

JACK DUSTY

Sarasota, Florida
Elevation: 27' feet

COASTAL CUISINE  CRAFTED COCKTAILS

Latitude: 27° N
Longitude: 82° W

RAW BAR

MARKET OYSTERS*	MP
<i>Half Dozen or a Dozen Mignonette, Cocktail Sauce Horseradish, Charred Lemon</i>	
SEAFOOD TOWER*	MP
<i>Dozen Oysters, Shrimp Ceviche, Fish Dip, Tuna Poke Half Cold Maine Lobster</i>	
TORCHED JERK SALMON*	26
<i>Black Bean and Corn Relish Cilantro, Lime</i>	
CLASSIC SHRIMP COCKTAIL	22
<i>Dipping Sauces GF DF</i>	

STARTERS

FRITTO MISTO	19
<i>Calamari, Bay Scallops Rock Shrimp, Lemon Aioli</i>	
SMOKED FISH DIP	20
<i>Gulf Fish, Crispy Shallots Barrel Aged Hot Sauce</i>	
DELUXE C & C ON BOARD	28
<i>A Selection of Artisan Cheeses & Charcuterie Olives, Local Honey Fruits, Crackers</i>	
JACK'S FRIES	13
<i>Potato Wedges, Chives Parmesan, Garlic Aioli V</i>	

SOUPS

SOUP OF THE DAY	14
LEMON CHICKEN & RICE SOUP	15

Jack's CLASSICS

LOBSTER ROLL	38
<i>Maine Lobster, Shaved Chive Homemade Brioche</i>	
SHRIMP & GRITS	36
<i>Smoked Shrimp, Andouille Sausage White Cheddar Grits GF</i>	
CEVICHE*	22
<i>Gulf Fish, Shrimp, Bay Scallops Avocado, Tomato, Citrus Juice Onion, Jalapeño GF DF</i>	
CRAB & FRIED GREEN TOMATO	24
<i>Creole Remoulade, Pico de Gallo Charred Tomato Vinaigrette</i>	
BLISTERED SHISHITOS	15
<i>Anna Maria Island Bottarga GF DF</i>	

SALADS

SUMMER WATERMELON SALAD	17
<i>Feta, Mint, Arugula, Heirloom Tomatoes, White Balsamic Dressing Local Honey Drizzle GF V</i>	
COBB	21
<i>Grilled Chicken, Blue Cheese Crumbles Bacon, Avocado, Tomato, Egg Blue Cheese Vinaigrette GF</i>	
TRADITIONAL CESAR*	17
<i>Romaine Hearts, Focaccia Croutons Parmigiano-Reggiano, House Made Dressing V</i>	
BABY GEM SALAD	18
<i>Plant City Strawberries, Arugula Farmers Goats Cheese, Pecans Heirloom Tomatoes, Candied Maple Apple Vinaigrette GF V</i>	

Salad ENHANCEMENTS

ORGANIC CHICKEN BREAST	13
GRILLED SHRIMP	17
GULF GROUPER	26
MAINE LOBSTER	22
FRESH CATCH	MP
SALMON	18

By SEA

JACK'S FISH TACOS	21
<i>Locally Brewed "Zote" IPA Beer Battered Wahoo, Avocado Jalapeno Ranch Slaw Flour Tortilla</i>	
AHI TUNA POKE BOWL	30
<i>Sticky White Rice, Edamame Avocado, Wakame Seaweed Shrimp Crackers Ponzu Sauce DF</i>	
FISH & CHIPS	25
<i>Homemade Tartar Sauce Warm Crushed Peas</i>	

BY LAND

BLACK ANGUS BURGER*	23
<i>Lettuce, Tomato, Red Onion Pickle, Choice of Cheese Add Bacon +4</i>	
ROASTED TURKEY FOCCACCIA	22
<i>Brie, Bacon, Tomato, Caramelized Onion Jam, Honey Mustard, Arugula</i>	
CAVATAPPI PASTA	26
<i>Roasted Cauliflower Pinot Grigio, Arugula Fontina Cheese, EVOO Toasted Parmesan Breadcrumbs V</i>	

Jack's SPECIALS

We'll let you know!

MP

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your food borne illness.
Any groups of six guests or larger are subject to an automatic 20% gratuity. Sales tax is 7%

The Ritz Carlton Sarasota,
1111 Ritz Carlton Drive, Sarasota Florida - 34236
Phone : 941-309-2266