



Summer Menu



Soups & Salads

Bahamian Conch Chowder— Cup 4 / Bowl 6

Add Grouper-14 / Shrimp-9 / or Chicken-6 to any Salad..

Miso Chicken Salad -Small-12/ Large-15

Shredded Napa Cabbage, Julienne Carrot, Snow Peas,
Long Cut Chive & Miso Glazed Baked Chicken,
Accompanied with a Miso Honey Dressing, Crisp
Wonton & Toasted Sesame Seed

Blue Crab Caprese-28

Super Lump Crab Tossed in a Myer Lemon Infused
Olive Oil, Layered Between Thick Slices
of Vine Ripened Tomato, Fresh Basil & Mozzarella

Mixed Seasonal Greens-Small-11 / Large-14

Mixed Seasonal Greens Tossed with Toasted Pine Nuts,
Chevre Cheese Crumbles,
Port Hydrated Bing Cherries
in a Champagne, Strawberry Vinaigrette.

Classic Caesar— Small-11 / Large-14

Crisp Hearts of Romaine Lettuce, with our House made
Caesar Dressing.
with Shaved Parmesan, Garlic Scented Croutons, &
Fresh White Anchovy

Appetizers

Crab Cake

Crab Cake, Back-fin Super Lump Crab Meat, Made Maryland Style from an Old Recipe
Served with a Lemon Aioli & Fresh Lemon-16

Grouper Nuggets

Crisp Fried, Coconut Spiced Grouper Nuggets
Accompanied with Fresh Myer Lemon and a Pineapple, Guava Chili Sauce-17

Sandwiches

Jacks Burger -15

1/2 Pound Special Order Hamburger
Grilled to your liking,
Served on a Pillow Soft Sourdough Roll with Crisp
Lettuce, Thick Sliced Tomato and Bermuda Onion.
Accompanied with Crispy French Fries

Fresh Grouper Sandwich -28

Red Domestic Grouper, Blackened, Grilled or Fried
Presented on a Sourdough Bun with Crisp Chilled
Lettuce, Thick Sliced Tomato & Bermuda Onion
Served with Hot Crispy Fries & Tartar Sauce

Crab Cake Sandwich -21

Our Special Crab Cake Recipe, Only Larger
Served on a Sourdough Roll with a Citrus Aioli &
Arugula Tossed in a Meyer Lemon Olive Oil
Accompanied with Crispy Hot French Fries

Turkey Salad Wrap-14

Turkey Salad Tossed with Celery, Craisins,
Crumbled Cashew, Shaved Iceberg Lettuce
in a Cranberry Mayonnaise



Pastas

Shrimp Laurette -31

Fresh Key West Shrimp, Seasoned with a Creole Spice
Sautéed with Fresh Minced Garlic, Andouille Sausage, Grape Tomato & Fresh Herbs
Tossed with Rigatinni Pasta in a Cajun Cream Sauce

Mussels in a Pistachio Pesto - 28

1/2 Pound of PEI Mussels Sautéed with Clam Stock and Aromatic Herbs Then
Tossed with Capelin Pasta in a Pistachio, Basil Pesto Finished with Chipped Red Pepper & Shredded Parmesan

Entrees

Sticky Chicken-26

Roasted and Honey Stung Half Chicken Roasted at 500 Degrees until Caramelized
Served over a Mélange of Sweet Potato, Pecan & Root Vegetables

Seared Black Grouper -Market Price

Seared Black Grouper Accompanied with Butter Braised Golden Fingerlings, Wilted Baby Spinach
& Finished with a Smoked Tomato Beurre Blanc

Blackened Mahi-Mahi -28

Cast Iron Blackened Mahi with Saffron Rice Pilaf, Steamed Garlic Infused Broccoli Florets
Finished with a Kiwi, Strawberry Tapenade

NY Strip Steak-39

Marinated with Several Herbs & Spices, Then Char Grilled to your Liking
Served with Honey, Roasted Garlic Whipped Potato, Grilled Asparagus
Finished with a Field Mushroom & Cabernet Glace De Viande

Fish Tacos-28

Fresh Florida Mahi Prepared Blackened, Grilled or Fried Served in your choice of Flour or Corn Tortilla with a
Cilantro Sour Cream Slaw, Black Bean Puree, Fresh Sliced Spanish Onion & Pickled Watermelon Relish

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 20% Gratuity is included on all food and beverage charges. We accept Member charges, Visa, Master Card & Discover