

JACK DUSTY

Sarasota, Florida
Elevation: 27' feet

COASTAL CUISINE  CRAFTED COCKTAILS

Latitude: 27° N
Longitude: 82° W

STARTERS

CRISPY CALAMARI & SMOKED SHRIMP 22

Peruvian Sweet & Banana Peppers
Spicy Marinara, Lemon Aioli
Charred lemon

CLASSIC SHRIMP COCKTAIL 23

Key Lime Aioli, Cocktail Sauce
Wrapped Lemon |GF|DF

SMOKED FISH DIP 21

Gulf Fish, Smoked Pineapple
Pickled Red Onions, Lavash Crackers
Barrel Aged Hot Sauce

TUNA TARTARE* 26

Ponzu, Yuzu Marmalade, Avocado
Wasabi Peas, Toasted Sesame Seeds
Shrimp Crackers

DELUXE C & C ON BOARD 29

A Selection of Artisan
Cheeses & Charcuterie, Olives
Local Honey, Fruits, Crackers

BLISTERED SHISHITOS 17

Anna Maria Island Bottarga, Yuzu
Kosho Yogurt Dipping Sauce |GF|DF

JACK'S FRIES 13

Potato Wedges, Chives
Parmesan, Garlic Aioli | V
Add Truffle +4

SOUPS

SOUP OF THE DAY 15

SMOKED GULF FISH & SHRIMP GUMBO 17

Andouille Sausage, Okra
Lobster Broth, Chives

Jack's SPECIALS

We'll let you know! MP

Jack's CLASSICS

LOBSTER ROLL 38

Marie Rose Dressing, Baby Gem Lettuce
Ossetra Caviar & Chives
Toasted Butter Brioche

SHRIMP & GRITS 36

Smoked Shrimp, Andouille Sausage
White Cheddar Grits | GF

RED SNAPPER CEVICHE* 26

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

SEARED CRAB CAKE 27

Green tomato, Apple, Fennel Slaw
Black Garlic & Mustard Aioli
Petite Greens Salad

SALADS

TRADITIONAL CAESAR* 19

Romaine Hearts, Focaccia Croutons
Parmigiano-Reggiano
House Made Caesar Dressing

BLACKBERRY PECAN SALAD 19

Field Greens, Whipped Honey Goat Cheese
Apple, Heirloom Tomatoes, Cucumber
Candied Pecans, Pomegranate
Maple-Balsamic Vinaigrette |GF

BURRATA & PRESSED WATERMELON SALAD 23

Artisan Greens, Heirloom Tomatoes
Mint, Shaved Radish, Pickled Onions
Kalamata Olive Powder, Olive Oil Caviar
Champagne Vinaigrette | GF

COBB 25

Grilled Chicken, Blue Cheese Crumbles
Bacon, Avocado, Tomato, Egg
Blue Cheese Vinaigrette

Salad ENHANCEMENTS

ORGANIC CHICKEN BREAST 15

GRILLED SHRIMP 19

SALMON 20

MAINE LOBSTER 24

GULF GROUPER 28

FRESH CATCH MP

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

*Consumer Advisory—consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Any groups of six guests or larger are subject to an automatic 20% service charge but can be adjusted at your discretion.

THE RITZ-CARLTON, SARASOTA

1111 RITZ-CARLTON DRIVE

SARASOTA, FLORIDA, USA 34236

941-309-2000

@ritzcarltonsarasota

By SEA

JACK'S FISH TACOS 25

Local Beer Battered Wahoo, Avocado
Jalapeno Ranch Slaw, Flour Tortilla

AHI TUNA POKE BOWL 31

Sticky White Rice, Mango Salsa
Avocado, Wakame Seaweed
Shrimp Crackers, Sriracha Mayonnaise
Nori Strip, Ponzu Sauce | DF

BLACKENED MAHI SANDWICH 27

Tomato, Pickled Onions, Arugula
Yuzu Tartar Sauce, Ciabatta Bread

REDFISH PICCATA 41

Wild Rice, Asparagus,
Heirloom Tomatoes & Capers |GF

BY LAND

BLACK ANGUS BURGER* 25

Lettuce, Tomato, Red Onion, Pickle
Choice of Cheese
Add Bacon +4

BUTTERMILK CRISPY CHICKEN SANDWICH 25

Red Cabbage Slaw, House Pickles
Barrel Aged Spicy Aioli, Brioche Bun

CRISPY TOFU BOWL 27

Coriander Rice, Mango, Wonton Crisp
Seaweed Salad Edamame, Red Cabbage
Onions, Watermelon Radish
Spicy Miso Vinaigrette &
Sesame Tamarind Soy Glaze

WAGYU SKIRT STEAK STIR FRY 42

Stir Fry Vegetables, Nikkei Sauce &
Jasmine Rice

CLEAN SLATE

At the helm, the watch keeper would record details of speed, distances, headings on a slate. At the beginning of a new watch, the slate would be wiped clean.