855 black angus midwestern boneless beef short rib,
wild mushroom demi sauce
33

Cedar Plank Chilean Salmon

fresh Chilean salmon backed on a Maine white cedar plank, glazed with a
Vermont maple & stone ground mustard sauce
33

Potato Crusted Grouper

baked gulf black grouper with a crispy potato crust, topped with
horseradish beurre blanc
34 Oscar Style Grouper for 45

Chilean Seabass

pan seared with a truffle-saffron aioli
36 Oscar Style Seabass for 47

Shrimp & Asparagus Scampi

large shrimp sauteed with asparagus, garlic, shallots, white wine, cream &
lemon butter, tossed with hand made fresh linguini pasta
28

 Gluten Free

SPLIT PLATE CHARGE OF \$5 FOR ALL ENTREES *THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. S. 10D-3.09(6) FL ADM Code

Kids Menu

FOR AGES 12 & UNDER served with your choice of fries or apple sauce