

SMALL PLATES

- Ahi Tuna**15.95
Crisp Wontons, Seaweed Salad, Wasabi Aioli, Asian Marinated Sashimi Tuna and Wasabi Tobika.
- Lump Crab & Lobster Nachos** 15.95
Crisp Tortilla Chips, Lump Crab, Lobster, Smoked Gouda, Tomatoes, Green Onions, Local Made Salsa, Remoulade and Sour Cream.
- Jumbo Prawn Cocktail**.....16.95
Five Jumbo Prawns served with House made Sangrita Cocktail Sauce and Micro Greens.
- Beef Tenderloin Steak Sliders**14.95
Three Mini Seared Beef Tenderloin Sliders, Baby Greens, Caramelized Onions, Portobello Mushrooms and Horseradish Cream.
Add French Fries for 2.25
- Ceviche**12.95
Marinated Fresh Daily with Shrimp, Bay Scallops, Seasonal Fish, Fresh Citrus Juices, Onion, Cilantro, Garlic and Tomatoes, Served with Crispy Garlic Herb Tortilla Chips.
- Spicy Shrimp** 13.95
Crispy Fried Shrimp Tossed in Spicy Mayo with Romaine, Green Onion and Micro Greens.
- Baked Oysters Rockefeller**15.95
Six Oysters with Pernod and Spinach Dressing, Finished with Hollandaise Sauce.
- Calamari Frites** 11.95
Crispy Fried Calamari Steak, House Seasonings and Arugula, Served with Curry Aioli.

SOUPS and SALADS

Tomato Basil Bisque Soup , **Seafood Chowder** or **New England Clam Chowder**
Cup 4.50 / Bowl 6.50

- Seafood Louis** Shrimp 17.95 / Lump Crab 19.95
Artichokes, Petite Tomato, Asparagus, Egg and Olives over Romaine with Thousand Island Dressing.
- Chopped Salad**9.95
Chopped Tomatoes, Cucumbers, Ham, Onion, Swiss & Asiago Cheese Tossed in Vinaigrette Dressing.
- Southwestern Salad** 13.95
Mixed Greens Tossed with Fresh Corn, Black Beans, Spicy Chicken and Cilantro. Topped with Avocado, Tortilla Strips and Served with Ranchero Dressing.
- Classic Cobb Salad** 13.95
Baby Greens and Romaine Tossed with Eggs, Bacon, Petite Tomatoes, Croutons, Grilled Chicken, Bleu Cheese Crumbles and Avocado in a Vinaigrette Dressing.
- Bunless "Bleu Cheese" Burger** 15.95
Ten Ounce Certified Angus Ground Beef Patty Topped with Bleu Cheese and Sautéed Mushrooms, Served over our Marina Jack Harbor Salad.

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**..... 8.95
Baby Greens, Crisp Romaine, Pear Tomatoes, Red Onions, Cucumber and Hearts of Palm Tossed in our Signature Balsamic Vinaigrette.
- Classic Caesar Salad** 8.95
Crisp Romaine Lettuce Tossed with Homemade Caesar Dressing, Croutons and Shaved Grana Padano Parmesan Cheese.
- Baby Spinach Salad** 9.95
Fresh Baby Spinach Tossed with Crispy Bacon, Red Onion, Toasted Walnuts, Egg, Tomatoes, and Mandarin Oranges in our Poppy Seed Bacon Dressing.
- Asian Salad**.....11.95
Baby Greens, Asian Slaw, Seaweed Salad, Snow Peas, Crispy Wontons, Sesame Seed and Mandarin Oranges Tossed in Sesame Ginger Vinaigrette.
- Mediterranean Salad** 12.95
Iceberg Lettuce, Baby Greens, Pepperoncini, Green Olives, Feta Cheese, Baby Tomatoes, Artichoke Hearts and Red Onions Tossed in a Garlic Herb Vinaigrette.

ADD TO ANY MARINA JACK SPECIALTY SALAD:

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| Grilled Chicken 4.00 | Four Jumbo Shrimp Prawns 9.00 |
| Grilled or Blackened Salmon 7.00 | Lump Crab Meat 8.00 |

SANDWICHES and WRAPS

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

Portobello Wrap	10.95
Oven Roasted Portobellos with Roasted Red Peppers, Baby Spinach, Seasoned Black Beans, Pico, Hummus and Smoked Gouda Cheese in a Garlic Herb Tortilla (🌾 with No Tortilla).	
Angus Cheeseburger	9.50
Eight ounce Angus Beef Patty with our House Seasoning, Served with a choice of American, Swiss or Pepper Jack on a Toasted Sesame Roll with Lettuce and Tomato. “The Works” (Mushrooms, Bacon and Onions) add 2.50	
MJ Croissant	Tuna or Chicken 10.95 / Lobster Seafood Salad 15.95
Flaky Fresh Baked Croissant with Lettuce and Tomato filled with your choice of Chicken, Tuna, or Lobster Seafood Salad.	
Grouper Sandwich	16.95
Grilled or Fried Fresh Gulf Red Grouper Served on a Toasted Sesame Bun with Lettuce, Tomato and Remoulade Sauce.	
Classic Reuben	10.95
Corned Beef, Sauerkraut and Swiss Cheese with our Home Thousand Island Dressing on Marbled Rye Bread.	
Grouper Reuben	18.95
Grilled Fresh Florida Red Grouper Topped with Sauerkraut, Thousand Island Dressing and Swiss Cheese on Marbled Rye Bread.	
Smoked Salmon Croissant	15.95
Scottish Smoked Salmon Layered in a Freshly Baked Croissant with Lettuce, Tomato, Red Onions, Capers, Sliced Egg and Herb Cheese Spread.	
Chicken Sandwich	9.50
Grilled or Blackened, Served with Bacon, Swiss Cheese, Red Onion and Avocado Mayo on a Toasted Sesame Bun.	
Spicy Shrimp Wrap	14.95
Crispy Fried Shrimp, Spicy Mayo, Romaine, Green Onion, Tomatoes, Cucumber Slices and Hot Sauce in a Garlic Herb Tortilla.	
Deluxe Club	10.50
Triple Decker Club Featuring Turkey, Ham, Lettuce, Tomato and Crisp Bacon. (Choice of White or Wheat Bread)	
Smothered Prime Rib Po Boy	13.95
Chopped Prime Rib Smothered with Sautéed Onions and Mushrooms, Topped with Provolone Cheese and Dressed over a Toasted Hoagie Roll with Lettuce, Tomato and Horseradish Sauce.	
Soup & Half Sandwich	11.95
Half Tuna, Chicken Salad Croissant (MJ Croissant with Lobster/Seafood Salad add 4.00) or Reuben, along with a cup of soup (Tomato Basil Bisque Soup, Seafood Chowder or New England Clam Chowder)	

SIGNATURE ENTRÉES

Eggs Benedict	9.95
Traditionally Prepared with Canadian Bacon and Hollandaise. Served with Seasonal Fruit or French Fries.	
Grilled Atlantic Salmon	17.95
Served over Garlic Wilted Baby Spinach, Garden Rice Pilaf and Topped with Gorgonzola Cream Sauce. (🌾)	
Petite Filet Mignon	27.95
Center Cut 6 oz Filet Grilled to Perfection with Potato and Vegetable du Jour and Brandy Wild Mushroom Demi Cream. (🌾 with No Sauce)	
Ahi Tuna	19.95
Rare Sesame Seed Crusted Tuna, Asian Slaw with Wakame Seaweed Salad, Wasabi Aioli, Soy Caramel Reduction and Wasabi Caviar.	
Chicken Creole Pappardelle	15.95
Roasted Chicken with Tasso Ham, Sweet Corn, Baby Spinach, Tomatoes and Mushrooms in a Creole Style Cream Sauce.	

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

(🌾) – Gluten Free

SMALL PLATES

Braised PEI Mussels	15
Prince Edward Island Mussels Braised in a Chorizo Broth with Tomatoes, Garlic, Fresh Corn and Cilantro. 	
Ahi Tuna	15
Crisp Wontons, Seaweed Salad, Wasabi Aioli, Asian Marinated Sashimi Tuna and Wasabi Tobika.	
Baked Oysters Rockefeller	15
Six Oysters with Pernod and Spinach Dressing, Finished with Hollandaise Sauce.	
Jumbo Prawn Cocktail	17
Five Jumbo Prawns served with House Made Sangrita Cocktail Sauce and Micro Greens. 	
Spicy Shrimp	13
Crispy Fried Shrimp and Spicy Mayo with Romaine, Green Onion and Micro Greens. 	
Calamari Frites	12
Crispy Fried Calamari Steak, House Seasonings and Arugula, Served with Curry Aioli. 	
Short Rib Tostadoes	11
Pulled Slow Braised Short Rib, Gouda Cheese, Portobello Mushroom, Pico de Gallo, Gorgonzola Cream and Chipotle BBQ on a Crispy Tortilla.	
Lobstercargo	17
Succulent Lobster Meat Cooked in a Garlic, White Truffle and Parsley Butter, Topped with Romano Cheese.	

SOUPS and SALADS

Sherry & Crab Bisque	Cup: 4.50	Bowl: 6.50
A Delicate Blend of Fresh Cream, Dill, Sherry and Crab.		
Harbor Salad	9	With Entrée: 5
Baby Greens, Crisp Romaine, Pear Tomatoes, Red Onions, Cucumber and Hearts of Palm Tossed in our Signature Balsamic Vinaigrette. 		
Classic Caesar Salad	9	With Entrée: 6
Crisp Romaine Lettuce Tossed with Homemade Caesar Dressing, Croutons, Shaved Grana Padano Parmesan Cheese. ( with No Croutons)		
Heirloom Caprese Salad	13	With Entrée: 8
Florida Grown Heirloom Tomatoes and Ciliegine Mozzarella Tossed in Pesto Sauce, Accented with Balsamic Reduction. 		

PASTA

Lobster Carbonara	28
Fresh Spaghettini Tossed with Lobster Meat, Shallots, Smoked Bacon, Green Peas and Fresh Cream, Finished with Baby Arugula and Caviar.	
Porcini Mushroom Ravioli	20
Accompanied with Asparagus and Saffron Cream Sauce.	
Creole Seafood Pappardelle Pasta	25
Cajun Seasoned Shrimp and Scallops with Tasso Ham, Sweet Corn, Baby Spinach, Tomatoes and Mushrooms in a Creole Style Cream Sauce.	

*There is a significant risk associated with the consumption of raw or undercooked protein.
Five dollar split charge for entrées.*

 - **Gluten Free**

MARKET FRESH FISH SELECTIONS

Atlantic Grilled Salmon 22
Wild Caught Grilled Salmon, Topped with Gorgonzola Cream Sauce. 🌿

Ahi Tuna27
Rare Seared Sesame Crusted Ahi Tuna, Asian Slaw, Wakame Seaweed Salad, Wasabi Aioli, Soy Caramel Reduction and Wasabi Caviar.

Mountain TroutEntrée: 24 Small Plate: 19
Broiled North Carolina Farm Raised Trout. Served with Lemon Caper Butter Sauce. 🌿

Potato Crusted Grouper27
Baked Fresh Gulf Red Grouper with a Crispy Potato Crust, Topped with Horseradish Beurre Blanc.

Chilean Sea Bass.....30
Grilled Sea Bass Topped with a Lime & Coconut Red Curry Sauce.

STEAKS and LOBSTER

Steaks are Prepared with House Seasonings and Broiled to Order. All Steaks are Hand Cut in House Fresh Daily.

Center Cut Filet Mignon6 oz: 28 8 oz: 32
Accompanied with Brandy and Wild Mushroom Demi Cream Sauce. (🌿 with No Sauce)

12 oz New York Strip Steak 🌿 32

14 oz Rib-Eye 🌿 29

Surf & Turf 43

6 Ounce Center Cut Filet Mignon with Brandy and Wild Mushroom Creamed Demi Sauce, Paired with Canadian Lobster Tail and Drawn Butter. 🌿

Grilled Maine Lobster.....Market Price
Live 1½ lb Maine Lobster from our own Lobster Tank, Split and Grilled with Lemon and Garlic Herb Butter. (Flown in daily – based on availability.) 🌿

STEAK TOPPINGS:

White Truffle Garlic Butter 2

Blue Cheese Crust 3

Fried Jalapeños..... 2

Sautéed Onions & Mushrooms..... 2

Brandy & Wild Mushroom Creamed Demi 3

SIGNATURE ENTRÉES

Chef Dabney's Signature Bouillabaisse.....38
Delicate Lobster, Jumbo Prawns, Scallops, PEI Mussels and White Fish Poached in a Flavorful Seafood Broth of Fresh Fennel, Saffron, Fresh Cut Corn, Potatoes, Tomatoes and Caramelized Onions Accented with Pernod. 🌿

Captain Jacks Seafood Platter..... 30
Most popular entrée featuring Shrimp, Scallops, Grouper Nuggets and Lump Crab Cake.

Lump Crab Cakes.....28
Signature Lump Crab Cakes, Crispy Jalapeños, House Remoulade, Tomato Jam and Micro Greens.

Half Roasted Chicken 23
Herb and Lemon Half Roasted Chicken with Fresh Thyme and Butter Glaze. 🌿

Pan Seared Diver Scallops..... 33
Fresh Pan Seared Diver Scallops Cooked in a Chili Cashew Pesto Sauce then Finished with Whole Butter. 🌿

Braised Short Rib 30
12 Ounce Slow Braised Short Rib in a Wild Mushroom Petite Sirah Demi-Glace. 🌿

All entrées, **except Pasta, Ahi Tuna and Bouillabaisse** are served with choice of 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)

🌿 – Gluten Free

PLATED SUNDAY BRUNCH

- Bananas Foster French Toast** 13.00
Freshly Baked Flaky Croissant Dipped in Egg Batter, Smothered with a Pecan and Fresh Banana Rum Glaze, Whipped Cream and Powdered Sugar Served with Crispy Bacon.
- Beef Tenderloin Breakfast Sliders** 17.00
Three Beef Tenderloin Tip Sliders Topped with Scrambled Eggs, Sautéed Onions, Provolone Cheese and Horseradish Sauce. Served with Fresh Seasonal Fruit.
- Florentine Omelet**..... 14.00
Baby Spinach, Tomatoes, Mushrooms, Eggs and Jack Cheddar Cheese. Served with Hash Brown Potatoes.
- Huevos Rancheros Breakfast Wrap**..... 14.00
Scrambled Eggs with Seasoned Black Beans, Green Onions, Potatoes and Pepper Jack Cheese, Wrapped in a Whole Wheat Tortilla, Topped with Fresh Salsa and Cholula Sour Cream. Served with Seasonal Fresh Fruit.
- Prime Rib Hash** 17.00
Slow Roasted Chopped Prime Rib, Green Onions, Cheese, Poached Eggs, Toasted Fresh English Muffin and Green Tomatillo Sauce "Salsa Verde".
- California Breakfast Croissant**..... 14.00
Toasted Buttery Croissant Stuffed with Scrambled Eggs, Tomatoes, Canadian Bacon, Avocado and Swiss Cheese. Served with Hash Brown Potatoes.
- Belgian Waffle** 11.00
Freshly prepared Waffle Topped with Strawberries, Whipped Cream and Toasted Georgia Pecans. Accompanied with Bacon and Vermont Maple Syrup.
- Smoked Salmon Benedict**..... 19.00
Scottish Smoked Salmon Served on Toasted English Muffin, Topped with Two Poached Eggs, Shaved Red Onions, Tarragon Hollandaise and Crispy Capers. Served with Hash Brown Potatoes.

Entrées that include Hash Brown Potatoes can be substituted for a Side of Fresh Fruit for an additional 1.50

UNFORGETTABLE SPECIALTY DRINKS

- Captain Jack's Bloody Mary** 8.00
A blend of our spicy mix with premium Van Gogh Vodka, garnished with an olive, lime and a celery stick. Order extra spicy, we'll add Tabasco, Worcestershire and Horseradish!
- Marina Mimosa**..... 8.00
Delicious blend of Cristalino Cava Brut with fresh squeezed orange juice.
- Irish Coffee**..... 7.00
Fresh house coffee with your choice of Bushmill's or Jameson Irish Whiskey, served with a sugar stick, whipped cream and a splash of Crème de Menthe.
- Espressotini** 9.00
Premium Van Gogh Double Espresso Vodka and Dark Crème de Cacao served with a sugar rim.
- Sarasota Cosmo**..... 9.00
Premium Van Gogh Citroen Vodka, Cointreau, cranberry juice and a squeeze of fresh lime.
- The Pure Margarita**..... 10.00
El Mayor Añejo Tequila, organic agave nectar and fresh squeezed lime juice.

Available at 12:00 noon.