

fish

APPETIZERS

SMOKED FISH DIP	9	LOBSTER SPRING ROLL	14
Mahi-Mahi with garlic flat bread.		Cold Water lobster with spring vegetables.	
TUNA TARTAR	13	CALAMARI	8
With crispy plantain, diced avocado salad.		Crispy fried with tomato ragu.	
SHRIMP COCKTAIL	16	JESSIE'S BBQ SHRIMP	12
Huge, chilled shrimp with cocktail sauce.		Marinated & grilled.	
TWIN BLUE CRAB CAKES	14	OYSTERS	12
Jicama coleslaw and calypso sauce.		½ Dozen oysters on the half shell.	
COLOSSAL LUMP CRABMEAT	15	DIVERS SCALLOPS	13
With mustard & remoulade sauce.		Pan seared with capers & brown butter.	

LOBSTER BISQUE 12

With fresh Maine lobster meat.

CHILLED SEAFOOD SAMPLER 18 per person
Shrimp, jump lump crab meat, oysters, and tuna tartar.

APPETIZER SAMPLER 16 per person
Crab cake, BBQ Shrimp, fried calamari, fish dip.

FLAT BREAD

TOMATO & BASIL	8	ROCK SHRIMP	13
With goat cheese.		With shitake mushrooms & chipotle aioli.	
HAWAIIAN	11	SKIRT STEAK	11
With Serrano ham, pineapple & teriyaki.		Chimichurri steak, caramelized onions, bleu cheese.	

SALADS

BEET & GOAT CHEESE	12
Oven roasted red & golden beets, lightly tossed in balsamic vinaigrette. Served with baby arugula, topped with warm crusted goat cheese.	
CAESAR WITH CRISPY CALAMARI	9
Classic Caesar dressing tossed with crisp hearts of romaine, finest parmesan cheese and topped with crispy fried calamari.	
MIXED FIELD GREENS	7
Simple blend of baby field greens garnished with teardrop tomatoes and served with your choice of ranch, balsamic vinaigrette, gorgonzola dressing or citrus vinaigrette.	

SIDES

GRILLED ASPARAGUS	7	INFUSED JASMINE RICE	6
BABY FRENCH GREEN BEAN	7	ISRAELI COUSCOUS	6
ROASTED CORN "OFF" THE COB	6	YUKON SMASHED POTATOES	6
FRIED SWEET POTATOES	6		

Consuming raw or undercooked meats, poultry, seafood, shell fish, or eggs may increase your risk of food borne illness.

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TONIGHTS FRESH FISH

Prepared Grilled, Blackened or Pan Seared

YELLOWFIN TUNA	31	SWORDFISH	32
MAHI-MAHI	27	YELLOWTAIL SNAPPER	30
DIVER SCALLOPS	30	CHILEAN SEA BASS	34
BLACK GROUPER	32	PACIFIC WILD SALMON	33

SIGNATURE ENTREES

LOBSTER RAVIOLI	25
Lobster and squid ink ravioli with black truffles & lobster cream sauce.	
DIVER SCALLOPS OSCAR	36
Grilled diver scallops with jumbo lump crabmeat & fresh asparagus topped with hollandaise.	
APRICOT GLAZED BLACK GROUPER	34
Black Grouper pan seared and glazed, served over Pecan couscous.	
CEDAR PLANK WILD SALMON	36
Pacific wild salmon roasted with grain mustard on cedar wood with marinated root vegetables.	
AVOCADO MAHI-MAHI	29
Pan seared mahi-mahi with smoked avocado butter & pico de gallo over jasmine rice.	
ANDOUILLE CRUSTED SWORDFISH	36
Finely chopped andouille sausage crusted over swordfish with potato rosti & a chipotle beurre blanc.	
RED CURRY SHRIMP	32
Sautéed colossal shrimp marinated in spicy red curry over infused jasmine rice and yuzu coconut broth.	
ASIAN SEARED TUNA	36
Sesame crusted tuna with ginger & teriyaki marinade.	
MACADAMIA CRUSTED CHILEAN SEA BASS	39
Grilled Chilean sea bass crusted with macadamia nuts, banana rum sauce & mango fruit chutney.	

LOBSTER

BAKED STUFFED LOBSTER	MARKET
Three pound, "easy man" live Maine Lobster as served at Burt & Jacks.	
LOBSTER TAIL	59
Broiled 16 oz. cold water Australian lobster tail.	

SURF & TURF

\$45

8oz. U.S.D.A. Prime Filet of Ribeye and 5oz. Florida Spiny Lobster Tail grilled with a garlic and herb compound butter.

U.S.D.A. PRIME STEAKS AND CHICKEN

FILET	33
U.S.D.A. Prime 8 oz., Center Cut, Tenderloin Steak.	
NEW YORK STRIP	37
U.S.D.A. Prime 10 oz, Center Cut, Striploin Steak.	
FILET OF RIBEYE	38
U.S.D.A. Prime 8 oz, Filet of Ribeye topped with warm French Brie and Sweet Onion Confit.	
FILET OSCAR	43
U.S.D.A. Prime 8oz., Filet of Ribeye with Jumbo Lump Crabmeat, fresh Asparagus and Hollandaise.	
GRILLED LEMON CHICKEN BREAST	19