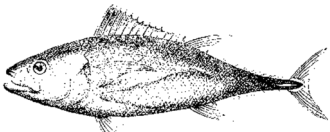


JACK DUSTY

Sarasota,

COASTAL CUISINE  CRAFTED COCKTAILS

Latitude: 27° N



Raw Bar

Market Selection of Oysters* MP

Half dozen/dozen, Mignonette
Cocktail Sauce, Horseradish
Charred Lemon

Seafood Tower* MP

Dozen Oysters, Shrimp, Ceviche
Tuna Poke, Fish Dip, Half Cold Maine
Lobster

Tuna Crudo* 23

Tuna, Garlic chips, blood orange soy
caramel

Classic Shrimp Cocktail 22

Dipping Sauces GF/DF

Seafood Sampler* 29

Ceviche, Fish Dip, Tuna Poke



Starters

Fried Calamari 18

Banana peppers, harissa aioli

Jack's Fries 13

Potato wedges, parmesan, chives
parmesan garlic aioli

C&C On Board 28

A selection of artisan cheeses and
charcuterie, olives, local honey fruits
and crackers

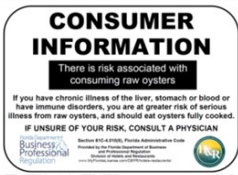
Smoked Fish Dip 20

Gulf fish, charred shallot
pickled vegetables

Soups

Soup of the Day 14

Fall Squash soup, pepitas,
Nutmeg Chantilly GF 14



Jacks Classics

Blistered Shishitos 15

Anna Maria Island Bottarga GF/DF

Ceviche* 21

Gulf Fish, Shrimp, Bay Scallops
Avocado, Tomato, Jalapeno, Onion Citrus
Juice GF/DF

Crab & Fried Green Tomato 22

Creole Remoulade, Charred Tomato
Vinaigrette, Pico de Gallo

Shrimp & Grits 36 GF

Smoked Shrimp, Andouille Sausage White
Cheddar Grits

Sarasota Cioppino 42

Gulf shrimp, Bay scallop Cedar Key Clams,
P.E.I. Mussels Gulf Fish, Florida Orange
Peel Tomato-Chardonnay Broth
Grilled Baguette



Salads

Panzenella salad 16

Heirloom Local tomatoes, arugula,
Local gems, cabernet vinaigrette
smoked mozzarella

Lobster Cobb 39

Blue cheese crumbles, bacon,
Avocado, Main Lobster, Tomato, egg,
blue cheese vinaigrette GF

Caesar* 16

Romaine hearts, young kale leaves,
marinated white Anchovies,
Castellano olives, garlic croutons,
Parmesan Reggiano

Fall Spinach 18

Shaved brussels sprouts, red Quinoa ricotta
salata, creamy white balsamic V GF

Salad Enhancements

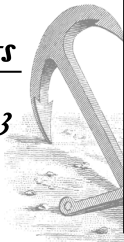
Organic Chicken Breast 13

Grilled Shrimp 17

Gulf Grouper 26

Maine Lobster 22

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



By SEA

Whole Fried Snapper 47

Gulf Snapper, Market Vegetables
Pique Sauce GF

Roasted Grouper 50

Roasted Grouper, with Bombay potatoes,
grilled local squash, tikka marsala sauce
GF

Roast Atlantic cod 46

Mussels, chorizo and saffron fingerling
potatoes

Corn Dusted Redfish 46

Wilted collards with fermented peppers,
couscous lobster rock shrimp

Jack's Special

We'll let you know!

Market Price

BY LAND

Pappardelle of short rib 46

Garlic Tomato, mozzarella, arugula
parmesan

Crispy Half Chicken 36

Roasted butternut squash "hassellback"
salsa Verde, sage brown butter demi-glace

Beef Tenderloin*

57 (6oz) | 72 (9oz)

Parmesan potato puree, Market
vegetables, cabernet sauce

Gluten free pasta 34

Roasted vegetables of the day, arugula,

Side Items

Potatoes puree 8

Steamed White Rice 8

White Cheddar Grits 8

Market Vegetables 8

Brussel sprouts Bacon & Balsamic 8

Rock Shrimp couscous Mac & Cheese 14

Half Grilled Main Lobster Garlic Butter