

Menu

Starters

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

* **Havana Wings** Your Choice of Hot, Mild, Guava BBQ, Mango Jerk Sauce or Sweet Chili Sauce. Served with Celery and Your Choice of Ranch or Blue Cheese \$14

* **TNT Shrimp** Beer Battered Tempura Style Large Gulf Coast Shrimp Served with our Special Boom-Boom! Sauce \$16

* **Sesame Seared Tuna Wontons** Served over wontons, drizzled with our wasabi aioli and soy glaze, plated with pickled ginger and seaweed salad \$16

* **Tuna Tini** Hawaiian style tuna poke served with avocado, onion and sesame soy sauce and wontons \$18

Edamame warmed in sesame oil, topped with sesame seeds, and served with soy sauce \$9

Coconut Shrimp Coconut Encrusted served with Sweet chili Sauce \$16

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 \$28

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
Bowl \$7

House Made Dressings: Bleu Cheese, Ranch, Balsamic, Caesar

Side Caesar or House Salad \$5

Add Chicken \$7 Fish, Tuna, or Shrimp \$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, 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 \$17

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 \$18

* **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 \$16

Taco's Your Way (Outstanding!) Soft Shell Tacos Filled with Your Choice of Protein, with a Jicama Slaw and Finished with a Drizzle of Chipotle Aioli. Choice of Fries or Jicama Corn Slaw
Fish or Shrimp \$18 Chicken \$16

Havana Jack's Fresh Catch

Choice of Preparation & Two Sides Market Price



Fish Preparation

Traditional: Sautéed/Blackened/Fried/Grilled

House Favorites: Picatta /Coconut Encrusted

Signature Entrées

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

R **14oz Ribeye** Steak Grilled to Perfection Topped with Garlic Herb Butter Paired with Mash Potatoes and Broccoli \$47

* **Chicken Havana** Dusted in Our Seasoned Flour and Sautéed, Finished in a White Wine Butter Cream Sauce with Red Onion, Tomato and Capers. Over Penne \$26

* **Shrimp Rasta Pasta** Penne pasta served with peppers, onions, and served in a roasted red pepper cream sauce \$28

* **Pasta Created Your Way** Fettuccini or Penne Pasta & Choice of Preparation: Scampi, Alfredo, or Salsa Rosa \$15

Add: Vegetable \$4 Chicken \$7

Fish, Tuna, or Shrimp \$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 \$8, Scoop of Ice Cream \$4

Happy Hour

4:00 - 6:00 Every Day ~ Only at Bar, Couches,

& Outside High-Top Areas

\$2 Off All Draft Beers, House Liquor & Wines

Domestic Bottles: \$3.50

APP/Starters: \$3 Off

Feeling like a Kid Again Menu

Pasta with Butter \$9

Cheese Quesadilla & Fries \$12

Chicken Fingers & Fries \$14

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. We Do Not Except AMEX Credit Cards