



# Menu

## Starters

**The Giant Pretzel** Bavarian salted pretzel served with beer cheese \$17

\* **Sesame Seared Tuna Wontons** wasabi aioli / soy glaze \$22

\* **“House Favorite” TNT Shrimp** tempura beer battered / boom boom sauce \$18

\* **George’s Shrimp Fritters** \$18

\* **Tuna Tini** Hawaiian style tuna poke / avocado / onion / sesame seeds / soy glaze / wontons \$21

**Edamame** sesame oil / sesame seeds / soy sauce \$11

**Coconut Shrimp** coconut encrusted / sweet chili sauce \$18

\* **Havana Wings** mild, hot, guava bbq, mango jerk, OR sweet chili / celery / blue cheese OR ranch \$17

## Soups & Salads

**Soup of the Day** Chef’s Homemade Creation Cup \$6 or Bowl \$8

House Made Dressings: Key Lime Cilantro, Honey Mustard, Bleu Cheese, Ranch, Balsamic, Caesar

Add Chicken, Fish, Tuna, or Shrimp \$MP

**House Salad** romaine / cucumber / red onion / tomato \$12

**Jack’s Caesar Salad** romaine / shaved parmesan cheese / croutons / house made caesar dressing \$14

**Roasted Beet Salad** smokey beets / arugula / crumbled blue cheese / balsamic glaze \$17

\* **Keys Chop Salad** romaine / fire roasted corn / cucumber / tomato / shredded jack cheddar / bacon / ham \$17

**Orzo Salad** orzo / tomato / cucumber / spinach / egg / key lime cilantro dressing \$16

**Side Caesar \$7      Side House Salad \$6**

## Handhelds

All Served with Fries or House Island Slaw

\* **Captain’s Fish Sandwich** blackened, grilled, or fried / lettuce / tomato / onion / toasted brioche bun \$MP

\* **Pollo Caribbean Sandwich** caribbean spice grilled chicken / toasted brioche bun / spinach / red onion / red pepper \$18

\* **Tiki Tacos (Outstanding House Favorite!)** soft shell tacos / island slaw / pico de gallo / pickled onions / citrus crème fraiche / prepared blackened / grilled / fried / Chicken, Fish or Shrimp \$MP

**Smokey Sunset Beet Tacos** house roasted julienne beets / avocado / cilantro / island slaw / pickled onion / citrus crème fraiche \$17

\* **HJ Beach Burger** handmade 8oz USDA choice ground beef / lettuce / tomato / onion / provolone, swiss, OR cheddar cheese / toasted brioche bun \$18

\* **Margarita Burger** vegetarian grilled prime patty / mozzarella cheese / spinach / red onion / red pepper / toasted brioche bun \$18

## Shell Bar

\* <sup>GF</sup> **Peel-n-Eat Shrimp Gulf Coast Shrimp** steamed / secret caribbean spices / cocktail sauce ½ LB \$14 1 LB \$27

<sup>GF</sup> **Steamed Clams** 1 LB fresh littleneck clams \$23

<sup>GF</sup> **Steamed Mussels** 1 LB fresh blue mussels \$22

<sup>GF</sup> **Key West Steamer** mussels / clams / shrimp \$32

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

## Signature Entrées & Pizza's Available 5pm

### Thin Crust Pizza

Please Allow 30-45 Minutes

- Cheese** our special cheese blend  
10" - \$12 16" - \$19
- Garden Delight** mushrooms / roasted red peppers / tomato / onion / black olives  
10" - \$17 16" - \$25
- Carnivore** sausage / pepperoni / bacon / ham  
10" - \$20 16" - \$29
- Margarita** (No Sauce) fresh basil / roasted tomatoes / roasted garlic  
10" - \$16 16" - \$22
- Guava BBQ Chicken Pizza** chicken / guava bbq sauce / mozzarella  
10" - \$18 16" - \$26
- Great White Alfredo** chicken / spinach / alfredo sauce / mozzarella  
10" - \$19 16" - \$27
- Meat Toppings (\$4)** pepperoni / sausage / bacon / ham / pork / (\$5) chicken
- Veggie Toppings (\$3)** mushroom / roasted red peppers / tomato / onion / black olive / pineapple / garlic / jalapeno / spinach

### Happy Hour 4-6 at Bar, Couches, & High tops

\$2 Off All Draft Beer, House Liquor,  
House Wine, & Domestic Bottle Beer

\$3.00 off All Starters

*\* 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. \*3% Surcharge for all payments. We Do Not Accept AMEX. Prices subject to change without notice.*

**Sides (\$5)** Chef's Potato, Fries, House Rice, Orzo, Seasonal Vegetable, Wilted Spinach, House Island Slaw

## Havana Jack's Fresh Catch of the Day

Choice of preparation served with two sides \$MP

Traditional Preparations: Sauteed/Blackened/Fried/Grilled

House Favorite Preparations: Picatta / Coconut Encrusted

- \*Coconut-Mango Fresh Catch** coconut encrusted / house rice / Chef's seasonal vegetable / tropical mango salsa \$MP
- \*Wasabi Encrusted Tuna** panko flash fried / soy glaze / Chef's seasonal vegetable / house rice \$34
- Shrimp Rasta Pasta** roasted red pepper cream sauce / penne \$32
- \*Chicken Havana** sauteed chicken / seasoned flour / white wine-citrus cream sauce / tomato / red onion / capers / penne \$29
- Char-Grilled 14 oz Ribeye** grilled / herb butter / Chef's potato / Chef's seasonal vegetable \$MP
- Pesto Gnocchi** wild mushroom / roasted red pepper / fire roasted corn / shaved parmesan \$23
- Butternut Squash Ravioli** wild mushroom / roasted red peppers / white wine citrus garlic sauce / fresh herbs / shaved parmesan \$26

### Little Beach Go-ers

Cheese Quesadilla \$12  
Butter & Pasta \$11  
Chicken Tenders & Fries \$14

**Fun Frozen Drinks**  
Coco Loco \$7  
Strawberry Delight \$7

### Mouth-Watering Desserts

House Special Fried Key Lime Pie \$14  
Chocolate Cake \$14  
Cheesecake \$12  
Key Lime Pie \$12  
Scoop of Ice Cream \$5