



SUMMER MENU

SOUP & SALADS

BAHAMIAN CONCH CHOWDER-CUP-7/ BOWL-9

House Salad-Sm-13/ Lg-16

Mixed Seasonal Greens, Grape Tomato, Shaved Red Onion, Fresh Strawberry & Toasted Pecan All Tossed in a Champagne Vinaigrette

Miso Salad-Sm-13/ Lg-16

Shaved Napa Cabbage, Julienne Carrot, Julienne Snow Pea, Long Cut Chive & Miso Glazed Roasted Breast of Chicken Tossed in a Miso-Orange Blossom Honey Dressing Topped with Crispy Wonton and Toasted Black & White Sesame Seed

Caesar Salad-Sm-13/ Lg-16

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

APPETIZERS

Crisp Fried Stuffed Calamari-17

Whole Tubes filled with Sausage & Rice, Breaded & Fried Crisp. Served with a Mildly Spicy Sauce Pomodoro

Charcuterie Board-20

Oven Dehydrated Beef, Grilled Duck Sausage, Suppresetta Ham, Pistachio Nuts, Dried Cherries, Smoky Blue Cheese & Cave Aged Cheddar. Accompanied with Roasted Garlic Crostini's

Drunken Grouper Nuggets-17

Coconut Rum & Old Bay Marinated Pieces of Grouper, Beer Battered and Flash Fried. Served with a Mango Chili Sauce and Fresh Lemon

PASTAS

Bay Scallop Scampi-33

Fresh Bay Scallops, Sauteed with a Garlic & Shallot Scampi Butter Served over a Nest of Angel Hair Pasta

Shrimp Sanoma-30

Five Key West Shrimp that are Sautéed with Andouille Sausage, Broccoli, Chipped Red Pepper, Sanoma County Chardonnay & Sweet Cream Butter over Penne Pasta





SANDWICHES

"The Jack's Burger"-18

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

Black Grouper Sandwich-(Market Price)

Black 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

Egg Salad Wrap-15

Fresh Egg Salad with Diced Applewood Smoked Bacon, Diced Tomato & Shaved Lettuce in a Whole Wheat Tortilla Wrap

ENTREES

Seared Yellowtail Snapper-36

Served with Summer Salad of Roma Tomato, Seedless Cucumber, Fresh Dill, Shallot & Toasted Garlic. Finished with a Creamy Tzatziki Sauce

Black Domestic Grouper-(Market Price)

Served Seared, Blackened or Grilled over Butter Braised Golden Fingerling Potato with a Smoked Tomato Beurre Blanc Finished with Wilted Baby Spinach

Sticky Chicken-30

Half of a well-Seasoned & Slow Roasted Free-Range Chicken, submerged in a Spiced Rum and Orange Blossom Honey Glaze and Blasted in a 500 Degree Oven to Caramelize Served over a Sweet Potato & Toasted Pecan Hash with Grilled, Braised Leeks

Char Grilled Ribeye Steak-41

Served with Oven Roasted Red Bliss, Steamed Haricot Vert Finished with a Compound Butter with Shallot, Rosemary, & White Balsamic

Blackened Mahi-Mahi-33

Served over a bed of Roasted Sweet Corn Risotto with Agave Glazed Baby Carrot Pearls Finished with a Strawberry Jalapeno Relish