

JACK DUSTY

Sarasota, Florida
Elevation: 27' feet

Latitude: 27° N
Longitude: 82° W

COASTAL CUISINE  CRAFTED COCKTAILS

RAW BAR

MARKET OYSTERS* **MP**
Half Dozen or a Dozen
Grapefruit Mignonette, Cocktail Sauce
Horseradish, Wrapped Lemon **GF|DF**

SEAFOOD TOWER* **MP**
Dozen Oysters, Shrimp
Ceviche, Fish Dip, Tuna Poke
Half Cold Maine Lobster

TUNA TARTAR* **26**
Ponzu, Yuzu Marmalade, Avocado,
Wasabi Peas, Toasted Sesame Seeds
Shrimp Crackers **DF**

CLASSIC SHRIMP COCKTAIL **23**
Dipping Sauces **GF|DF**

SEAFOOD SAMPLER* **29**
Ceviche, Fish Dip, Tuna Poke

STARTERS

FRIED CALAMARI **20**
Peruvian Sweet & Banana Peppers
Lemon Aioli

SMOKED FISH DIP **21**
Gulf Fish, Smoked Pineapple
Pickled Red Onions, Lavash Crackers
Barrel Aged Hot Sauce

DELUXE C&C ON BOARD **29**
Cheeses & Charcuterie, Olives
Local Honey, Fruits, Crackers

JACK'S FRIES **13**
Potato Wedges, Chives
Parmesan, Garlic Aioli **V**

CEVICHE* **22**
Gulf Fish, Rock Shrimp
Pickled Red Onions, Sweet Potato
Crispy Corn, Red Bell Pepper
Aji Amarillo **GF|DF**

BLISTERED SHISHITOS **17**
Anna Maria Island Bottarga, Yuzu
Kosho Yogurt Dipping Sauce **GF**

SOUPS

SOUP OF THE DAY **14**

SEAFOOD CHOWDER **17**
Gulf Fish, Rock Shrimp, Bay Scallops,
Potatoes, Roasted Corn

Jack's CLASSICS

SARASOTA CIOPPINO **43**
Gulf Shrimp, Bay Scallops, Gulf Fish
Cedar Key Clams, P.E.I. Mussels, Florida
Orange Peel, Tomato-Chardonnay Broth
Grilled Baguette

SHRIMP & GRITS **38**
Smoked Shrimp, Andouille Sausage
White Cheddar Grits **GF**

**CRAB & FRIED
GREEN TOMATO** **24**
Creole Remoulade, Pico de Gallo
Charred Tomato Vinaigrette

SALADS

BLACKBERRY PECAN SALAD **18**
Field Greens, Whipped Honey Goat Cheese
Apple, Candied Pecans, Pomegranate
Maple-Balsamic Dressing

LOBSTER COBB **39**
Maine Lobster, Avocado
Blue Cheese Crumbles, Bacon, Tomato
Egg, Blue Cheese Vinaigrette **GF**

TRADITIONAL CAESAR* **17**
Romaine Hearts, Focaccia Croutons
Parmigiano-Reggiano
House Made Dressing

WATERMELON SALAD **19**
Lolla Rosa, Black Kale, Watermelon
Strawberries. Roasted Red Beets
Red Onions, Feta Cheese,
Grapefruit Vinaigrette **GF**

SIDES

ROCK SHRIMP POBLANO CREAM CORN **20**

**LUMP CRAB COUSCOUS
MAC & CHEESE** **14**

POTATO PURÉE **8**

STEAMED WHITE RICE **8**

CHEDDAR GRITS **8**

MARKET VEGETABLES **8**

Jack's SPECIALS

We'll let you know!

By SEA

WHOLE FRIED SNAPPER **48**
Chimichurri, Lyonnaise Potatoes
Peruvian Slaw

PAN SEARED GROUPER **51**
Roasted Summer Squash, Cauliflower
Mash, Caramelized Carrots
Crab & Saffron Beurre Blanc

BRANZINO **47**
Ratatouille, Basil Oil

Sundried Tomato Pesto Velouté
CAJUN REDFISH **49**
Sautéed Shrimp, Creamy Cajun Sauce
Wilted Collards, Mac & Cheese Couscous

BY LAND

DOUBLE CUT IBERICO PORK **54**
Roasted Corn Risotto, Haricot Green Beans
Caramelized Peach Glaze, Crispy Culatello

ORGANIC CHICKEN BREAST **36**
Harissa Honey Marinated Airline Chicken
Red Lentil Puree, Tomato Olive Salsa
Grilled Japanese Eggplant
Preserved Lemon Aioli **GF**

1855 STEAKS*
6oz TENDERLOIN **57**
9oz TENDERLOIN **74**

14oz RIBEYE **72**
Roasted Tomato Jam, Horseradish Cream
Roasted Garlic Mashed Potatoes
Beef Tallow Butter, Asparagus

KOREAN BBQ TOFU **42**
Ginger Black Forbidden Rice
Mango Salsa, Pickled Red Onion
Asparagus, Wild Mushrooms
Toasted Sesame & Thai Basil Seeds

STEAK ENHANCEMENTS

LOBSTER **35**
Saffron Butter

OSCAR **19**

TRUFFLE BUTTER **15**

GARLIC BUTTER SHRIMP **13**

ROGUE RIVER SMOKEY BLUE **12**
AGED BALSAMIC

CHIMICHURRI **9**

GF—Gluten Free | DF—Dairy Free | V—Vegetarian

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your foodborne illness.*

Any groups of six guests or larger are subject to an automatic 20% service charge but can be adjusted at your discretion.

THE RITZ-CARLTON, SARASOTA

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