

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

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

CLASSIC SHRIMP COCKTAIL 22
Dipping Sauces GF|DF

SEAFOOD SAMPLER* 29
Ceviche, Fish Dip, Tuna Poke

STARTERS

FRIED CALAMARI 20
Peruvian Sweet & Banana Peppers
Lemon Aioli

SMOKED FISH DIP 21
Gulf Fish, Barrel Aged Hot Sauce
Peruvian Sweet Peppers, Radishes
Crispy Shallots

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

LOBSTER BISQUE 18
Sherry Wine Cream, 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

**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 CAESAR* 17
Romaine Hearts, Focaccia Croutons
Parmigiano-Reggiano
House Made Dressing

COASTAL WEDGE 19
Miso-Nori Ranch, Cherry Tomato
Red Radishes, Cucumbers
Crispy Bacon GF

SIDES

**GRILLED HALF
MAINE LOBSTER** 35

**LUMP CRAB COUSCOUS
MAC & CHEESE** 14

POTATO PURÉE 8

STEAMED WHITE RICE 8

CHEDDAR GRITS 8

MARKET VEGETABLES 8

BRUSSEL SPROUTS 8
Bacon & Balsamic

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 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

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By SEA

WHOLE FRIED SNAPPER 48
Chimichurri, Lyonnaise Potatoes
Peruvian Slaw

PAN SEARED GROUPER 51
Tomato Gremolata, Crust
Fingerling Potatoes, Broccolini
Lemon Beurre Blanc

ACHIOTE MISO MAHI 47
Achiote-Miso Marinade
Pickled Ginger Slaw
Coconut & Lemongrass
Rice, Charred Vegetables

CAJUN REDFISH 49
Sautéed Shrimp, Creamy Cajun Sauce
Wilted Collards, Mac& Cheese, Couscous

BY LAND

LAMB LOIN 52
Parsnip Purée Farro Risotto
Burnt Carrots
Blackberry Balsamic Reduction

ORGANIC CHICKEN BREAST 36
Asparagus Salad, Succotash
Honey Rosemary Au Jus GF

1855 STEAKS*

6oz TENDERLOIN 57

9oz TENDERLOIN 74

14oz BONE IN RIBEYE 72
Horseradish Duchess Potato
Market Vegetables
Cabernet Reduction with
Beef Tallow Butter, Crispy Onions

FARRO RISOTTO 42
Roasted Tomatoes, Broccolini
Peas, Mint, Parmesan

STEAK ENHANCEMENTS

OSCAR 19

**ROQUEFORT
AGED BALSAMIC** 12

CHIMICHURRI 9

LOBSTER 35
Saffron Butter

GARLIC BUTTER SHRIMP 13