MARINA JACK

APPETIZERS

Shrimp Cocktail GF — 19
served with citrus cocktail sauce and lemon

Grilled Octopus GF — 23
marinated spanish octopus, garbanzo beans, tomato, artichokes, olive salad, romesco sauce, basil coulis

Goat Cheese Brulee — 19
bruleed goat cheese, olives, tomatoes, pickled onion, arugula salad, pesto sauce and crostini

Charcuterie Board — 20
assorted imported and domestic cheese with prosciutto di parma, salami, capicola, marinated olives, peppers, pickled red onions, tomato jam, and crostini

Baked Oyster Rockefeller — 25
six oysters with pernod, bacon, and spinach, finished with hollandaise sauce and parmesan

Lobster Cargot — 23
succulent lobster meat cooked in garlic-truffle butter and romano cheese, served with sliced baguette

Oyster on Half Shell GF — 18
half dozen fresh oysters, served with cocktail sauce and horseradish
each additional oyster 3

Thai Chili Calamari — 19
asian slaw with fried jalapeños and sweet thai chili sauce

Coconut Curry Mussels — 21
mussels with garlic, shallots, ginger and jalapeño in a red curry coconut cream sauce, served with sliced baguette

Mussels Fra Diavolo — 21
mussels with tomatoes, white wine, garlic, and jalapeño peppers, served with sliced baguette

Garlic Butter Mussels — 21
butter, white wine, and garlic, finished with fresh chopped parsley and served with sliced baguette

Thai Mussels — 21
lemongrass, rice vinegar and saffron, finished with fresh squeezed lime juice and served with sliced baguette

SOUP & SALAD

Sherry Crab Bisque — 10 | 12.5
blend of fresh cream, dill, sherry, and lump crab meat *(cup | bowl)*

Tomato Basil Bisque GF — 8 | 9.5
roasted tomato, onions, garlic, and basil *(cup | bowl)*

Caesar Salad — 14
crisp romaine lettuce tossed with house made caesar dressing, croutons, and shaved parmesan cheese

Harbor Salad GF — 15
baby greens and romaine, pear tomatoes, red onions, cucumber, and hearts of palm, tossed in our signature balsamic dressing

Caprese Salad GF — 17
vine ripe tomatoes with fresh buffalo mozzarella, accented with pesto sauce and balsamic reduction

Heirloom & Burrata GF — 22
creamy burrata with heirloom tomatoes, fresh basil, and olive oil

Mediterranean Bowl GF — 19
quinoa, hummus, tomatoes, cucumber, feta cheese, red onions, artichoke, olives, capers and cilantro served with honey lime vinaigrette

Quinoa Bowl GF/V — 19
red quinoa salad with marinated chickpeas, roasted beets, mandarin oranges, artichoke hearts, and pickled onions, served over broccoli slaw in citrus honey vinaigrette with toasted macadamia nuts

PASTA

Lobster Mac & Cheese — 39
penne with lobster meat, cheddar, mozzarella and asiago cheese

Seafood Fra Diavolo — 35
handmade linguini, shrimp, scallops, mussels, and grouper, served in a lightly spiced marinara sauce

Fettuccine Bolognese — 30
handmade fettuccine tossed with creamy tomato and meat sauce

Garden Penne GF/V — 25
brown rice penne with fresh seasonal vegetables, tossed in marinara sauce or extra virgin olive oil

Fettuccine Alfredo with Shrimp — 38
handmade fettuccine with creamy parmesan cheese sauce and jumbo shrimp

Shrimp & Asparagus Scampi — 38
jumbo shrimp sauteed with asparagus, garlic, shallots, and white wine lemon butter sauce, tossed with fresh, handmade linguini

split plate charge for all entrees 5 | gratuity of 20% added to all parties of 6 or more | GF = gluten free | V = Vegan
there is a risk associated in consuming any raw animal protein, raw eggs

MARINA JACK

LAND

*served with Chef's choice starch and vegetable unless noted

Grilled Chicken Breast GF 29
juicy, tender, boneless chicken breast, marinated in a blend of olive oil, garlic, herbs and lemon zest, then grilled to perfection

Stuffed Chicken 32
juicy, tender, boneless chicken breast stuffed with creamy smoked Gouda, sun-dried tomatoes and fresh sauteed spinach, served with pesto sauce

Herb Roasted Half Chicken GF 39
with garlic and thyme au-jus

Pan Seared Pork Chop GF 39
with balsamic fig glaze

Bourbon Maple Pork Chop GF 39
brined and grilled, bourbon-maple glaze, green apple jicama salsa

The Mindful Plate GF/V 25
asparagus, grilled tomato, sauteed garlic spinach, carrots, and broccolini, topped with balsamic glaze, served with your choice of rice, potatoes, pasta, or edamame dumplings*

Roasted Half Duck GF 58
roasted semi boneless half duck with orange, grand marnier glaze

Delmonico Steak GF 55
hand-cut ribeye steak, naturally marbled and expertly seasoned, grilled to your preferred temperature

Braised Boneless Short Rib GF 48
braised midwestern boneless beef short rib with mushrooms, red wine demi-glace

Center Cut Filet Mignon GF 58
center cut filet of beef, brandy and mushroom demi-glace

New York Strip Steak GF 48
grilled strip steak, herb hotel butter

Tuscan Portabella GF/V 25
roasted portobello stuffed with spinach, sundried tomatoes, roasted red peppers, and carrots, topped with balsamic glaze. Served with your choice of rice, potatoes, or pasta*

SEA

*served with Chef's choice starch and vegetable unless noted

Mixed Grill 85
crab cake, grilled shrimp, oyster rockefeller, and scallops

Twin Lobster Tails GF 78
butterflied and baked to perfection, brushed with garlic lemon herb butter

Chilean Salmon GF 40
baked salmon with honey soy wasabi and coconut jasmine rice*

Stuffed Salmon 48
chilean salmon stuffed with crab meat, shrimp and scallops finished with butter, lemon and white wine sauce

Crab Cake & Lobster Risotto GF 48
handmade crab cake with jumbo lump crab meat, served over a creamy lobster and truffle butter risotto*

Risotto Fruit di Mare GF 45
creamy arborio risotto slowly simmered with seafood broth, diced tomato, shrimp, scallops, lobster meat, mussels and clams*

Stuffed Jumbo Shrimp 48
jumbo shrimp stuffed with crabmeat, baked with butter, lemon juice, and white wine

Pan Seared Sea Scallops GF 65
a red thai coconut curry cream over sauteed spinach and jasmine rice*

Grouper Oscar GF 60
pan seared grouper with asparagus and lump crab meat, finished with citrus hollandaise sauce

Marina Jack Bouillabaisse GF 58
delicate lobster, shrimp, scallops, mussels, and grouper in a seafood broth of fresh fennel, saffron, corn, potatoes, tomatoes, and caramelized onions, accented with pernod and garnished with rouille sauce*

Curry Red Snapper GF 52
coconut thai curry sauce with coconut jasmine rice, spinach, and fresh cilantro*

Yellowfin Ahi Tuna GF 40
seared rare, sesame crusted ahi tuna over asian wakame slaw, drizzled with wasabi aioli and soy caramel reduction, topped with wasabi caviar

Chilean Sea Bass GF 68
pan seared with herb lemon butter sauce

Potato Crusted Grouper 55
gulf black grouper crusted with shredded potatoes, finished with creamy horseradish sauce

ADD ONS

applies to entrees only

Two Scallops 25
One 6oz Lobster GF 30
Four Large Shrimp GF 13
3oz Jumbo Lump Crab Cake Crusted with Gorgonzola Cheese 15

Sauteed Onions & Mushrooms GF 10
Sauteed Onions GF 5
Sauteed Mushrooms GF 5
Oscar Style GF 2oz of jumbo crabmeat, three asparagus and citrus hollandaise sauce 25

MARINA JACK

BEER & SELTZER

Domestic 6
Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite
Yuengling
Michelob Ultra Zero

Specialty/Imported 7
Corona
Corona Light
Heineken
Heineken 0.0
Modelo Especial
Stella Artois

Local Craft
Duke's Brown Ale - Jacksonville 8
Sun King Pachanga - Sarasota 8
Green Bench Postcard Pils - Sarasota 8
Cigar City Jai Alai IPA - Tampa 8
Funky Buddha Floridian Wheat - Ft. Lauderdale 8
Florida Avenue Luminescence IPA - Tampa 8
3 Daughter's Beach Blonde Ale - St. Pete 9.5 (16oz)
Athletic N/A IPA 8

Seltzer, Tea & Cider 7
Angry Orchard
NÜTRL | White Claw | Surfside
**ask us about our flavors*

WINES BY THE GLASS

White

Riesling, Schmitt Sohne, "Kabinett", Germany	9
Pinot Grigio, Torresella, Italy	10
Pinot Grigio, Santa Margherita, Italy	17
Sauvignon Blanc, Stoneleigh, New Zealand	11
Sauvignon Blanc, Babich, New Zealand	13
Chardonnay, Angeline, California	10
Chardonnay, St. Francis, California	12
Chardonnay, Chalk Hill, California	15
Rose, Sofia, California	12

Red

Pinot Noir, Martin Ray, Russian River, California	12
Pinot Noir, Juggernaut, California	13
Pinot Noir, King Estate Inscription, Willamette Valley	15
Merlot, Noble Vines, Monterey	10
Malbec, Trivento, Argentina	11
Cabernet Sauvignon, Highlands 41, Paso Robles	12
Cabernet Sauvignon, Black Stallion, North Coast	15
Chianti Classico, Rocco Delle Macie, Tuscany, Italy	12
Red Blend, Ferrari Carano Siena, Sonoma, California	14

Sparkling Splits

Jaume Serra Cristalino, Cava Brut, Spain	12
Zonin, Prosecco Rose, Italy	12
Cantine Maschio, Prosecco, Italy	12
Stella Rosa Moscato D'asti, Italy	9 (gls)

SPECIALTY COCKTAILS

Carajillo 15
El Mayor Reposado Tequila, Licor 43, Freshly Brewed Espresso, Nutmeg

The Golden Hour 14
Don Q Gran Riserva Rum, Coffee Liqueur, Chocolate Bitters, Orange Bitters

Still Tide 13
Bushmills Irish Whiskey, Grand Marnier, Sweet Vermouth, Orange Bitters, Brandied Cherry

Paper Plane 15
Penelope Bourbon, Aperol, Amaro Nonino and Lemon Juice

The Siesta Cocktail 15
El Mayor Cristalino Añejo Tequila, Campari, Grapefruit Juice, Lime, Juice and Agave

The Drift 13
The Botanist Gin, Thatcher's Elderflower Liqueur, Lime Juice, Agave, Splash of Soda, Fresh Mint

Midnight Passion Martini 16
360 Vanilla Vodka, JF Haden's Lychee Liqueur, Passionfruit Puree, Lime Juice, Sparkling Wine Sidecar

Lime Basilica 13
Chopin Vodka, Muddled Cucumber, Fresh Basil, Lime Juice, Lemonade

Ember & Rye 14
Rye Whiskey, Lemon Juice, Fresh Orange Juice, and Grenadine, Brandied Cherry Garnish

Warm Current 15
Bourbon, Drambuie, Sweet Vermouth and Angostura Bitters

Pina Noir 14
Spiced Rum, Coconut Rum, Pineapple Juice, Lime, Juice, Cream of Coconut, Angostura Bitters, Nutmeg

Empress 75 14
Empress 1908 Indigo Gin, Lemon Juice, Simple Syrup, Prosecco, Lemon Twist