



signature cocktails

"The Rum Rations" 14

based off of the daily rum rations distributed to sailors at midday on Royal Navy sailor ships. Senior Ratings received their rum neat, while for Junior Ratings, it was diluted with two parts of water to make three-eighths of an imperial pint of grog
Siesta Key spiced rum, fresh lime, coconut

A Different Beet 14

beet-infused Maestro Dobel Diamante tequila, lime juice, smoked salt syrup

The Pilar 15

an homage to Ernest Hemingway's famed boat!
our fresh Hemingway daiquiri Papas Pilar blonde rum, Luxardo, fresh ruby red grapefruit, lime, and simple syrup

Of Angels & Saints 20

Angel's Envy rye, Benedictine, yellow chartreuse, lemon juice, orgeat

Pineapple Beach 15

pineapple cordial, chamomile tincture, lemon, Famous Grouse blended scotch, grated nutmeg, brandied cherry

Sonic Bloom 14

strawberry cordial, Camus cognac, Pamplemousse rose, absinthe, lemon, bitterman's burlesque, prosecco top, edible flower

Solid Wall of Sound 14

Leblon Reserva Especial, Matuselum rum, demerara syrup, angostura bitters, orange bitters

Lily Rose 13

Ford's gin, St. Germaine, Lillet Blanc, sparkling rose topper

The Sun Also Rises 15

Michter's American whiskey, applewood-vanilla tincture, lemon cordial, lemon juice, grated nutmeg

Mother's Ruin 14

Damrak gin, lemon oleo sacrum, blueberry-sage syrup

The Lime & The Coconut 14

pistachio orgeat, Siesta Key toasted coconut rum, lime

throwbacks

Siren 25

Reyka vodka, elderflower liqueur, simple, prosecco topper
ices: grapefruit, cranberry, orchid

The Smoking Jacket 25

Old Forrester '1920' Pre-Prohibition bourbon, demerara, orange bitters, nut bitters, angostura bitters, mineral saline, smoked glass

Cut and Run 12

Reyka vodka, Aperol, fresh lemon juice

The Princeton 14

Makers Mark bourbon, Pierre Ferrand dry orange curacao, Aperol lemon juice, grapefruit juice, ginger beer topper

modern classics

Paper Plane 14

Old Forrester bourbon, Amaro Nonino, Aperol, lemon juice

Toronto 15

Whistlepig 10-year rye, Fernet Branca, demerara, mineral saline, angostura bitters, orange bitters

Remember the Maine 20

Angel's Envy rye, Carpano Antica vermouth, cherry heering, absinthe, lemon, mineral saline

Corpse Reviver No. 2 14

Plymouth gin, Cointreau, Lillet Blanc, lemon juice, mineral saline

bin

sparkling by the glass

gl btl

10	Rosé - Moët & Chandon, "Ice Imperial" - Champagne, FRA	*ON ICE*	27	130
11	Moët & Chandon, "Ice Imperial" - Champagne, FRA	*ON ICE*	25	120
11	Prosecco - Avisi - Veneto, ITA		10	45
13	Rosado - Raventós i Blanc, "de Nit" - Conca del Riu Anoia, Catalonia, ESP		17	74
	Brut Rosé - Perelada, Cava "Stars" - Girona, ESP		12	46
14	Brut - Veuve Clicquot, "Yellow Label" - Champagne, FRA		29	125

bin

white & rosé by the glass

gl btl

30	Riesling - Saint M. - Pfalz, GER		11	41
31	Pinot Grigio - Barone Fini - Valdadige, Veneto, ITA		10	35
	Pinot Grigio - Ileana *Low Carb* - Vall'd'Adige, ITA		15	53
33	Rosé - Hogwash, "Beckstoffer Vineyard" - Napa Valley, CA		15	53
101	Rosé - Château Mimity, "M" - Côtes de Provence, FRA		13	50
32	Sauvignon Blanc - Seven Terraces - Marlborough, NZ		13	43
103	Sauvignon Blanc - Merry Edwards - Russian River Valley, CA		29	115
102	Sancerre - Domaine Fournier "Les Belles Vignes" - Loire, FRA		16	70
	Torrantes - Gimenez Rilli, "Buenos Hermanos" - Uco Valley, ARG		12	45
	Grenache Blanc - Perelada, "Nomes" - Girona, ESP		14	54
104	Chablis - Domaine Vocoret et Fils - Burgundy, FRA		13	70
34	Chardonnay - J&M Cellars, "Butter" - CA		15	53
35	Chardonnay - Michael Pozzan, "Annabella" - Napa Valley, CA		12	44
105	Chardonnay - Rombauer - Carneros, CA		26	93

bin

red by the glass

Bin		gl	bt1
120	Pinot Noir - Soujourn - Sonoma Coast, CA	25	96
121	Pinot Noir - Evening Land, "Seven Springs Vineyard" - Eola-Amity Hills, OR	31	120
50	Pinot Noir - Bouchard Aîné & Fils - Vin de Pays d'Oc, Languedoc, FRA	12	44
51	Merlot - Charles Smith Wines "The Velvet Devil" - Columbia Valley, WA	10	35
123	Merlot - Stag's Leap Winery - Napa Valley, CA	23	90
52	Cabernet Sauvignon - Daniel Cohn "Bellacosa" - North Coast, CA	13	63
126	Cabernet Blend - Nicholson Jones Selection "Cellar Arts" - Napa Valley, CA	34	130
127	Cabernet Sauvignon - Canard - Napa Valley, CA	24	94
122	Chianti Classico Riserva - Casa di Monte "Le Capitozze" - Tuscany, ITA	13	70
53	Malbec - Finca Decero "Remolinos Vineyard" - Agrelo, Mendoza, ARG	13	43
406	Rioja - Muga, Unfiltered Reserva - Haro, ESP	21	82
123	Toscana - Gaja Ca' Marcanda, "Promis" - Tuscany, ITA	29	115
	Primitivo - Lucale - Puglia, ITA	15	53
	Syrah - McPrice Myers, "Right Hand Man" - Paso Robles, CA	16	62
	Zinfandel - Canard Vineyards - Napa Valley, CA	24	92
	Zinfandel- Rombauer- Napa Valley, CA	23	90

rum

Appleton Reserve	Novofogo Cachaca
Appleton V/X	Old St. Pete Rum
Bacardi 8	Papas Pilar 24
Bacardi Light	Papa's Pilar White
Banks 5yr	Plantation 20th Anniversary
Banks 7yr	Plantation Overproof
Blackwell	Plantation 3 Star
Barbancourt Reserve 15 year	Pussers Extra
Cane & Abel, Old Sugar Cane	Ron Zacapa 23
Captain	Ron Zacapa XO
Cana Brava	Sailor Jerry
Chai Rum	Siesta Key Silver
Clement Blue	Siesta Key Spiced Rum
Clement VSOP	Siesta Key Toasted Coconut
Flor De Cana 4 Year White	Smith & Cross
Flor De Cana 7 Year Anejo	St. George Rum Agricole
Gosling Black	Tew Rum
Leblon Cachaca	Wray & Nepew
Leblon Cachaca Reserva	Scarlet Ibis
Matusalem 15 year	Zafra 21 yr
Mount Gay	Zaya 12 yr
Myers Rum	

scotch whiskey

Ardbeg	Johnny Black
Balvenie 12 Doublewood	Johnny Blue
Chivas 12	Lagavulin 16 year
Dalwhinennie 15 year	Laphroig 10 year
Dewars White Label	Macallen 12
Dewars 12 year	Macallen 18
Famous Grouse	Macallen 25
Glenfiddich 12	Oban 14 year
Glenfiddich 15	Talisker 10 year
Glenlivet 12 year	
Glemorange 10 year	
Glenmorange Nectar Dior	
Glenmorange Quinta Ruban	

vodka

tequila

Absolut	Clase Azul
Absolut Elyx	Don Julio 1942
Belvedere	Don Julio Anejo
Crop Vodka	Don Julio Blanco
Chopin	Don Julio Rep
Grey Goose	El Jimador
Ketel One	Milagro Silver
Reyka	Del Maguay Single Village Mezcal
Stoli	Patron Silver
Tito's Homemade	Patron Roca
Zubrowka	

gin

cognac/brandy

Beefeaters	Camus Cognac VS
Bombay	Courvoisier VSOP
Bombay Sapphire	Courvoisier XO
Boodles	Pisco Porton Moste Verde
Damrak	Hennessy Paradis
Farmers	Hennessy XO
Ford's Gin	Hennessy VSOP
Glorious	Korbel Brandy
Hendricks	Laird's Applejack
Martin Miller	Pierre Ferrand 1840
Nolet	Remy Louis XIII
Oxley	Remy VSOP
Plymouth	Remy XO
Ransom Old Tom	St. George Raspberry Brandy
Smooth Ambler	St. George Pear Brandy
Tangeray	
Tangeray Ten	

bourbon

Angel's Envy Bourbon	Jack Daniels
Angel's Envy Rye	Jameson
Bakers 7 Year	Jim Beam
Barterhouse	Knob Creek Bourbon
Basil Hayden	Knob Creek Rye
Balcone Blue	Larceny Bourbon
Blantons Bourbon	Makers Mark
Bulleit Rye	Michter's Unblended American
Bulleit Bourbon	Michter's Bourbon
Bushmills 1608	Michter's Rye
Canadian Club	Old Forrester
Coopers Craft	Old Forrester Pre Prohibition
Crown Royal	Old Overholt Rye
Colonel Taylor Single Barrel	Old St. Pete Whiskey
Colonel Taylor Barrel Proof	Russells Reserve
Eagle Rare 10 year	Rittenhouse Reserve
Four Roses Yellow Label	Sazerac Rye
Four Roses Single Barrel	Stagg Jr. Bourbon
Four Roses Small Batch	Smooth Old Scout
High West Double Rye	Templeton Rye
High West Silver	Redemption Rye
Hillhaven	Whistlepig 10 year Straight Rye
Hudson Baby	Whistlepig Old World
Hirsch Bourbon	Widow Jane

port/sherry

Lustau East India Manzanilla Sherry
Taylor 10
Taylor 20
Taylor 30
Taylor 40
Taylor LBV
Tio Pepe Sherry

beer



DRAFT

Cigar City's Jai Alai IPA

Motorworks V-TWIN Lager

JDub's Poolside Kolsch

JDub's UpTop

Big Top Trapeze Monk



BOTTLE

Amstel Light

Bell's Oberon

Budweiser

Bud Light

Chimay Blue

Cigar City Apple Pie Cider

Coors Light

Guinness

Heiniken

Michelob Ultra

Miller Light

Motorworks Midnight Espresso Porter

New Belgium's Fat Tire

Oskar Blue's Dale's Pale Ale

Oskar Blue's Mama's Little Yella Pils

Samuel Adams Boston Lager

Stella Artois

late night bites

Available 10:00pm to Close

raw bar

Peel & Eat Shrimp 13
cocktail sauce, charred lemon

Jack's Ceviche 13
gulf shrimp, gulf fish, bay scallops, avocado, tomato, citrus

Ahi Tuna Poke 13
soy, shallot, avocado, sesame seed

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

bar plates

Jack's Rum Caramel Popcorn & Spanish Peanuts 6

House-Cut Potato Chips 4

Jack's Steak Fries 8
garlic oil, chives, parmesan, garlic aioli

Blistered Shishito Peppers 12
anna maria island bottarga

Fried Calamari 15
harissa aioli

Black Angus Burger 13
1355 beef, choice of cheese, house cut fries, add bacon (2)

Chicken Wings 16
blue cheese dip, celery sticks

Margarita Pizza 16
mozzarella, tomato, basil, balsamic

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

dessert

Key Lime Creme Brulee 10
tropical chutney, toasted meringue, homemade graham cracker

Peanut Butter Banana Bread Pudding 10
toasted meringue, hot fudge

Blueberry Streusel Cheesecake 12
creamy vanilla-bean cheesecake, four roses bourbon
blueberry compote, sweet streusel, creme fraiche ice cream

German Chocolate Brownie 12
dark chocolate brownie, warm coconut pecan custard,
caramel praline ice cream

Doughnut Holes 10
fried dough, powdered sugar, caramel sauce,
milk chocolate hazelnut sauce

Ice Cream 6
chocolate, key lime, vanilla

Chef's Selection Sorbet 6

who is Jack Dusty?

The restaurant's name harkens back to nautical lore and was an 18th century short-hand term for the naval store clerk.

"Jack" referred to the additional national flags flown at the bow of a ship, and later became a general term for sailor (Cracker Jack). "Dusty" comes from "Jack of the Dust" who was once the Purser's steward working in the bread room handling the flour. The Jack Dusty, under the "Purser", was responsible for doling out the daily lot of rum, or "grog" to sailors on board ship.

In later years, the Jack Dusty was assigned the task of meticulously maintaining the inventory of the ship's rum and food stores. Today, Jack Dusty is a symbol of camaraderie and community; festively gathering together to enjoy a good meal and drink.