

MARINA JACK
Fourth of July

Appetizer, Soup or Salad, Entree, and Dessert all Included in Entree Price

ENTREES

*Served with Chef's Choice Starch
and Vegetable*

TIER ONE | 115

Garlic, Sea Salt, and Rosemary Crusted Prime Rib

Slow-roasted and Served with Au-jus
and Horseradish Sauce

Greek Chilean Baked Salmon

Served with Tomatoes, Feta Cheese,
Kalamata Olives, Capers, and Honey
Lime Vinaigrette

Chicken Cacciatore

Half Chicken Seared and Braised with
Mushrooms, Onions, Tomatoes and
Peppers in Saffron White Wine and
Tomato Broth

TIER TWO | 125

Grouper Oscar

Gulf Grouper Topped with Lump Crab
Meat, Asparagus, and Bearnaise Sauce

Pan Seared Shrimp and Scallops

Sea Scallops and Jumbo Shrimp,
Lemon, and Caper Cream Sauce,
Served over Handmade Linguini

Duck a'l'Orange

Roasted Half Semi Boneless Duck with
a Traditional Orange Sauce

TIER THREE | 135

Surf & Turf

8oz Center Cut Filet with 6oz Broiled
Lobster Tail

Chilean Sea Bass

With Black Truffle Beurre Blanc Sauce

Filet Oscar

8oz Center Cut Filet Mignon, Served
with Jumbo Lump Crab Meat and
Asparagus, Topped with Bearnaise Sauce

APPETIZERS

Green Mussels Rockefeller

New Zealand Mussels with Bacon,
Spinach, Hollandaise, and
Parmesan Cheese

French Lamb Chops

with Porto Wine Reduction

Shrimp Cocktail

Served with Citrus Cocktail Sauce

SOUP OR SALAD

Crab Bisque

Blend of Fresh Cream, Dill, Sherry, and
Lump Crab Meat

Caprese Salad

Vine Ripe Tomatoes with Fresh Buffalo
Mozzarella, Accented with Pesto Sauce
and Balsamic Reduction

Dockside Salad

Baby Greens, Grape Tomatoes, Red
Onions, Hearts of Palm, Praline
Pecans, and Dried Cranberries with
Raspberry Balsamic Dressing

DESSERT

Red Velvet Cake

Chocolate Cake Layered with Cream
Cheese Frosting

Chocolate Marquese

Chocolate Tower Layered with
Chocolate Mouse and Rich Ganache

Key Lime Pie

Graham Cracker Crust with a Tart Key
Lime Filling

Gratuity of 20% added to every check

 **Gluten Free**

*There is a risk associated in consuming
any raw animal protein, raw eggs*