



An American Caribbean Experience

# HAVANA JACK'S

**Delivery & Take-Out Menu 11:00AM – 8:00PM**

## Starters

**Havana's Jack Famous Brussel Sprouts** Flash Fried Brussel Sprout Leaves Served with a Whole Grain Dipping Sauce **\$10 (Take-Out Only)**

\* **Calamari Fritos** Fried to Perfection. Topped with Bruschetta and Banana Peppers. Served with a Side of our Salsa Rossa Dipping Sauce **\$12 (Take-Out Only)**

**The Giant Pretzel** An Island Salted Pretzel Served with our Queso **\$12**

\* **Havana Wings** Your Choice of Hot, Mild, Guava BBQ, or Mango Jerk Sauce. Served with celery and your choice of ranch or blue cheese **\$12**

**Pork Sliders** Delicious Shredded Guava BBQ Pork Sliders Served with Jicama Corn Slaw. Topped with our Chipotle Aioli on Brioche Slider Buns **\$12**

\* **TNT Shrimp** Beer Battered Tempura Style Large Gulf Coast Shrimp Served with our Special Boom-Boom! Sauce **\$14**

\* **Sesame Seared Ahi Tuna Wantons** Served Over Crispy Wontons Chips, Drizzled with our Wasabi Aioli and Honey Soy Glaze, Plated with Pickled Ginger & Seaweed Salad **\$16**

\* **Champagne Kissed Scallops** Pan Seared U-10 Scallops Topped with a Champagne Reduction and Served Over Chiffonade Spinach **\$18**

## Shell Bar

GF \* **Peel-n-Eat Shrimp** Gulf Coast Shrimp Steamed in our Secret Caribbean Spices Accompanied by our Cocktail Sauce **1/2Lb. \$11.50 1 Lb. \$22.50**

GF \* **Steamed Clams** 1 lb. Fresh Littleneck Clams **\$17**

GF \* **Steamed Mussels** 1 lb. Fresh Blue Mussels **\$17**

GF \* **Key West Steamer** Mussels, Clams and Shrimp **\$24**

Steamed in White Wine, Garlic Butter, Robust Mouthwatering Broth. Also Available in Chef's House Made Salsa Rossa, Topped with Bruschetta and Parmesan (White Sauce or Red Sauce). Served with Toasted Baguettes.

**White Conch Chowder** a Unique White Broth Based. Vibrant Twist on a Key's Classic

**Soup of the Day** Chef's Daily Homemade Creation

**Salads** All Dressings are Made in House

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

**Add Chicken \$5 Fish or Shrimp \$8 Steak \$10**

**Jacks Caesar Salad** Crisp Chopped Romaine Hearts, Grated Parmesan Cheese and Croutons Tossed with our House made Caesar Dressing **\$9**

**Yellowfin & Greens** Ahi Yellowfin Tuna Seared Rare with Toasted Sesame Seeds, Mixed Greens, Tomato and Cucumber. Tossed in Balsamic Vinaigrette **\$17**

\* **Grilled Chicken Chop Salad** A Blend of Romaine Hearts, Baby Iceberg Lettuce, Ham, Fire Roasted Corn, Cucumber, Tomato, Jack Cheddar Cheese and Bacon. Topped with Grilled Chicken and Served with Our Avocado Poblano Ranch **\$18**

**Wedge Salad** Baby Iceberg, Shaved Red Onion, Applewood Smoked Bacon, Blue Cheese Crumbles, Tomato, and Our House Blue Cheese Dressing **\$16**

## Sandwiches & Tacos

Ⓡ \* **HJ Beach Burger** 8oz USDA Choice Ground Beef Burger with Lettuce, Tomato and Onion. Served with choice of Provolone, Swiss, or Cheddar Cheese on a Toasted Brioche Bun. Served with Fries or Jicama Corn Slaw **\$15**

Ⓥ \* **Margarita Burger** Vegetarian Grilled Prime Patty. Topped with Mozzarella Cheese, Spinach, Red Onion, and Tomato. Served on a Toasted Brioche Bun with Choice of Fries or Jicama Corn Slaw **\$16**

\* **Fish Sandwich** Blackened, Grilled, or Fried Served on a Toasted Brioche Bun. Paired with Lettuce, Tomato, Onion and Tartar Sauce. Served with Fries or Jicama Corn Slaw **\$17**

\* **Pollo Caribbean Sandwich** Caribbean Spiced, Grilled Chicken Breast Served on a Ciabatta Roll. Topped with Wilted Spinach, Roasted Ped Peppers and Onion. Served with Fries or Jicama Corn Slaw **\$14**

**Taco's Your Way (Outstanding!)** Soft Shell Tacos Filled with Your Choice of Protein, Topped with a Jicama Corn Cabbage Slaw and Finished with a Drizzle of Chipotle Aioli **Fish or Shrimp \$17 Chicken \$14**

**Flat Iron Cheese Quesadilla \$10**

Served with Fries or Jicama Corn Slaw

**Add: Peppers & Onions \$3 Chicken \$5 Shrimp \$8 Steak \$10**

## Kids' Menu

**Pasta with Butter \$8**

**Chicken Fingers & Fries \$10**

**Cheese Quesadilla & Fries \$8**

*\*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.*

**Ask About our Daily Specials &  
Wine Pairing Suggestions**

**Dinner Menu  
Starts 5:00 PM**



**Havana Jack's Fresh Catch**

**Choice of Preparation & Two Sides Market Price**

**Fish Preparation**

**Traditional:**

**Sautéed/Blackened/Fried/Grilled**  
or

**House Favorite Styles**

**Piccata** Sautéed, Fresh Minced Garlic, Capers, in Lemon Butter

**Matacumbe** Sautéed, Topped with Garlic, Tomato, Capers, Onions, Basil, Lemon, Extra Virgin Olive Oil

**Francese** Dipped in Egg, Sautéed, Shallots, Parsley, in Lemon Beurre Blanc

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

**Stuffed** Broiled, Topped with Crabmeat Cream Sauce, Sherry Seafood Sauce

**Hook and Cook**

Your Fish Prepared Your Way **\$16** Per Person (1lb.)  
Choice of 2 Sides, Served Traditional or For \$2 More  
House Favorite Styles

**Signature Entrées**

\* **Coconut-Mango Mahi** Coconut Encrusted on a Bed of Valencia Rice and Wilted Spinach. Paired with Peanut Sauce and Topped with Mango Salsa **\$32**

\* **Chef's Apple Bourbon Glaze Pork Chop**

10oz Bone-in Chop Char Grilled on a Bed of Garlic Mashed Potatoes. Paired with Baby Carrots and Topped with Our Apple Bourbon Glaze. **\$27**

**(R)** \* **Chimichurri Steak 10 Oz** Skirt Steak Grilled to Perfection Paired with Valencia Rice and Wilted Spinach Served with Chimichurri Sauce **\$28**

**(R)** \* **6oz Center Cut Beef Tenderloin** 6oz Filet Served with Garlic Mashed Potatoes and Haricot Vert **\$34**

**Additional Toppings:** Au Poivre **\$4** Blue Cheese **\$4**  
Crabmeat Cream Sauce **\$8**  
Sautéed Mushroom & Onion **\$3**

\* **Chicken Havana** Dusted in Our Seasoned Flour and Sautéed Chicken Breast, Finished in a White Wine Citrus Butter Sauce with Red Onion, Tomato and Capers. Over Penne Cream Pasta **\$23**

\* **Scampi Jumbo Scallops** Prepared in Lemon Butter White Wine Sauce. Served Over Fettuccini Pasta Topped with Parmesan **\$29**

\* **Pasta Created Your Way** Your Choice of Fettuccini or Penne Pasta & Choice of Preparation: Scampi, Alfredo, or Salsa Rosa **\$14**

**Add:** Vegetables **\$3** Chicken **\$6**  
Fish or Shrimp **\$8** Steak Or Scallops **\$10**

**Chicago Style Pizza, Thin Crust (Please Allow 30-45 Minutes)**

**Cheese** Our Special Cheese Blend 10" - **\$10** 16" - **\$16**

**Garden** Mushrooms, Roasted Peppers, Tomato, Onion & Black Olives 10" - **\$14** 16" - **\$21**

**Carnivore** Sausage, Pepperoni, Bacon & Ham 10" - **\$17** 16" - **\$25**

**Margarita** Fresh Basil, Roasted Tomatoes & Roasted Garlic (No Sauce) 10" - **\$13** 16" - **\$20**

**Great White Alfredo** Chicken, Spinach, Alfredo Sauce & Mozzarella 10" - **\$16** 16" - **\$25**

**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

**SIDES (\$4):** Garlic Mashed Potatoes, Fries, Valencia Rice, Haricot Vert (Green Beans), Wilted Spinach, Carrots, House Jicama Corn Coleslaw / Cup of Soup, House or Caesar Salad - **\$5**

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