

# JACK DUSTY

Sarasota, Florida  
Elevation: 27' feet

COASTAL CUISINE  CRAFTED COCKTAILS

Latitude: 27° N  
Longitude: 82° W

## STARTERS

<b>FRITTO MISTO</b>	<b>20</b>
<i>Calamari, Bay Scallops Rock Shrimp, Lemon Aioli</i>	
<b>CLASSIC SHRIMP COCKTAIL</b>	<b>23</b>
<i>Dipping Sauces GF   DF</i>	
<b>SMOKED FISH DIP</b>	<b>21</b>
<i>Gulf Fish, Pickled Cabbage Relish, Hot Sauce</i>	
<b>TORCHED JERK SALMON*</b>	<b>26</b>
<i>Black Bean and Corn Relish Cilantro, Lime</i>	
<b>DELUXE C&amp;C ON BOARD</b>	<b>29</b>
<i>A Selection of Artisan Cheeses &amp; Charcuterie Olives, Local Honey Fruits, Crackers</i>	
<b>BLISTERED SHISHITOS</b>	<b>17</b>
<i>Anna Maria Island Bottarga, Yuzu Kosho Yogurt Dipping Sauce GF   DF</i>	
<b>JACK'S FRIES</b>	<b>13</b>
<i>Potato Wedges, Chives Parmesan, Garlic Aioli V</i>	

## SOUPS

<b>SOUP OF THE DAY</b>	<b>14</b>
<b>CORN CHOWDER</b>	<b>15</b>
<i>Potato, Chives &amp; Bacon</i>	

## Jack's SPECIALS

*We'll let you know!*  
MP

## Jack's CLASSICS

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

## SALADS

<b>BLACKBERRY PECAN SALAD</b>	<b>18</b>
<i>Field Greens, Whipped Honey Goat Cheese Pomegranate, Apple, Candied Pecans Maple-Balsamic Dressing</i>	
<b>COBB</b>	<b>24</b>
<i>Grilled Chicken, Blue Cheese Crumbles Bacon, Avocado, Tomato, Egg Blue Cheese Vinaigrette GF</i>	
<b>TRADITIONAL CESAR*</b>	<b>17</b>
<i>Romaine Hearts, Focaccia Croutons Parmigiano-Reggiano, House Made Dressing V</i>	
<b>BABY GEM SALAD</b>	<b>19</b>
<i>Avocado, Heirloom Tomatoes Spinach Farmer's Cheese Roasted Corn, Crispy Chickpeas Green Goddess Dressing GF   DF</i>	

## Salad ENHANCEMENTS

<b>ORGANIC CHICKEN BREAST</b>	<b>15</b>
<b>GRILLED SHRIMP</b>	<b>19</b>
<b>GULF GROUPER</b>	<b>28</b>
<b>MAINE LOBSTER</b>	<b>24</b>
<b>FRESH CATCH</b>	<b>MP</b>

## By SEA

<b>JACK'S FISH TACOS</b>	<b>24</b>
<i>Locally Brewed "Zote" IPA Beer Battered Wahoo, Avocado Jalapeno Ranch Slaw, Flour Tortilla</i>	
<b>AHI TUNA POKE BOWL</b>	<b>31</b>
<i>Sticky White Rice, Edamame Avocado, Wakame Seaweed, Shrimp Crackers, Kimchi Cucumbers, Ponzu Dressing DF</i>	
<b>FISH &amp; CHIPS</b>	<b>28</b>
<i>Homemade Tartar Sauce Warm Crushed Peas</i>	

## BY LAND

<b>BLACK ANGUS BURGER*</b>	<b>24</b>
<i>Lettuce, Tomato, Red Onion, Pickle Choice of Cheese Add Bacon +4</i>	
<b>ROASTED TURKEY FOCCACCIA</b>	<b>22</b>
<i>Brie, Bacon, Tomato Caramelized Onion Jam Honey Mustard, Arugula</i>	
<b>CAVATAPPI PASTA</b>	<b>26</b>
<i>Roasted Cauliflower Pinot Grigio, Arugula Fontina Cheese, EVOO Toasted Parmesan Breadcrumbs V</i>	

### CLEAN SLATE

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

\*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% gratuity.

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