



SOUPS & SALADS

Bahamian Conch Chowder Fresh Ground Bahamian Conch, Stewed with Celery, Carrot, Potato, Vidalia Onion & Scotch Bonnet Cup 8 / Bowl 11

Soup Du Jour

Cup 4 / Bowl 6

Miso Salad Napa Cabbage, Fresh Long Cut Chive, Julienne Snow Pea, Julienne Carrot & Miso Roasted Chicken Tossed in a Miso Honey Vinaigrette. Garnished with Toasted Sesame Seed & Crisp Wonton Skin Sm 13 / Lrg 19

Caesar Salad Fresh Chopped Hearts of Romaine Tossed with Croutons & Shaved Parmesan in our House made Caesar Dressing. Garnished with Imported White Anchovy Sm 14 / Lrg 19

House Salad Mixed Seasonal Greens Tossed with Shaved Bermuda Onion, Thin Sliced European Seedless Cucumber, Fresh Raspberry, Chevre Cheese & Candied Pecans in an Herbed Ice Wine Vinaigrette Sm 14 / Lrg 21

APPETIZERS

Drunken Grouper Nuggets Crisp Fried, Beer Battered Grouper Nuggets Marinated in Coconut Rum & Old Bay, Tossed in Seasoned Whole Butter, & Served with a Spicy Mango, Plum Sauce 20

Calamari Crisp Fried, Fresh Sliced Calamari Tubes Served with a Spicy Cherry Pepper Coulis 20

Crab Cakes Chesapeake Super Lump Back Fin Blue Crab, Mixed with a touch of Ground Ritz Cracker, Fresh Chive, Lemon & Old Bay. Served with a Sweet Corn Cream & Balsamic Reduction 25

Baked Pastry Cups Goats Milk Feta Cheese & Sweet Vermont Cherry Preserves 16

Peel & Eat Shrimp 1/2 Pound 16 Full Pound 30

FLATBREADS

Caprese Fresh Mozzarella, Sliced Roma Tomato, Fresh Basil & Parmesan, Simply Brushed with EVOO, & Garnished with a 10yr Balsamic Drizzle 25

Blackened Shrimp Fresh Dough Brushed with Clarified Butter, Topped with Mozzarella, Goat Feta Cheese, Roasted Corn, Bacon & Blackened Shrimp. Served with a side of Bleu Cheese Dressing 31

SANDWICHES

Grouper Sandwich Grilled, Seared or Blackened Fresh Black Grouper Served on a Pillow Soft Sourdough Roll with Lettuce, Tomato & Onion. Accompanied with Hot Crispy Fries, Southern Tartar Sauce & Fresh Lemon Market Price

Jacks Burger Special Ordered, Half Pound Ground Chuck & 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

Crab Cake Sandwich Chesapeake Super Lump Back Fin Blue Crab, Mixed with a touch of Ground Ritz Cracker, Fresh Chive, Lemon & Old Bay. Seared and Served on a Brioche Roll with a Citrus Aioli, Lettuce, Tomato, Onion & Crispy Waffle Fries 28

Black Bean, Quinoa & Roasted Corn Burger Mélange of Black Bean, Quinoa, Sweet Corn, Onion & Garlic, Cooked on a Griddle and Served on a Brioche Roll with a Smear of Boursin Cheese, Lettuce & Tomato. Accompanied with Hot Crispy Sweet Potato Fries 19



ENTREES

Grouper Entrée Grilled, Seared or Blackened Fresh Florida Black Grouper Served over a Bed of Butter Braised Golden Fingerlings with a Smoked Tomato Beurre Blanc & Wilted Baby Spinach
Market Price

Blackened Red Fish Served over a bed of Red Beans & Dirty Rice. Garnished with a Sauté of Crawfish Tails, Andouille Sausage, Peppers, Onion, Garlic & Okra in an Étouffée Style Sauce 35

Mahi-Mahi Tequila Lime Glazed Grilled Mahi, Served with Grilled Zucchini & Avocado Corn Cakes. Finished with a Cointreau Gastrique & Annatto Oil 36

Maine Lobster Tail Tempura Served with a Sauté of Fresh Napa Cabbage, Red & Green Bell Pepper, Scallion, Garlic, Shallot & Forbidden Rice Ramen Noodle. Garnished with a Kecap Manis 46

Strip Steak Char-Grilled 12oz. Prime Strip Steak Served with a Wild Mushroom Risotto & Grilled Asparagus 54

Sticky Chicken Half of a Roasted Chicken, Dressed with a Bourbon Honey Sauce and Roasted in a 500 degree oven. Served with a Sweet Potato & Pecan Hash & Garnished with Grilled Leeks 32

COLD BAR

Seafood Tower Small One Maine Lobster Tail, Six Cold Water Oysters, a Half Pound of Shrimp, Tuna Ceviche, Steamed then Chilled Mussels & Littleneck Clams. Served with Fresh Lemon, Cocktail Sauce, Fresh Horseradish, Mignonette & Crackers 95

Seafood Tower Large Two Maine Lobster Tails, a Dozen Cold Water Oysters, a Full Pound of Shrimp, Tuna Ceviche, Steamed then Chilled Mussels & Littleneck Clams. Served with Fresh Lemon, Cocktail Sauce, Fresh Horseradish, Mignonette & Crackers 180

Fresh Oysters on the Half shell

Doz-Market Price 1/2 Doz-Market Price

Chilled Steamed Clams Dozen Each with Mignonette 20

Yellowfin Tuna Ceviche Fresh Yellowfin Tuna Marinated in Lemon, Lime, Garlic, Onion, Cilantro, Agave, Tomato & Shallot. Garnished with Toasted Coconut & Crispy Plantains 24

PASTAS

Shrimp Sonoma Five Large Key West Shrimp Sauteed with Baby Broccoli, Italian Sausage, Roasted Whole Clove Garlic, Grape Tomato & Chipped Red Pepper. Served over Fresh Penne in a Pan Made Sonoma Chardonnay Butter Sauce 30

Rigatoni Bolognese Beef, Pork & Veal Stewed with San Marzano Tomato, Carrot, Celery, Onion, Garlic, Fennel Bulb and Bordeaux. Served over Fresh Rigatoni 28

Linguine & Clams Littleneck Clams Pan Steamed in Clam Stock, Garlic, Shallot, Fresh Thyme, Chipped Red Pepper, Lemon & Moscato Wine, Creamed with Butter. Served over a Nest of Fresh Linguine Pasta 29