



MARINA JACK

THANKSGIVING MENU

SOUP & SALADS

Sherry Crab Bisque

a delicate blend of fresh cream, dill, sherry & lump crabmeat
cup 6 bowl 8

Harbor Salad

baby greens, romaine, pear tomatoes, red onion, cucumber & hearts of palm tossed in our signature balsamic vinaigrette
7.5

Caesar Salad

crispy romaine & our homemade croutons tossed in our classic house-made Caesar dressing, topped with shaved parmesan cheese
7.5

Caprese Salad

vine ripe tomatoes with fresh buffalo mozzarella, accented with pesto sauce & balsamic reduction
9.5

SMALL EATS

Spicy Shrimp

crispy fried shrimp with spicy mayo, romaine, and micro greens
15.5

Coconut Curry Mussels

mussels with garlic, shallots, ginger and jalapeno, in a red curry and coconut cream sauce with lime, green onions and cilantro
16.5

Baked Oysters Rockefeller

oysters with pernod, spinach topping, finished with hollandaise sauce & parmesan cheese
20.5

Lobstercargo

succulent lobster meat cooked in a garlic-truffle butter & Romano cheese
18.5

Thai Chili Calamari

calamari rings lightly breaded and fried, served over Asian slaw with fried jalapenos and sweet Thai chili sauce
14.5

Prawn Cocktail

five prawns served chilled with our house-made sangrita cocktail sauce & served with microgreens
17.5

THANKSGIVING SPECIALS

Traditional Roasted Turkey	roasted turkey with savory herb sausage stuffing, truffle mashed potatoes, green bean almandine, and cranberry sauce	31.5
Pepper Crusted Prime Rib	slow roasted and served with horseradish sauce and au jus. Served with truffle mashed potatoes and asparagus	36.5

STEAKS SEAFOOD POULTRY

hand cut steaks & fresh cut fish

choice of two sides with entrees below

BLUE TINTING ON WINDOWS MAY MAKE BEEF ITEMS APPEAR OVERCOOKED

Center Cut Filet Mignon

eight oz center cut filet mignon, accompanied with a brandy & wild mushroom demi cream sauce
40.5

12oz NY Strip Steak

hand cut from Halpern's midwestern 1855 black Angus beef
41.5

Braised Boneless Short Rib

eight oz slow braised boneless beef short rib, wild mushroom sirah demi-glaze
33.5

Truffle and Herb Veal Chop

14oz seared veal chop topped with garlic, herb and truffle butter
40.5

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
56.5

Lump Crab Cakes

signature lump crab cakes, crispy jalapenos, our house remoulade & scratch made tomato jam
33.5

Cedar Plank Chilean Salmon

fresh Chilean salmon baked on a Maine white cedar plank, glazed with Vermont maple syrup and stone ground mustard sauce
34.5

Seabass Newburg

fresh grilled seabass topped with shrimp, scallops and lobster meat in a sherry and tomato cream sauce
47.5

Potato Crusted Grouper

baked gulf black grouper with a crispy potato crust, topped with horseradish beurre blanc
34.5

Crab Crusted Snapper

American snapper, crusted with lump blue crab, topped with pina colada glaze and mango salsa
38.5

TOPPINGS

White Truffle Garlic Butter	3
Bleu Cheese Crumbles	3
Sauteed Onions & Mushrooms	3
Brandy & Mushroom	3
Demi Cream Bearnaise	
Oscar Style with Colossal Crabmeat & Hollandaise sauce	13.5

SIDE DISHES

Herb Roasted Baby Yukon Potatoes

Chef's Rice Pilaf

Fresh Steamed Asparagus

Gluten Free

SPLIT PLATE CHARGE OF \$5 FOR ALL ENTREES

MARINA JACK SIGNATURE DISHES & PASTAS

NO SUBSTITUTIONS ON SIGNATURE ENTREES & PASTAS

Chef Dabney's Bouillabaisse

delicate lobster, prawns, scallops, mussels and white fish poached in a flavorful seafood broth of fresh fennel, saffron, corn, potatoes, tomatoes & caramelized onions accented with pernod, garnished with rouille sauce
42.5

Pan Seared Diver Scallops

from New Bedford, Massachusetts, in a red Thai coconut curry cream, served on top of sautéed spinach and jasmine rice
36.5

Shrimp & Asparagus Scampi

large shrimp sautéed with asparagus, garlic, shallots, white wine, cream & lemon butter, tossed with hand made fresh linguini pasta
30.5

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
32.5