



Menu

Starters

The Giant Pretzel An Island Salted Pretzel Served with our Beer Cheese **\$14**

* **Havana Wings** Your Choice of Hot, Mild, Guava BBQ, or Mango Jerk Sauce. Served with Celery and Your Choice of Ranch or Blue Cheese **\$13**

* **TNT Shrimp** Beer Battered Tempura Style Large Gulf Coast Shrimp Served with our Special Boom-Boom! Sauce **\$15**

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 **\$26**

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

Soups & Salads

Soup of the Day Chef's Daily Homemade Creation
Cup \$5 Bowl \$8
 All Dressings are Made in House!

Side Caesar or House Salad \$5
 Add Chicken \$6 Fish or Shrimp \$8 Steak \$10

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

* **Grilled Chicken Chop Salad** A Blend of Romaine Hearts, Lettuce, Ham, Fire Roasted Corn, Cucumber, Tomato, Jack Cheddar & Bacon. Topped with Grilled Chicken **\$18**

Orzo Salad Orzo, Tomato, Onion, Spinach, Green Olives, Egg, Black Currant with house key lime cilantro dressing. **\$14**

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 **\$16**

Margarita Burger Vegetarian Grilled Prime Patty. Topped with Mozzarella Cheese, Spinach, Red Onion, and Red Peppers, Served on a Toasted Brioche Bun, 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 Brioche Bun. 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 Slaw and Finished with a Drizzle of Chipotle Aioli Fish or Shrimp **\$17** Chicken **\$14**

Kids' Menu

Pasta with Butter \$8	Fun Frozen Drinks
Chicken Fingers & Fries \$10	Coco Loco \$6
Cheese Quesadilla & Fries \$10	Strawberry Delight \$6

Havana Jack's Fresh Catch

Choice of Preparation & Two Sides Market Price

Fish Preparation

Traditional: Sautéed/Blackened/Fried/Grilled

Signature Entrées

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

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

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

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

Add: Vegetables **\$4** Chicken **\$6**
 Fish or Shrimp **\$8** Steak **\$10**

Chicago Style Pizza, Thin Crust

5:00 PM to Close

Please Allow 30-45 Minutes

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

Garden Mushrooms, Roasted Peppers, Tomato, Onion & Black Olives 10" - **\$17** 16" - **\$21**

Carnivore Sausage, Pepperoni, Bacon & Ham 10" - **\$18** 16" - **\$28**

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, Fresh Veggie, Wilted Spinach, House Jicama Corn Coleslaw, Orzo

Mouth-Watering Desserts

House Special Fried Key Lime Pie **\$12**
 Cheesecake **\$9**, Key Lime Pie **\$7**

Happy Hour

4:00 – 6:00 Every Day

Drafts: All are \$2 Off
Domestic Bottles: \$2.50
House Wines \$4.00
Well Drinks \$3.50

\$10 Pretzel, \$8 Wings
\$8 ½ lb Peel-and-Eat Shrimp

**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.*

Featured Beers on Tap

-  **Stiegl Goldbrau** 5% ABV \$8
- Stiegl Radler Grapefruit** 2.5% ABV \$8 
-  **Modelo Especial** 4.4% ABV \$7
- Hofbrau Original** 5.1% ABV \$7  
-  **Cigar City Jai Alai** 7.5% ABV \$8
- Left Hand Milk Stout** 6% ABV \$8 
-  **Waterfront Brewery Co. Crazy Lady** 5.6% ABV \$7
- Florida Keys Brewing Iguana Bait** 5.2% ABV \$7.50
-  **Narragansett** 5% \$5
- Bud Light** 4.2% ABV \$5  
-  **Yuengling** 4.5% ABV \$5
- Saltwater Brewery, Screamin' Reels IPA** 7.5% ABV \$7.50 
-  **Shock Top** 5.2% ABV \$7



Hard Seltzer

White Claw \$5

Ciders & Radlers

- Angry Orchard** \$6
- Rekorderlig Strawberry-Lime** \$7
- Stiegl Radler Grapefruit or Stiegl Radler Zitrone** \$8

Popular Domestic

- Budweiser, Bud Light, Coors Light Miller Light** \$4.25
- Michelob Ultra** \$4.50

World Famous Imports

- Becks Non-Alcoholic** \$5
- Corona, Corona Light** \$5.50
- Heineken, Stella Artois** \$6

Rum Specialty Cocktails

- Hemingway Daiquiri:** Havana Club Silver Rum, Luxardo Cherry Liqueur with Fresh Grapefruit, Lime Juice and Splash of Simple Syrup \$11
- Jacked up Punch:** Myers's Dark Rum with Fresh OJ, Pineapple Juice and Grenadine \$9

Havana Signature Mojitos

- Blueberry Watermelon Strawberry Coconut** \$12
- Fresh Squeezed Lime, Simple Syrup, Muddled Fresh Mint with Bacardi Silver Rum & a Splash of Club Soda for an Epic Mojito

Frozen Concoctions

- Ultimate Pina Colada:** Captain Morgan rum, Coco Lopez and Pineapple Juice \$10
- Goombay Smash:** an Island oasis Favorite with Banana and Pina Colada Mixes, Malibu black coconut rum, Myers's Dark Rum and a Splash of Grenadine on Top \$9
- Tropical Passion:** Malibu Passion Fruit, Melon Liqueur and Island Oasis Strawberry Puree Blended \$9

Classic & Creative Cocktails

- May Wine:** Affectionately Known as "Happy Juice" this Glunz Family Recipe has been Passed Down Five Generations. Topped with a Splash of French Sparkling Wine & Fresh Fruit Garnish \$9
- Jack's Old Fashioned:** Bulleit Bourbon, Brown Sugar, Bitters Muddled with an Orange Wedge and Cherries, on the Rocks \$12
- Austrian Margarita:** Stiegl Grapefruit Radler Topped with a Shot of Patron Silver Tequila \$13
- Coconut Margarita:** 1800 Coconut Tequila, Coco Lopez, Splash of Sour Mix & a Graham Cracker Crust \$12

Vodka & Gin Cocktails

- Blueberry Lemon Drop** Blueberry Stoli, Cranberry Juice, Lemonade, Muddled Blueberries & Lemons \$12
- Strawberry Lemon Cooler** Tito's Vodka, Muddled Fresh Strawberries, Lemon, Simple Syrup, and Club Soda \$12
- Cucumber Gin Rocker:** Hendricks Silver Gin, Muddled with Fresh Cucumbers, Mint and Limes with Sprite \$12

Martinis

- Key Lime:** Stoli Vanilla Vodka, Licor 43, Cream and a Graham Cracker Crusted Rim \$14
- Salted Caramel:** Stoli Caramel, RumChata with a Sea-Salted, Sugar Rim \$14
- Espresso:** Stoli Vanilla Vodka, Tia Maria, Kahlua with Fresh House Espresso and Floating Bean \$14

MULES "HJ STYLE"

- Moscow** (Stoli vodka) **Texas** (Tito's vodka) **Pomegranate**
\$9

Champagne & Sparkling Wines

- La Marca Prosecco, Veneto, Italy** \$10
- Charles Lafitte Sparkling Wine, France** \$8/28
- Schramsberg Brut Rose, Northcoast California** \$65
- Perrier Jouet Grand Brut** \$75

White Wines

Chardonnay

- Sterling, California** \$8/28
- Meiomi, Sonoma County CA** \$12/44
- Stags Leap Napa Valley, CA** \$58

Pinot Grigio & Pinot Gris

- Sterling, California** \$8/28
- Barone Fini, Trentino-Alto Adige, Italy** \$9/32
- Joel Gott, Oregon's Willamette Valley** \$38
- Terlato, Italy** \$50

Sauvignon Blanc

- Sterling, California** \$8/28
- Whitehaven, Marlborough, New Zealand** \$11/40
- Matanzas Creek, Sonoma County, CA** \$55

Riesling & Interesting Whites Light & Sweet

- Berringer White Zinfandel** \$7/24
- Essence, Germany** \$10/36
- Flour de Mer Dry Rose** \$12/44

Red Wine

Pinot Noir

- Sterling, California** \$8/28
- Chloe, Monterey, CA** \$10/36
- Joel Gott, CA** \$61

Merlot

- Sterling, California** \$8/28
- Alexander Valley, CA** \$12/42
- Decoy, Sonoma County CA** \$54

Cabernet Sauvignon

- Sterling, California** \$8/28
- Rodney Strong, Sonoma CA** \$11/40
- Stags Leap Napa Valley CA** \$76
- Caymus, Napa Valley** \$130

Specialty Red Wines

- Girard Petit Syrah, Napa Valley, Ca** \$55
- Bordeaux Malmaison, France** \$50

