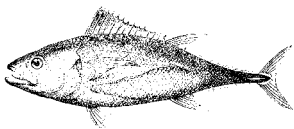


Sarasota, Florida
Elevation: 27 feet

JACK DUSTY

Latitude: 27° N
Longitude: 82° W

COASTAL CUISINE  CRAFTED COCKTAILS



RAW BAR

Oysters

Half Dozen 15.00 / Full Dozen 28.00

northwest: kumamoto oyster

northeast: wellfleet

local: apalachicola

Clams

Half Dozen 15.00 / Full Dozen 28.00

little neck, cherry stones

Seafood Platter

For two: 40.00 / For four: 80.00

lobster, crab, shrimp, oysters,

jack's ceviche

Jack's Ceviche 18.00

conch, rock shrimp, scallops, crab

Bigeye Tuna Sashimi 18.00

Hamachi Sashimi 18.00

Salmon Sashimi 18.00

Local Caviar 21.00

mote marine sturgeon

Starters

Manhattan Clam Chowder 10.00

Steamed Clams 16.00

chorizo, chardonnay broth

Mussels 16.00

citrus white wine broth

Crab Cake 15.00

Grouper Cake 16.00

Fried Calamari 14.00

Peel & Eat Shrimp 16.00

Fried Gator "Tots" 16.00

Oysters Rockefeller 20.00

collard greens, tasso ham, hollandaise

Crab & Fried Green

Tomatoes 18.00

Salads

CEASAR SALAD 12.00

TOMATO & BURRATA 14.00

Oven cured tomatoes, arugula

WATERMELON 14.00

compressed tomatoes, basil, chili

flakes, purple haze, fennel pollen,

meyer lemon oil

ROQUEFORT AND

PEAR 14.00

mixed greens, walnuts,

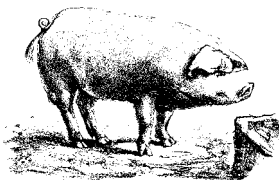
champagne vinaigrette

CLASSIC COBB 12.00

romaine, bacon, avocado, chicken

breast, tomato, hard boiled

egg, chives



BY

LAND

Pork Chop 28.00

black eyed peas, braised seasonal greens

Rib Eye 28.00

roasted fingerling potatoes, market

vegetables

1855 Beef Tenderloin 30.00

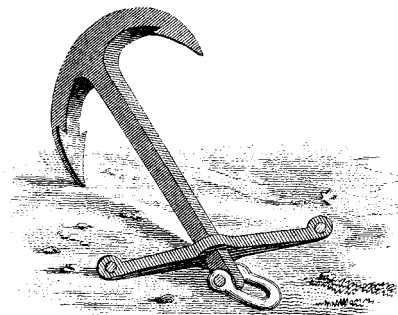
seasonal mushrooms, smashed potatoes

Red Brick Chicken 26.00

anson mills grits, market vegetables

CLEAN SLATE

At the helm, the watch keeper would record details of speed, distances, headings, etc., on a slate. At the beginning of a new watch the slate would be wiped clean.



By SEA

Jack's Catch Market Price
(local fish sourced daily, we will let you know)

Crab and Clam Boil

For two: 40.00 / For four: 80.00

seasonal crab, clams, shrimp, mussels, chorizo, potatoes, corn

Whole Spared Hog

Snapper 26.00

grilled vegetables, coconut &

curry broth

Sarasota Cioppino 26.00

gulf shrimp, bay scallops, clams, mussels,

grouper, orange peel, tomato broth,

garlic crostini

Grilled Maine Lobster 30.00

grilled market vegetables, drawn butter

Shrimp & Grits 22.00

anson mills grits, andouille sausage

Blackened Grouper

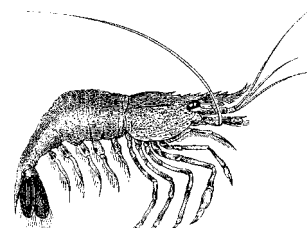
Etouffee 28.00

red beans & rice, braised greens

Seafood Gumbo 22.00

Crab Cake 18.00

charred lemon



crafted COCKTAILS

Laying Down the Keel 12.00
*Leblon Cachaca, Aperol, Cocchi
Americano vermouth and Agostura
orange bitters in an oak barrel before
serving with Campari soaked onions*

Tidewrack Martini 12.00
*A Herbaceous Martini, Herb infused
Vodka, dry sherry, Cointreau and
kummel, herb vermouth olives*

Jack Tar's Apple 12.00
*A commanding drink, Makers Mark,
Applejack, Maple Syrup, Coffee Liqueur*

Sea Spray (Non Alcoholic) 8.00
*Orange blossom water, honey, lemon,
cucumber and lime, salty rim*

Tanky's Tot 12.00
*Jamaican Rum, Guinness syrup,
pineapple, quince, lime, sparkling wine
and creole bitters*

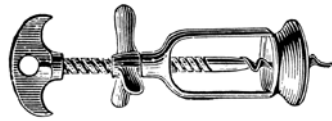
Bait and Switch 12.00
*Plymouth gin, pink grapefruit and
yellow Chartreuse, hint of Talisker*

Purser's Bane 12.00
*Pussers Rum, Coconut, grapefruit,
passion fruit, Aperol, Cocchi Vermouth*

Sanguine Shore 12.00
*Rum Sour of sorts, dry vermouth,
bitters, lemon and maple syrup*

Sling Hook 12.00
*A Subtle Tequila Sling with Don Julio,
Grand Marnier, Honey, Mango, lemon
and celery bitters*

Wench's Willpower
(Non Alcoholic) 8.00
*Pineapple, pink grapefruit, lime &
raspberry with a tonic top*



by the GLASS

WHITE

Linea Margherita, Pinot Grigio	7.00
Pazo Torrado, Albarino	9.00
Matanzas Creek, Sav Blanc	10.00
Toger Champault Les Pierris, Sancerre	16.00
Kung Fu Girl, Riesling	10.00
Annabella, Chardonnay	12.00
Terres De Pierres, Chablis	16.00

RED

Tikal Natural, Malbec	11.00
The Velvet Devil, Merlot	10.00
Villa San-Juliette, Merlot	11.00
Mollydooker, Shiraz	11.00
Argyle, Pinot Noir	11.00
Lemelson 'Thea's Selection, Pinot Noir	10.00
Jam, Cabernet/Petit Verdot	16.00
Marietta Cellars, Cabernet Sauvignon	16.00
Ladera, Cabernet Sauvignon	19.00

CHAMPAGNE

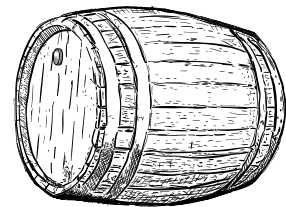
La Marca Prosecco	10.00
Vueve Cliquot, Champagne	22.00

BY AND LARGE

**"By" means into the wind, while
"large" means with the wind.
"By and large" is used to
indicate all possible situations,
e.g. "the ship handles well both
by and large".**

BEER

Sam Adams	5.00
Cigar City Helles / Jai Alai IPA / Florida Cracker	6.00
Angry Orchard Cider	6.00
Dale's Pale Ale	6.00
Mama's Lil Yellow Pils	6.00
Dogfish Head 60 Min IPA	6.00
The Chimay Blue Cap	10.00
Bell's Oberon Ale	6.00
Samual Smith's Taddy Porter	8.00
Samual Smith's Oatmeal Stout	8.00



RUMS

BARBANCOURT ES TSV 15YR RHUM	9.00
PUSERS 84 PROOF BRITISH NAVAL RUM	15.00
RON ZACAPA CENTENARIO 23	16.00
CRUZAN RUM SINGLE BARREL	9.00
ZAFRA 21 MASTER'S RESERVE	13.00
RON ZACAPA CENTENARIO XO	22.00
WRAY & NEPHEW/OVERPROOF RUM	8.00
PUSSEY'S BRITISH NAVY RUM	8.00
BANKS 5 ISLAND RUM	8.00
PLANTATION ORIGINAL DARK RUM	8.00
PAMPERO ANIVERSARIO	9.00
RESERVA EXCLUSIVA PLANTATION EXTRA OLD BARBADOS RUM 20TH ANIV	12.00
SMITH AND CROSS TRADITIONAL JAMAICA RUM	11.00
OLD SUGAR CANE AND ABE FRESHWATER RUM	12.00
SAILOR JERRY	9.00
BRUGAL 1888	13.00
APPLETON ESTATES XO	14.00

AFTER

Irish Coffee	12.00
Chocolate Martini	12.00
Espresso	6.00
Cappacino	6.00
Late	6.00

AS THE CROW FLIES

**The most direct route without
detours. Before modern
navigational systems existed,
British vessels customarily
carried a cage of crows. These
birds fly straight to the nearest
land when released at sea,
thus indicating the most
direct route.**

SWEETS

Baily's Warm Chocolate
Cake 10.00
Whiskey Caramel, Stout Ice Cream

Cardamom Panna Cotta 8.00
*Spiced Peach Compote, Vanilla
Ice Cream*

Chocoalte Walnut Tart 8.00
Rum Butter Ice Cream

Key Lime Bar 10.00
Crispy Meringue, tropical fruit chutney

Sweet Potato Pecan
Cheesecake 10.00
*Steen's Cane Syrup, Crispy Sweet
Potatoes*

Assortment of Ice Cream 8.00