

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

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

HAMACHI CRUDO * 23
Leche de Tigre, Tangerine White Soy Gel

CLASSIC SHRIMP COCKTAIL 22
Dipping Sauces GF/DF

SEAFOOD SAMPLER* 29
Ceviche, Fish Dip, Tuna Poke

STARTERS

FRITO MISTO 18
Calamari, Bay Scallops,
Rock Shrimp, Lemon Aioli

SMOKED FISH DIP 20
Gulf Fish, Crispy Shallots
Barrel Aged Hot Sauce

DELUXE C&C ON BOARD 28
A Selection of Artisan
Cheeses & Charcuterie
Olives, Local Honey
Fruits, Crackers

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

CEVICHE* 21
Gulf Fish, Shrimp, Bay Scallops,
Avocado, Tomato, Citrus Juice, Onion
Jalapeno GF/DF

BLISTERED SHISHITOS 15
Anna Maria Island Bottarga GF/DF

SOUPS

SOUP OF THE DAY 14

TOMATO AND ROASTED RED PEPPER SOUP 14
focaccia croutons, basil oil, parmesan

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

CRAB & FRIED GREEN TOMATO 22
Creole Remoulade, Pico de Gallo
Charred Tomato Vinaigrette

SALADS

SPRING VEGETABLE SALAD 16
Shaved Beets, Fennel, Radishes, Heirloom
Tomatoes, Cucumber, Local Greens, Herb
Ricotta White Balsamic Dressing

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

ROMAINE WEDGE CESAR * 16
Slab Bacon, White Anchovies, Focaccia
Croutons, Parmesan Dressing

LOCAL BABY GEMS 18
Plant City Strawberries, Arugula
Farmers Goats Cheese Heirloom Tomatoes
Candied Pecans, Maple Apple Vinaigrette
GF/V

Salad ENHANCEMENTS

ORGANIC CHICKEN BREAST 13

GRILLED SHRIMP 17

GULF GROUPEL 26

MAINE LOBSTER 22

FRESH CATCH MP

SALMON 18

Jack's SPECIALS

We'll let you know!
MP

By SEA

WHOLE FRIED SNAPPER 47
Gulf Snapper, Market Vegetables
Pique Sauce GF

GULF GROUPEL 50
Lightly Bronzed, Cajun Rice, Crawfish
Etouffée, Swiss Chard GF

BUTTERFLIED BRANZINO 46
Cauliflower Puree, Fennel Chayote Slaw

CORN DUSTED REDFISH 46
Wilted Collards, Couscous
Rock Shrimp Mac & Cheese

BY LAND

BRAISED SHORT RIB OF BEEF 46
Coffee Ancho Sauce
Bonito Mash, Broccoli Rabe

CRISPY HALF CHICKEN 36
Potato Gnocchi, Slab Bacon
Peas, Mint and Brown Butter Au Jus

1855 STEAKS *
6oz Tenderloin 57
9oz Tenderloins 72
12oz New York strip 54
Local Squash and Potato Gallette
Market Vegetables, Cabernet Au Jus

LOCAL MUSHROOM BUCATINI 36
Fresh Bucatini, Madeira Shallot Cream
Herb Ricotta Parmesan

SIDES

GRILLED HALF MAIN LOBSTER 35

ROCK SHRIMP COUSCOUS MAC & CHEESE 14

POTATO PUREE 8

STEAMED WHITE RICE 8

WHITE CHEDDAR GRITS 8

MARKET VEGETABLES 8

BRUSSEL SPROUTS BACON & BALSAMIC 8

*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% gratuity.

THE RITZ-CARLTON, SARASOTA
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