JACK DUSTY

COASTAL CUISINE and CRAFTED COCKTAILS

RAW BAR

MARKET OYSTERS*   32/64
Half Dozen or Dozen
Grapefruit Mignonette, Cocktail Sauce
Horseradish, Wrapped Lemon |GF|DF

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

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

CLASSIC SHRIMP COCKTAIL   23
Key Lime Aioli, Cocktail Sauce,
Wrapped Lemon | GF| DF

SEAFOOD SAMPLER*   32
Ceviche, Fish Dip, Tuna Poke

STARTERS

**CRISPY CALAMARI
& SMOKED SHRIMP**   22
Peruvian Sweet & Banana Peppers
Spicy Marinara, Lemon Aioli
Charred Lemon

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

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

JACK'S FRIES   13
Potato Wedges, Chives
Parmesan, Garlic Aioli | V
Add Truffle +4

RED SNAPPER CEVICHE*   26
Rock Shrimp, Charred Avocado
Sweet Peppers, Shallots, Sweet Potato
Aji Amarillo, Lime & Passion Fruit
Plantain Chips |GF|DF

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

SOUPS

SOUP OF THE DAY   15

**SMOKED GULF FISH
& SHRIMP GUMBO**   17
Andouille Sausage, Okra
Lobster Broth, Chives

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

SEARED CRAB CAKE   27
Green Tomato, Apple, Fennel Slaw
Black Garlic & Mustard Aioli
Petite Greens Salad

SALADS

BLACKBERRY PECAN SALAD   19
Field greens, Whipped Honey Goat Cheese
Apple, Heirloom Tomatoes, Cucumber
Candied pecans, Pomegranate
Maple-Balsamic Vinaigrette

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

TRADITIONAL CAESAR*   19
Romaine Hearts, Focaccia Croutons
Parmigiano-Reggiano
House Made Caesar Dressing

**BURRATA & PRESSED
WATERMELON SALAD**   23
Artisan Greens, Heirloom tomatoes, Mint
Shaved Radish, Pickled onions, Kalamata
Olive Powder, Olive Oil Caviar
Champagne Vinaigrette | GF

SIDES

MAINE LOBSTER RISOTTO
MARSCAPONE MOUSSE & CHIVES |GF   23

**LUMP CRAB COUSCOUS
MAC & CHEESE**   16

POTATO PURÉE   11

STEAMED WHITE RICE   11

CHEDDAR GRITS   11

MARKET VEGETABLES   11

Jack's SPECIALS

We'll let you know!   MP

By SEA

WHOLE FRIED SNAPPER   49
Chimichurri, Lyonnaise Potatoes
Peruvian Slaw

PAN SEARED GROUPER   53
Coconut Ginger Sweet Potato Purée
Citrus Pearls, Mango Gel, Broccolini
Rice Crisp, Lemongrass Beurre Blanc

BRANZINO   49
Celery Root Purée, Asparagus
Heirloom Carrots, Baby Leeks
Confit Fennel, Maltaise

CAJUN REDFISH   51
Sauteed Shrimp, Creamy Cajun Sauce
Corn & Bacon Maque Choux
Lump Crab Couscous Mac & Cheese

ORA KING SALMON   51
Cilantro Ginger Jasmine Rice
Charred Bok Choy
Miso Butternut Squash Velouté
Tamarind Sesame Soy Emulsion

BY LAND

DOUBLE CUT IBERICO PORK   56
Black Garlic Whipped Potatoes
Haricot Verts, Crispy Culatello
Sage Demi Glaze, Black Truffle

**ORGANIC
CHICKEN BREAST**   39
Mint Cucumber Couscous, Confit Tomato
Squash, Kalamata Olives, Feta Cheese
Preserve Lemon Au Jus, Rosemary Fig Jam

CRISPY TOFU BOWL   36
Coriander Rice, Mango, Wonton Crisp
Seaweed Salad, Edamame, Red Cabbage
Onion & Watermelon Radish, Spicy Miso
Vinaigrette & Sesame Tamarind Soy Glaze

1855 STEAKS*
7oz TENDERLOIN   62
12oz NY STRIPLOIN   72

**16oz BONE IN
DRY AGED RIBEYE**   89
Roasted Garlic Mashed Potatoes
Beef Tallow Butter, Asparagus
Red Wine Reduction | GF

STEAK ENHANCEMENTS

LOBSTER   25
Saffron Butter

OSCAR   17

GARLIC BUTTER SHRIMP   15

TRUFFLE BUTTER   12

**ROGUE RIVER SMOKEY
BLUE CHEESE**   12

AGED BALSAMIC CHIMICHURRI   9

BERNAISE SAUCE   7