

Appetizers

Soups

*Island Black Bean, Smoked Chicken & Wild Rice,
Soup of the Day \$3.95*

Jack's Original Thin Crust Flat Breads Pizza

Fresh Mozzarella, Basil, Tomato 6.95

Spinach, Artichoke, Asiago-Parmesan Cheese 6.95

Mango BBQ Chicken, Jack's Cheese, Caramelized Onion 7.95

Charlotte Harbor Crab Cake

Sweet Chili Mustard Sauce 7.95

Stockyard Steak Quesadilla's

Steak or Chicken with Jack's Monterey Cheese & Salsa 6.95

Tuna Poke

Avocado & Wasabi Aioli, Spring Greens, Crisp Wonton Chips 8.95

Jack's Coconut Shrimp

Mango Pineapple Chutney 7.95

Asian Pot Stickers

Chicken Dumplings with Pan Asian Sauce 7.95

Little Island Goat Cheese

Warm Macadamia Nut Crusted ~ Apricot Coulis ~ 6.95

Bacon Wrapped Scallops with Pineapple

Lemon Dill Sauce 7.95

Dinner Salads

Asian Chop Salad

Grilled Chicken, Crispy Wantons, Nuts,

Mandarin Ginger Dressing 9.95

Not So Traditional Caesar

Roasted Red Pepper Creamy Garlic Dressing

Grilled Chicken \$9.95, Steak 11.95 Shrimp 11.95

Vine Ripened Tomatoes & Fresh Mozzarella

Mixed Greens, Fresh Basil, Aged Balsamic Glaze 9.95

Grilled Fish As You Wish

Choose from the following Sauces

Lemon Caper ~ Warm Mango Chutney ~ Pan Asian

Longfin Tilapia \$15.95

Keys Mahi Mahi 15.95

Gulf Grouper 17.95

Today's Fresh Catch ~ Market

Seafood Specialties

Jack's Crab Cakes

Sweet Chili Mustard Sauce 15.95

Coconut Shrimp

Double Dipped with Panko & Coconut ~ Mango Chutney 15.95

Nut Crusted Longfin

***Sautéed Tilapia with a Herb Bread Crumb &
Macadamia Nut Crust ~ Apricot, Citrus Sauce 15.95***

Coconut Grouper Fingers

Flash Fried with Homemade Tartar Sauce 17.95

Southern Seafood Platter

Pan Seared Mahi Mahi, Shrimp, Scallop, & Crab Cake 21.95

House Cut Fries, Jacks Coconut Rice, Baked Idaho or Sweet Potato Mash

All Seafood Entrées include choice of Cup of Soup or Garden Salad

Angel Hair Pasta with Shrimp & Scallops

Spinach, Artichoke & Roasted Red Pepper Sauce 16.95

Charlotte Harbor Bouillabaisse

***New Orleans Style Bouillabaisse with Fresh Fish,
Shrimp, Scallops & Snow Crab Claws simmered
in a Tomato Saffron Broth \$22.95***

Creekstone Farms

Premium Black Angus Beef

Char Grilled Marinated Flank Steak 9 oz. ~ \$16.95

Tenderloin of Beef Filet 6 oz. ~ 19.95

Filet Brian Topped with Herb Goat Cheese ~ 21.95

Filet & Crab Cake or Coconut Shrimp ~ 24.95

New York Strip Steak 12 oz. ~ 22.95

Includes Cup of Soup or Jack's Garden Salad

House Cut Fries, Jacks Coconut Rice, Baked Idaho or Sweet Potato Mash

Casual Corner

Half Pound Black Angus Burger

Swiss, Cheddar or Jack Cheese \$9.95

Add Apple wood Smoked Bacon \$1

Fish Tacos with Black Beans & Rice

Grilled or Fried Fish, Lettuce, Chipotle Mayo, Mango Salsa

Served in Warm Soft Tortilla Shell 10.95

Jacks Roast Beef Sandwich

Dipped in Au Jus topped with Jack Cheese 9.95

Dawni's Stuffed Chicken

Breast of Chicken Stuffed with Spinach, Artichoke,

Herb Goat Cheese and Lemon Dill Sauce \$13.95

Bahamian Chicken

Char Grilled Caribbean Spiced Chicken Breast with

Avocado Aioli, Black Beans & Rice, Fresh Vegetable 11.95

Organic Vegetable Pasta

Fresh Vegetable Selection with Roma Tomato, Portobello Mushroom,

Spinach tossed with Angel Hair Pasta &

Garlic Olive Oil or Roasted Red Pepper Sauce 12.95

With Grilled Chicken \$14.95 Shrimp 16.95

Add Soup or Salad to the Corner \$2.75

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially with certain medical conditions.