

# 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 GF|DF

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

**TORCHED JERK SALMON\*** 26  
Black Bean & Corn Relish  
Cilantro, Lime GF|DF

**CLASSIC SHRIMP COCKTAIL** 22  
Dipping Sauces GF|DF

**SEAFOOD SAMPLER\*** 29  
Ceviche, Fish Dip, Tuna Poke

## STARTERS

**FRITTO MISTO** 20  
Calamari, Bay Scallops  
Rock Shrimp, Lemon Aioli

**SMOKED FISH DIP** 21  
Gulf Fish, Pickled Cabbage  
Relish, Hot Sauce

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

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

**CEVICHE\*** 22  
Gulf Fish, Shrimp, Bay Scallops  
Avocado, Tomatoes, Citrus Juice  
Onion, Jalapeno GF|DF

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

## SOUPS

**SOUP OF THE DAY** 14

**CORN CHOWDER** 15  
Potato, Chives & Bacon

## 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 GF

**CRAB & FRIED  
GREEN TOMATO** 24  
Creole Remoulade, Pico de Gallo  
Charred Tomato Vinaigrette DF

## SALADS

**BLACKBERRY PECAN SALAD** 18  
Field Greens, Whipped Honey Goat Cheese  
Apple, Candied Pecans  
Maple-Balsamic Dressing

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

**TRADITIONAL CESAR\*** 17  
Romaine Hearts, Focaccia Croutons  
Parmigiano-Reggiano  
House Made Dressing

**BABY GEM SALAD** 19  
Avocado, Heirloom Tomatoes  
Spinach, Farmer's Cheese  
Roasted Corn, Crispy Chickpeas  
Green Goddess Dressing GF

## Salad ENHANCEMENTS

**ORGANIC CHICKEN BREAST** 15

**GRILLED SHRIMP** 19

**GULF GROUPE** 28

**MAINE LOBSTER** 24

**FRESH CATCH** MP

**SALMON** 20

## Jack's SPECIALS

We'll let you know!  
MP

## By SEA

**WHOLE FRIED SNAPPER** 47  
Tostones, Smoked  
Black Bean Sauce GF

**PAN SEARED GROUPE** 50  
Celery Root Puree  
Garlic Butter Green Beans  
Sour Cherry Reduction GF

**GLAZED TRIPLETAIL** 46  
Noodle Salad, Kimchi Cucumbers  
Baby Bok Choy, Fried Shallots  
Garlic, Chili DF

**CORN DUSTED REDFISH** 46  
Wilted Collards, Lump Crab Couscous  
Mac & Cheese

## BY LAND

**SESAME CRUSTED  
BEEF SHORT RIB** 46  
Jasmine Rice, Bok Choy  
Soy Broth GF

**CRISPY HALF CHICKEN** 36  
Fingerling Potatoes, Corn Succotash  
Diane Sauce GF

**1855 STEAKS\* GF**  
**6oz TENDERLOIN** 57  
**9oz TENDERLOIN** 72

**16oz BONE IN RIBEYE** 69  
Duck Fat Potato Pave, Market  
Vegetables, Cabernet Au Jus

**CAVATAPPI PASTA** 38  
Roasted Cauliflower  
Pinot Grigio, Arugula  
Fontina Cheese, EVOO  
Toasted Parmesan Breadcrumbs

## SIDES

**GRILLED HALF  
MAINE LOBSTER** 35

**LUMP CRAB COUSCOUS  
MAC & CHEESE** 14

**POTATO PUREE** 8

**STEAMED WHITE RICE** 8

**WHITE CHEDDAR GRITS** 8

**MARKET VEGETABLES** 8

**BRUSSEL SPROUTS  
BACON & BALSAMIC** 8

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

\*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. Sales tax is 7%

THE RITZ-CARLTON, SARASOTA

1111 RITZ-CARLTON DRIVE

SARASOTA, FLORIDA, USA 34236

941-309-2000

@ritzcarltonsarasota