



Ask About our Daily Specials & Wine Pairing Suggestions

Menu

Starters

Calamari Fritos Fried to perfection with banana peppers served with a side of our salsa rossa dipping sauce topped with bruschetta - **\$9**

Ⓞ **The Giant Pretzel** An island salted pretzel served with our very own house made beer cheese- **\$8**

Havana Wings Your choice of hot, mild, honey guava BBQ, mango jerk sauce - **\$10**

Pork Sliders Delicious shredded honey guava BBQ pork sliders served with jicama corn slaw topped with our chipotle key lime aioli on fresh slider buns- **\$12**

TNT Shrimp (6) Beer battered tempura style large gulf coast shrimp served with our special Boom-Boom! Sauce **\$12**

Sesame Seared Ahi Tuna Wantons Served over our special crispy fried wontons, drizzled with a spicy wasabi and honey soy glaze, plated with pickled ginger & seaweed salad - **\$14**

Triple Cheese Stuffed Mushrooms Stuffed with a mixture of cheeses, diced veggies. Baked until a golden brown **\$8**

Shell Bar

Ⓞ **Steamed Clams** 1 lb. fresh littleneck clams Steamed in white wine, garlic butter, shallot, robust mouthwatering broth. Also available in chefs homemade salsa rossa, topped with bruschetta and parmesan. Served with toasted baguettes **\$14**

Ⓞ **Steamed Mussels** 1 lb. fresh blue mussels Steamed in white wine, garlic butter, shallot, robust mouthwatering broth. Also available in chefs homemade salsa rossa, topped with bruschetta and parmesan. Served with toasted baguettes **\$14**

Ⓞ **Key West Steamer**- Mussels, Clams and Shrimp Steamed in white wine, garlic butter, shallot, robust mouthwatering broth. Also available in chefs homemade salsa rossa, topped with bruschetta and parmesan. Served with toasted baguettes **\$20**

Ⓞ **Peel-n-Eat Shrimp** Classic Key West Red Shrimp local flair that is steamed in our secret Caribbean spices accompanied by a key lime cocktail sauce Mango

½ lb. **\$10** 1lb **\$20**

Soups

White Conch Chowder a unique white broth and based vibrant twist on a key's classic - **\$8**

Soup of the Day Chef's homemade creation - **\$6**

Salads Side Caesar or House Salad - **\$5**

Add chicken - **\$4** Add fish, shrimp, or steak - **\$6**

Jacks Caesar Salad Crisp chopped romaine hearts, grated cheese and croutons tossed with our homemade caesar dressing - **\$8**

Gorgonzola Salad A House Favorite!! Crisp greens, crumbled gorgonzola cheese, roasted red peppers, onions, ripe avocado, and topped with pecans served with your choice of dressing - **\$12**

Yellowfin & Greens Ahi tuna fillet seared rare with toasted sesame seeds, mixed greens, tomatoes, cucumbers & balsamic vinaigrette - **\$16**

Avocado & Crabmeat Salad Ripe avocado topped with lump crabmeat, with fresh greens, tomatoes, cucumber, and pecans. Served with Balsamic vinaigrette **\$18**

Sandwiches & Tacos

HJ Beach Burger An eight (8) ounce USDA choice ground beef burger with lettuce, tomato and onion. Served with choice of provolone or cheddar cheese on brioche bun with a side of fries or jicama corn slaw- **\$12**

Ⓞ **Margarita Burger** Featuring vegetarian grilled prime patty. Topped with fresh mozzarella cheese, spinach, red onion, and tomato. Served on a toasted brioche bun with a side of fries **\$15**

Fish Sandwich prepared blackened, grilled, or fried served on a brioche toasted bun, and topped with our house made caper tartar sauce, lettuce, tomato, and onion. Side of fries or jicama corn slaw **\$16**

Pollo Caribbean Sandwich Caribbean spiced grilled chicken breast served on a ciabatta roll, topped with fresh spinach, roasted red peppers, onion. side of fries or jicama corn slaw **\$13**

Tacos Your Way (Outstanding!) Soft shell tacos filled with grilled, blackened or fried **fish, shrimp, or chicken** with a Jicama corn cabbage slaw topped with a drizzle of chipotle key lime aioli - **\$16**

Flat Iron Cheese Quesadilla - \$8

side of fries or jicama corn slaw

Add veggies - **\$3** chicken - **\$4** shrimp or steak - **\$6**

Kids' Menu

Pasta with Butter **\$8**

Chicken Fingers & Fries **\$8**

Cheese Quesadilla & Fries **\$8**

Fun Frozen Drinks

Coco Loco **\$6**

Strawberry Delight **\$6**

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. *An 18% service charge will be added to parties of 6 or more.*



An American Caribbean Experience

Ask About our Daily Specials & Wine Pairing Suggestions

Dinner Menu
Starts 5:00 PM

Havana Jack's Fresh Catch

Choice of Preparation & Two sides
Fish Preparation

Traditional

Sautéed, Blackened, Fried, Grilled

House Favorite Styles

Market Price

Piccata- Sautéed, Capers, Lemon Butter

Matacumbe- Sautéed Garlic, Tomato, Capers, Onions, Basil, Lemon, Extra Virgin Olive Oil

Meuniere- Dipped in Egg, Sautéed, Shallots, Parsley, Lemon Beurre Blanc

Senator- Dipped in Egg, Sautéed, Mushroom, Green Onion, Pecans, Demi-Butter

Stuffed- broiled, Crabmeat Stuffing, Sherry Seafood Sauce

Chefs Choice- Prepared like our Nightly Special

Hook and Cook Your fish prepared your way - **\$16** per person (1lb.) Choice of 2 sides, served family style

Signature Entrées

Soon to be Famous Buttermilk Broasted Chicken

½ of a chicken gently rubbed and marinated in our blend of secret spices, then dipped in buttermilk batter and broasted until crispy and delicious. Served with a chive Mashed potato and kicking green bean tossed in sesame oil and topped with toasted pecans. Get it before it's gone.

\$22

Seafood Paella

A tantalizing combination of valencia rice, mussels, clams, shrimp, scallops, and herbs. A classic Spanish dish.

\$28

Wasabi Encrusted Tuna

Yellowfin Tuna that has been wasabi panko crust cooked to perfection. On a bed of sesame garlic sautéed spinach and a grilled carrot

\$26

Honey Brandy Pork Chop-

10oz bone-in chop that is Char grilled on a bed of spinach and fingerling potatoes then topped with fresh crisp pear, candy pecans, and a honey brandy glaze.

\$27

Chimichurri Steak

10oz Skirt Steak grilled to perfection served with Valencia rice and sautéed spinach with chimichurri sauce

\$23

Ribeye

16oz Ribeye served with a chive smashed potato, horseradish cream sauce, accompanied by sherry sautéed mushrooms

\$38

Chicken Havana

Panko dusted and sautéed chicken breast, finished in a white wine citrus butter sauce. With red onion, tomato, capers, over penne pasta.

\$19

Scampi Jumbo Scallops

Prepared in a Key Lime butter white wine sauce served over fettuccini pasta topped with parmesan

\$29

Pasta Created Your Way

Your choice fettuccini or penne pasta & choice of preparation scampi, alfredo, or susa rosa

\$14

Add: vegetables -**\$3** chicken - **\$4**
fish or shrimp - **\$6** steak or scallops -**\$8**

Chicago Style Pizza, Thin Crust (Please allow 30 minutes)

Cheese Our special cheese blend 10" - **\$10** 16" - **\$14**

Garden Mushrooms, roasted peppers, tomato, onion & black olives 10" - **\$13** 16" - **\$17**

Carnivore Sausage, pepperoni, bacon & ham 10" - **\$15** 16" - **\$19**

Margarita Fresh basil, roasted tomatoes & roasted garlic (No sauce) 10" - **\$12** 16" - **\$16**

Meat Toppings (\$2.75) Pepperoni, sausage, chicken, bacon, ham, pork

Veggie Toppings (\$2.00) Fresh mushroom, roasted peppers, tomato, onion, olive, pineapple, garlic, jalapeno, spinach

Desserts

Key Lime Pie - \$7

SIDES (\$4): Fries/ Crispy Roasted Fingerling Potatoes, Chive Mash Potatoes, Valencia Rice, Kick' in Green Beans, Spinach, Grilled Carrots, House Jicama Corn Coleslaw / House or Caesar Salad **(\$5)**

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