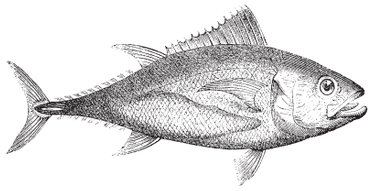
JACK DUSTY

Sarasota, Florida
Elevation: 27 feet

COASTAL CUISINE and CRAFTED COCKTAILS

Latitude: 27° N
Longitude: 82° W



RAW BAR

Oysters
each 3 | half-dozen 15 | dozen 28
regional selections

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

Seafood Platter
for two: 46 | for four: 88
peel & eat shrimp, oysters, clams, sesame tuna poke, drunken octopus salad, ceviche
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, gulf shrimp, bay scallops, avocado, tomato, citrus

for STARTERS

Fried Calamari *15*
harissa aioli

Blistered Shishitos *12*
anna maria island bottarga

Crab & Fried Green Tomatoes *19*
creole remoulade, roasted 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

JD Cobb *20*
chicken breast, romaine, bacon, avocado, tomato, egg, sunshine blue cheese, sunshine blue cheese vinaigrette

Garden Salad *12*
grown by local suncoast farmers

Caesar Salad *14*
an ode to Caesar Cardini

DRESSED TO THE NINES

Organic Chicken Breast 12
Diced Maine Lobster 16
Grilled Shrimp 16
Fresh Catch 22

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.

SAND WICHES

Florida Grouper Sandwich *22*
blackened local grouper, napa cabbage, brioche

Lobster Roll *21*
maine lobster, shaved chive, brioche, house-cut chips

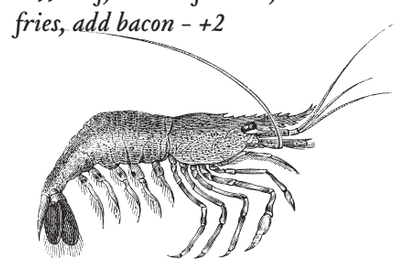
Fried Green Tomato Po'Boy *15*
local tomato, avocado, pickle relish, cajun remoulade

Jack's Fish Tacos *18*
beer battered wahoo, jalapeño ranch slaw, avocado, corn chips

JD Chicken Caprese *16*
organic chicken breast, local tomato, mozzarella, basil mayo

Steak & Cheddar *18*
1855 skirt steak, local shishito, caramelized onion, winter park cheddar

Black Angus Burger *18*
1855 beef, choice of cheese, house cut fries, add bacon - +2



luncheon PLATES

JACK'S CATCH *MP*
locally sourced daily - we'll let you know

Sarasota Cioppino *28*
gulf shrimp, bay scallop, middleneck clam, mussels, gulf fish, orange peel, tomato broth, grilled baguette

Shrimp & Grits *26*
anson mills cheddar grits, andouille sausage

Grouper Fish 'n Chips *22*
local gulf grouper, mushy peas, malt vinegar, tartar sauce

Consumer Advisory - consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness