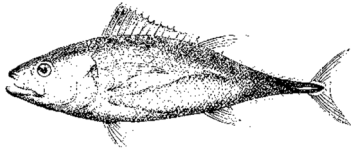


# JACK DUSTY

Sarasota, Florida  
Elevation 27Ft.

COASTAL CUISINE  CRAFTED COCKTAILS

Latitude: 27° N  
Longitude: 82° W



## Raw Bar

**\*Market Selection of Oysters MP**

Half dozen/dozen, mignonette, cocktail sauce, horseradish, charred lemon

**\*Seafood Tower MP**

Dozen Oysters, six peel and eat shrimp, ceviche, tuna poke, fish dip, half cold Maine lobster

**\*Tuna and Watermelon Crudo 23**

Crispy shallots, grapefruit, jalapenos, Meyer lemon dressing

**Peel and Eat Shrimp 20 GF/DF**

Classic cocktail sauce, key lime aioli, Louie dressing

**Classic Shrimp Cocktail 22 GF/DF**

Classic cocktail sauce, key lime aioli, Louie dressing

**\*Seafood Sampler 29**

Ceviche, fish dip, tuna poke

## Starters

**Fried Calamari 18**

Banana peppers, harissa aioli

**Jack's Fries 11**

Potato wedges, parmesan, chives, parmesan garlic aioli

**Cheese and Charcuterie 28**

Selection of artisanal cheeses and meats, local honey, fruit & crackers

**Smoked Fish Dip 20**

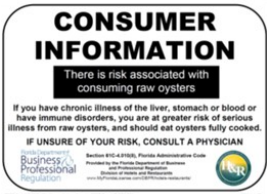
Gulf fish, charred shallot, pickled vegetables

## Soups

**Soup of the day 14**

**Florida Seafood Chowder 16**

Bacon, shellfish, gulf fish



## Jacks Classics

**Blistered Shishitos 15 GF/DF**

Anna Maria Island Bottarga

**\*Jacks Ceviche 21 GF/DF**

Gulf fish, shrimp, Bay scallops avocado, tomato, jalapeno, onion, citrus juice

**Crab & Fried Green Tomato 22**

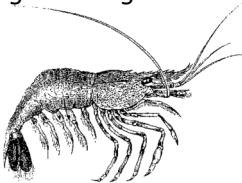
Creole remoulade, charred tomato vinaigrette, pico de gallo

**Shrimp & Grits 36 GF**

Smoked shrimp, andouille sausage, white cheddar grits

**Sarasota Cioppino 38**

Gulf shrimp, Bay scallop, Cedar Key clams, P.E.I. mussels, gulf fish, Florida orange peel, tomato-chardonnay broth, grilled baguette



## Salads

**Mediterranean Salad 16**

Baby gems, feta, heirloom tomatoes, Kalamata olives, red onions, cabernet vinaigrette

**\*Caesar Salad 16**

**Kale and Fennel Salad 18**

Orange segments, lemon poppy seed vinaigrette, radishes, cherry tomatoes, toasted pine nuts

### Salad Enhancements

Organic chicken breast 13

Grilled shrimp 17

Gulf grouper 26

Chopped Maine lobster 22

Fresh catch MP

\*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 GF**

Local Gulf snapper, market vegetables, pique sauce

**Jack Dusty Gumbo 45**

Gulf fish, andouille sausage, shrimp, steamed rice, okra

**\*Grilled Crispy Salmon 40**

Crispy skin salmon, roasted potatoes and tomatoes, arugula salad, nicoise dressing, six minute egg

**Corn Dusted Redfish 46**

Cornmeal dusted redfish, wilted mustard greens, pickled pepper sauce, couscous lobster mac & cheese

**Rock Shrimp Bucatini Pasta 46**

Lobster cream sauce, green peas, blistered cherry tomatoes, parmesan cheese

### Jack's Special

We'll let you know!

Market Price

## BY LAND

**Crispy Half Chicken 36**

Mashed potatoes, market vegetables, sage brown butter

**\*1855 16oz Cowboy Ribeye 72**

or

**\*1855 Beef Tenderloin**

57 (6oz) | 70 (9oz)

Crisp red potatoes, grilled shitakes, beef tallow béarnaise, asparagus

**Marinated Grilled Vegetables 35 GF**

Local squash, eggplant, tomatoes, roasted peppers, glazed feta

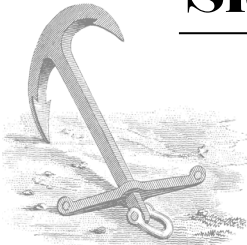
## Side Items

mashed potatoes 8

market vegetables 8

white cheddar grits 8

steamed white rice 8



Any groups of six guests or larger are subject to an automatic 20% gratuity

The Ritz-Carlton, Sarasota

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