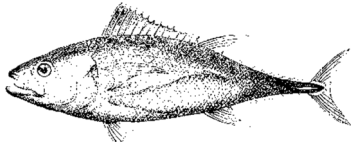


JACK DUSTY

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, Shrimp, Ceviche,
Tuna poke, fish dip, half cold Maine
Lobster*

Ahi Tuna Crudo* 23
*Florida citrus endive,
crispy Jalapenos, Caperberries*

Classic Shrimp Cocktail 22
*GF/DF
Dipping Sauces*

Seafood Sampler* 29
Ceviche, fish dip, Tuna Poke

Starters

Fried Calamari 18
Banana peppers, harissa aioli

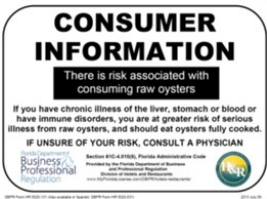
Jack's Fries 13
*Potato wedges, parmesan, chives,
parmesan garlic aioli*

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
Conch and Shrimp Chowder 16



Jacks Classics

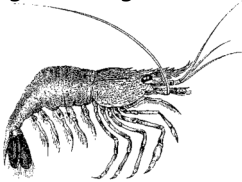
Blistered Shishitos 15
Anna Maria Island Bottarga GF/DF

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

Local Baby Gems 16
*Honeyside Farms baby gems,
local Heirloom Tomatoes, Feta cheese,
Onions, Kalamata olives, cabernet
vinaigrette*

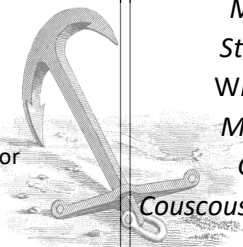
Caesar* 16
*Romaine hearts, young Kale leaves,
marinated white Anchovies, Castellano
Olives, garlic croutons,
Parmesan Reggiano*

Summer Spinach Salad 18
*Spinach, Arugula greens,
Florida citrus, local farmers cheese curd,*

Salad Enhancements

Organic Chicken breast 13
Grilled Shrimp 17
Gulf Grouper 26
Maine lobster 22
Salmon 18

*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, Carolina rice, bacon
jam, local corn puree*

Gulf Cobia 49
*Cedar Key clam veloute, melted leeks,
Spinach*

Corn Dusted Redfish 46
*Wilted mustard greens, pickled pepper
sauce, Couscous Lobster mac & cheese*

Fresh Bucatini Pasta & Crab 46
*Garlic tomato, Fontina cheese, toasted
brioche crumble*

Jack's Special

We'll let you know!
Market Price

BY LAND

Jerk Spiced Chicken Breast 36
*Charred corn, minted yogurt,
campfire baked sweet potatoes*

Beef Tenderloin* 57 (6oz) | 72 (9oz)
*Roasted garlic potato puree, market
vegetables, cabernet sauce*

From the earth 36
*Local foraged mushrooms, quinoa pilaf,
local young vegetables, beet demi au jus*

Side Items

Mashed Potatoes 8
Steamed white rice 8
White Cheddar grits 8
Market Vegetables 8
Garlic Broccolini 8
Couscous Lobster Mac & Cheese 14

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

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