



Soup

Bahamian Conch Chowder Bowl-11 / Cup-8

Fresh Soup of the Day Bowl-9 / Cup-6

Salads

House Salad-Mixed Seasonal Greens with Toasted Pecan, Bermuda Onion, Grape Tomato, Fuji Apple & Chevre Cheese Dressed with a Warm Pancetta Vinaigrette-**Large-18 / Small-13**

Caesar Salad-Fresh Chopped Hearts of Romaine, Tossed with Spiced Croutons, Shaved Parmesan, in our House Made Caesar Dressing Garnished with White Anchovy-**Large-19 / Small-14**

Miso Salad-Nappa Cabbage, Fresh Long Cut Chive, Julienne Snow Pea, Julienne Carrot & Miso Roasted Chicken, Tossed in a Miso Honey Vinaigrette, Garnished with Sesame Seed & Crisp Fried Wonton-**Large-20 / Small-15**

Starters

Aztec Grouper Nuggets-Small Skewers of Fresh Grouper Marinated in Ghost Chili Tequila & Smoked Sea Salt Char Grilled and Finished with a Lime, Cilantro Syrup & Blasted in a 500 Degree Oven-**20**

Octopus Ceviche-Fresh Poached Octopus, tossed with a Citrus Marinade, Bermuda Onions, Diced Romas, Florida Orange, Serrano Peppers, & Fresh Cilantro. Finished with a Drizzle of Guajillo Oil-**22**

Tuna Nachos-Fresh, Sushi Grade Yellowfin Tuna Tartar with Fresh Jalapeno, Bermuda Onion, Red Bell Pepper & Scallion Layered over Wonton Crisps Finished with Yum Yum & Eel Sauce-**21**

Crab Puppies-Crispy Backfin Blue Crab in a Seasoned Fritter Batter with Fresh Corn, Chives, Rendered Applewood Bacon & Caramelized Shallot Accompanied with a Elote Aioli-**18**

Flat Breads

Caprese Flatbread-Fresh Dough, Simply Brushed with EVOO, Topped with Fresh Mozzarella, Sliced Roma Tomato, Fresh Chiffonade of Basil & Grated Parmesan Baked and Garnished with a Drizzle of Aged Balsamic Syrup-**25**

Strawberry & Black Olive Tapenade-Minced Fresh Strawberries & Black Olives, on a Fresh Flatbread Dough Brushed with Sweet Cream Butter Finished with a Chevre Crème & Toasted Pistachio-**23**

*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 Visa, Master Card & Discover.

Sandwiches

Grouper Sandwich-Grilled, Seared or Blackened, Local Black Grouper,

Served on Pillow Soft Sourdough Roll with Lettuce, Tomato & Onion

Served with Hot Crispy Fries, Southern Tartar Sauce & Fresh Lemon-**Market Price**

The Jacks Burger-Special Ordered, Half Pound Ground & Brisket Patty, Seasoned with Maldon Sea Salt &

Fresh Cracked Black Pepper, Topped with your Choice of Cheese, Lettuce, Tomato & Onion

Served with Hot Crispy Fries & Cornichon -**19**

Black Bean, Quinoa & Roasted Corn Burger-Mélange of Black Bean, Quinoa, Roasted Sweet Corn, Onion &

Garlic Cooked on a Griddle & Served on a Brioche Roll

With a Smear of Boursin Cheese, Lettuce & Tomato Accompanied with Hot Crispy Sweet Potato Fries-**20**

Prime Rib Sandwich-House Roasted & Shaved Prime Rib of Angus Beef,

Piled High on a Hoagie Roll with Melted Swiss Cheese Crisp Fried Tobacco Onion & Horseradish Cream Sauce

Served with Hot Crispy Fries-**22**

Hawaiian Pig-Char Grilled Breast of Free Range Chicken

Presented on a Demi Baguette with Grilled Pineapple Plank, Sous Vide Pork Belly with a Guava Aioli-**20**

Pastas

Chilled Lemon & Blue Crab Bucatini-Fresh Blue Crab Backfin Lump, Lemon, Garlic, Olive Oil, Fresh Thyme,

Baby Sweet Peppers, Reisling Wine & Sweet Cream Butter-**31**

Key West Shrimp Burrata-Linguini Pasta, Zucchini & Summer Squash Noodle, Sauteed with Garlic,

Fresh Basil, EVOO & Parmesan Garnished with a Burrata Ball & Five Blackened Shrimp-**34**

Entrées

Black Domestic Grouper-Fresh Black Domestic Grouper, Seared with Maldon Sea Salt & Fresh Cracked Black

Pepper, Served over a bed of Butter Braised Golden Fingerling Potato

With Smoked Tomato Beurre Blanc & Wilted Baby Spinach-**Market Price**

Sticky Chicken-Half of a Roasted Chicken, Dressed with a Bourbon, Honey Glaze

& Blasted in a 500 degree Oven, Served with a Sweet Potato Hash & Grilled Leek Garnish-**32**

Triple Tail-Fresh Florida Triple Tail, Seared and Glazed with a Rum Plum

Served with a Lotus Root Cake Seasoned with Rendered Applewood Smoked Bacon & Caramelized Onion

Garnished with Rum Butter Grilled Carrots-**41**

Blackened Dorado Bowl-Lime Marinated Grilled Mahi-Mahi

Served over Sonoran Rice with Black Bean, Roasted Corn, Cilantro,

Sauteed Bell Peppers & Fresh Sliced Jalapeno Finished with a Elote Crème Fraiche-**31**

The Hanger Steak-Hanger Steak, Seasoned with Maldon Sea Salt & Fresh Cracked Pepper then Seared

Presented over a Bed of Warm Summer Tomato & Squash Salad

Finished with an Italian "Chimichuri"-**36**