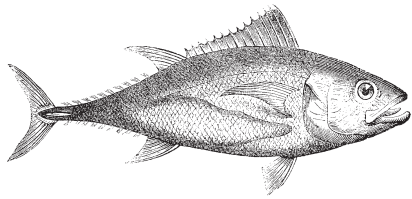


JACK DUSTY

Sarasota, Florida
Elevation: 27 feet

COASTAL CUISINE  CRAFTED COCKTAILS

Latitude: 27° N
Longitude: 82° W



RAW BAR

Oysters
each 3 | half-dozen 15 | dozen 28
regionally curated

Clams
half-dozen 15 | dozen 28
cherry stones, middle neck

Seafood Platter
for two: 46 | for four: 88
peel & eat shrimp, oysters, clams,
ceviche, drunken octopus salad,
sesame tuna poke
add half maine lobster chilled MP

Peel & Eat Shrimp 18
cocktail sauce, charred lemon

Florida Stone Crab Claws MP
creole mustard aioli

Ahi Tuna Poke 18
soy, shallot, avocado, sesame seed

Sashimi 18
big eye tuna | king salmon |
combination

JACK'S CEVICHE 18
gulf fish, shrimp, bay scallops,
avocado, tomato, citrus

for STARTERS

Mussels 17
sage pesto broth, grilled baguette

Fried Calamari 15
harissa aioli

Blistered Shishitos 12
anna maria island bottarga

Crab & Fried Green Tomatoes 19
creole remoulade, charred tomato
vinaigrette, pico de gallo

Jack's Steak Fries 15
house-cut, garlic oil, chives, parmesan,
lemon aioli

Smoked Fish Dip 16
gulf fish, charred shallot, toasted
garlic, croccantini

SOUPS

Black Bean 11
pico de gallo

New England Clam Chowder 12
bacon, potato

Locally Harvested Salads

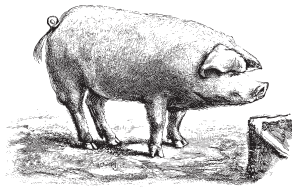
Spinach & Chickpea Salad 16
spinach, red bell pepper, shaved fennel,
hummus, roasted chickpea, red onion,
black pepper & tarragon yogurt dressing

WATERMELON & TOMATO 16
compressed tomato, basil, chili flake,
housemade purple haze, fennel pollen,
meyer lemon oil

JD Berry Salad 16
mixed local greens, blackberry,
strawberry, jalapeno, cucumber, local
tomme cheese, mint-honey champagne
vinaigrette

Caesar Salad 14
an ode to Caesar Cardini

Garden Salad 12
grown by local suncoast farmers



by LAND

1855 New York Strip 34
OR

1855 Beef Tenderloin 36
smoked sea salt seasoned, worden
farms zucchini squash potato cake,
tomato compote, local watercress, red
wine sauce

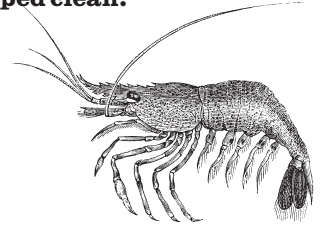
Organic Chicken Breast 30
sweet potato mash, sauteed baby kale,
jerk sauce

APPLE-BRINED BONE-IN
PORK CHOP 29
crispy brussel sprout, balsamic onion,
pancetta, fig mostarda

Golden Squash Gratin 24
butternut puree, market vegetable,
harissa pistachio, local greens, beer
vinegar

CLEAN SLATE

At the helm, the watch
keeper would record details of
speed, distances, headings, etc.,
on a slate. At the beginning of
a new watch the slate would be
wiped clean.



By SEA

Whole Fried Snapper 28
local gulf snapper, market vegetable,
pique sauce

Grilled Maine Lobster MP
market vegetable, drawn butter

SARASOTA CIOPPINO 28
gulf shrimp, bay scallop, middleneck
clam, mussels, gulf fish, orange peel,
tomato broth, grilled baguette

Jack's Catch MP
locally sourced daily - we'll let you
know

Shrimp & Grits 26
anson mills cheddar grits,
andouille sausage

Seared Ahi Tuna 34
rice wine glaze, chilled quinoa salad,
grilled watermelon, watercress

Lump Crab & Potato-Crusted
Gulf Grouper 31
tarragon, rainbow chard, lemon butter
sauce

TAKEN ABACK

An inattentive helmsmen might
allow the dangerous situation
to arise where the wind is blow-
ing into the sails "backwards,"
causing a sudden, and possibly
dangerous, shift in the position of
the sails

