



Summer Menu



Soups

Bahamian Conch Chowder - Cup 8 / Bowl 11

Fresh Ground Bahamian Conch, Stewed with Celery, Carrot,
Potato, Vidalia Onion & Scotch Bonnet

Soup du Jour - Cup / Bowl

Salads

Add Chicken (Blackened or Grilled) - 8 / Grouper - 22 / Salmon - 16 / Shrimp - 16

Garden Salad - Small 14 / Large 21

Mixed Seasonal Greens with Shaved Bermuda Onion, Grape Tomato,
Pistachio Nut & Chevre Cheese Tossed in a Red Wine Vinaigrette

Chicken Miso Salad - Small 13 / Large 19

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 and White Sesame Seed

Caesar Salad - Small 13 / Large 18

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

Lobster Summer Salad - 24

Grape Tomato, Seedless Cucumber, Fresh Garlic, Shallot, Feta & Fresh Dill
Tossed in a Lemon-Herb Vinaigrette

Appetizers

PEI Mussels - 13

Braised in Brown Ale, Tomato, Fresh Basil, Garlic, Shallot & Sweet Cream Butter

Crab Cake - 16

Crab Cake with Sweet Corn Crème & Balsamic Drizzle

Cream Cheese Peppers - 12

Herbed Cream Cheese Stuffed Fresno Peppers (Spicy)
Wrapped in Prosciutto

Grouper Nuggets - 20

Small Pieces of Black Domestic Grouper Marinated in Old Bay and Coconut Rum
Dredged in Seasoned Flour, Beer Battered & Fried Crispy
Served with a Mango Chili Sauce, Southern Style Tartar Sauce, and Fresh Lemon



Sandwiches

Jack's Burger - 19

Half Pound Special Order Hamburger Grilled to Your Liking

Served on a Pillow Soft Sourdough Roll with Crisp Lettuce, Thick Sliced Tomato & Bermuda Onion

Accompanied with Crispy French Fries

Crab Cake Sandwich - 21

Seared Backfin Blue Crab Cake Served on a Brioche Bun

Brushed with Lemon Aioli with Lettuce, Tomato & Onion

Cubed Steak and Mushroom Wrap - 18

Blackened Striploin Tips and Braised Mushroom in a Garlic and Herb Wrap

with Grilled Onions, Tomato & Provolone Cheese

Grouper Sandwich - Market Price

Domestic Grouper Blackened, Grilled, or Fried

Presented on a Sourdough Bun with Crisp Chilled Lettuce, Thick Sliced Tomato and Bermuda Onion

Served with Hot Crispy Fries & Tartar Sauce

Fried Green Tomato BLT - 15

Crisp Fried Green Tomatoes, Applewood Smoked Bacon, Crisp Chilled Iceberg Lettuce & Lemon Aioli

in Between Two Slices of White or Wheat Bread

Entrees

Available after 5pm Only

Grouper Entrée - Market Price

Fresh Black Domestic Grouper Dusted with Sea Salt & Fresh Cracked Black Pepper

Seared Until Golden Brown. Served with Butter Braised Golden Fingerling Potato & Wilted Baby Spinach

Finished with a Smoked Vine Ripened Tomato Beurre Blanc

Strip Steak - 41

Char Grilled French Trimmed NY Strip Steak Served with a Golden Fingerling & Portobello Hash

and Steamed Haricot Vert. Finished with a Charred Shallot and Blackberry Compote

Sticky Chicken - 32

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

Scallop St. Jacques - 39

Sweet Bay Scallops Braised in Herb Butter & White Wine

Gratined with Parmesan and Panko Bread Crumb

Floridian Flounder Tempura - 38

Fresh Florida Flounder Dredged in Tempura Batter & Flash Fried

Served with a Steamed Jasmine Rice and Warm Asian Slaw

Finished with a Drizzle of Kecap Manis

*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, MasterCard & Discover.