

JACK DUSTY

Sarasota, Florida
Elevation: 27' feet

COASTAL CUISINE  CRAFTED COCKTAILS

Latitude: 27° N
Longitude: 82° W

RAW BAR

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

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

TORCHED JERK SALMON* 26
Black Bean, Corn Relish
Cilantro, Lime GF|DF

CLASSIC SHRIMP COCKTAIL 22
Dipping Sauces GF|DF

SEAFOOD SAMPLER* 29
Ceviche, Fish Dip, Tuna Poke

STARTERS

FRITTO MISTO 19
Calamari, Bay Scallops
Rock Shrimp, Lemon Aioli

SMOKED FISH DIP 21
Gulf Fish, Pickled Cabbage
Relish, 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, Shrimp, Bay Scallops
Avocado, Tomatoes, Citrus Juice
Onion, Jalapeno GF|DF

BLISTERED SHISHITOS 16
Anna Maria Island Bottarga, Yuzu
Kosho Yogurt Dipping Sauce GF

SOUPS

SOUP OF THE DAY 14

**LEMON CHICKEN
& RICE SOUP** 15
Focaccia Croutons, Basil Oil, Parmesan
DF|GF

Jack's CLASSICS

SARASOTA CIOPPINO 42
Gulf Shrimp, Bay Scallops, Gulf Fish
Cedar Key Clams, P.E.I. Mussels, Florida
Orange Peel, Tomato-Chardonnay Broth
Grilled Baguette

SHRIMP & GRITS 36
Smoked Shrimp, Andouille Sausage
White Cheddar Grits GF

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

SALADS

**SUMMER WATERMELON
SALAD** 17
Feta, Mint, Arugula, Heirloom
Tomatoes, White Balsamic Dressing
Local Honey Drizzle GF

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

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

BABY GEM SALAD 19
Avocado, Heirloom Tomatoes
Spinach, Farmer's Cheese
Roasted Corn, Crispy Chickpeas
Green Goddess Dressing GF

Salad ENHANCEMENTS

ORGANIC CHICKEN BREAST 15

GRILLED SHRIMP 19

GULF GROUPE 28

MAINE LOBSTER 24

FRESH CATCH MP

SALMON 20

Jack's SPECIALS

We'll let you know!

MP

By SEA

WHOLE FRIED SNAPPER 47
Tostones, Smoked
Black Bean Sauce GF

PAN SEARED GROUPE 50
Celery Root Puree
Garlic Butter, Green Beans
Sour Cherry Reduction GF

GLAZED TRIPLETAIL 46
Noodle Salad, Kimchi Cucumbers
Baby Bok Choy, Fried Shallots
Garlic, Chili DF

CORN DUSTED REDFISH 46
Wilted Collards, Lump Crab Couscous
Mac & Cheese

BY LAND

**SESAME CRUSTED
BEEF SHORT RIB** 46
Jasmine Rice, Bok Choy
Soy Broth GF

CRISPY HALF CHICKEN 36
Fingerling Potatoes, Corn Succotash
Diane Sauce GF

1855 STEAKS* GF

6oz TENDERLOIN 57

9oz TENDERLOIN 72

12oz NEW YORK STRIP 54

Duck Fat Potato Pave, Market
Vegetables, Cabernet Au Jus

CAVATAPPI PASTA 38

Roasted Cauliflower

Pinot Grigio, Arugula

Fontina Cheese, EVOO

Toasted Parmesan Breadcrumbs

SIDES

**GRILLED HALF
MAINE LOBSTER** 35

**LAMP CRAB COUSCOUS
MAC & CHEESE** 14

POTATO PUREE 8

STEAMED WHITE RICE 8

WHITE CHEDDAR GRITS 8

MARKET VEGETABLES 8

BRUSSEL SPROUTS 8

BACON & BALSAMIC 8

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

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

Any groups of six guests or larger are subject to an automatic 20% gratuity. Sales tax is 7%

THE RITZ-CARLTON, SARASOTA

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