

SOUP

BAHAMIAN CONCH CHOWDER	CUP \$8/BOWL \$11
SOUP DU JOUR	CUP \$6/BOWL \$9

SALADS

ADD REDFISH \$22, GROUPER \$27, SHRIMP \$22, CRAB CAKE \$25 OR CHICKEN \$16

MISO SALAD

Nappa Cabbage, Fresh Long Cut Chive, Julienne Snow Pea, Julienne Carrot & Miso Roasted Chicken, Tossed in a Miso Honey Vinaigrette, Garnished with Sesame Seeds & Crisp Fried Wontons. Side \$13 / Dinner \$24

CAESAR SALAD

Fresh Chopped Hearts of Romaine, Tossed with Spiced Croutons, Shaved Parmesan, & our House Made Caesar Dressing, Garnished with White Anchovy. Side \$13 / Dinner \$25

HOUSE SALAD

Mixed Seasonal Greens with Toasted Pecan, Bermuda Onion, Grape Tomato, Fuji Apple & Chèvre Cheese, Dressed with a Warm Pancetta Vinaigrette. Side \$13 / Dinner \$24

APPETIZER

CRISP FRIED CALAMARI

Freshly Sliced Calamari Tubes, Tossed in Seasoned Flour and Fried Crisp
Served with Sauce Pomodoro. \$17

CRAB CAKE

Two Backfin Blue Crab Cakes Seared & Served with Meyer Lemon Aioli. \$28

DRUNKEN GROUPER NUGGETS

Crisp Fried, Beer Battered Grouper Nuggets, Marinated in Coconut Rum & Old Bay,
Tossed in Sweet Cream Butter & Served with a Spicy Mango, Plum Sauce. \$21

CAPRESE FLATBREAD

Fresh Dough, Simply Brushed with EVOO, Topped with Fresh Mozzarella,
Sliced Roma Tomato, Fresh Chiffonade of Basil & Grated Parmesan
Baked and Garnished with a Drizzle of 12 year Aged Balsamic Reduction. \$28

SWEET & SAVORY FLATBREAD

Fresh Dough, Brushed with EVOO, Topped with Caramelized Onion, Chèvre Cheese & Prosciutto, Finished with Fresh Oregano & Fresh Grated Parmesan. \$26

PASTA

SUN-DRIED TOMATO CHICKEN PASTA

Penne Pasta with Pan Roasted Chicken, Julienne Sun-dried Tomato, Shallot, Garlic, Broccoli & Baby Spinach in a Sun-dried Tomato Pesto Cream Sauce. \$29

BAKED SHRIMP TETRAZZINI

1/2 Pound of Pink Shrimp, Sautéed with Green Peas, Fresh Basil, Chicken Bouillon, Sherry Cream & Parmesan, Tossed with Linguini Pasta, Topped with Mozzarella Cheese & Baked. \$32

BACKWATER
JACKS

Bonita Springs, FL

SANDWICHES

SERVED WITH FRIES, SWEET POTATO FRIES, WAFFLE FRIES, OR COLESLAW

BLACK GROUPER SANDWICH

Grilled, Seared or Blackened, Local Black Grouper, Served on Pillow Soft Sour Dough Roll with Lettuce, Tomato & Onion Served with Southern Tartar Sauce & Fresh Lemon. \$ Market

CRAB CAKE SANDWICH

Fresh Seared Backfin Blue Crab Cake, Served on a Brioche Bun Brushed with Lemon Aioli, Lettuce, Tomato & Onion. \$32

CHICKEN SANDWICH

Char-Grilled, Free Range Breast of Chicken, Served on sliced Challa Brushed with Apple Butter, Topped with Melted Brie Cheese, Applewood Smoked Bacon & Grilled Onion. \$18

THE JACKS BURGER

Half Pound Ground Sirloin & Brisket Patty, Char- Grilled to your Preferred Temperature, Seasoned with Maldon Sea Salt & Fresh Cracked Black Pepper, Topped with your Choice of Cheese, Lettuce, Tomato, Onion & Cornichon. \$21

BLACK BEAN & QUINOA VEGGIE BURGER

Mixed Burger-Mélange of Black Bean, Quinoa, Roasted Sweet Corn, Onion & Garlic, Cooked on a Griddle & Served on a Brioche Roll with a Smear of Boursin Cheese, Lettuce & Tomato. \$20

ENTREÉS

BLACK GROUPER ENTREE

Seared Black Domestic Grouper, Seared with Maldon Sea Salt & Fresh Cracked Pepper, Served over a bed of Butter Braised Golden Fingerling Potato with Smoked Tomato Beurre Blanc & Wilted Baby Spinach. \$ Market

CAJUN REDFISH

Lightly Blackened Redfish, Served over Red Beans & Dirty Rice, Finished with an Andouille Sausage & Crawfish Étouffée. \$39

MARGARTIA GRILLED SHRIMP & GRITS

Tequila Lime Marinated Key West Shrimp & Chorizo Sausage Brochettes, Presented on a bed of Sweet Corn, Onion & Bell Pepper Stone-Ground Grits. \$35

T-BONE STEAK

Grass Fed & Finished, 14oz Char-Grilled T-Bone Steak, Seasoned with Maldon Salt Flake & Fresh Cracked Pepper, Accompanied with Boursin Whipped Potato & Steamed Haricot Vert Finished with a Port Wine Glace De Viand. \$75

STICKY CHICKEN

Half of a Free Range Roasted Chicken, Dressed with a Honey-Bourbon Glaze Blasted in a 500 degree Oven, Served with a Sweet Potato Pecan Hash Garnished with a Grilled Leek. \$34

COLD BAR

OYSTERS ON THE HALF SHELL

Fresh Cold Water Oysters on the Half Shell, Varieties Change. See Your Server.

LEMON POACHED SHRIMP COCKTAIL

Five Key West Shrimp with Horseradish Root Cocktail Sauce. \$25

