



# Menu

## Starters

- The Giant Pretzel** Bavarian salted pretzel served with beer cheese **\$18**
- \*Sesame Seared Tuna Wontons** wasabi aioli / soy glaze **\$21**
- \*"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 **\$12**
- Coconut Shrimp** coconut encrusted / sweet chili sauce **\$18**
- \*Havana Wings** mild, hot, guava bbq, mango jerk, OR sweet chili / celery / blue cheese OR ranch **\$18**

## 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 / feta/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 **\$23**
- \*Pollo Caribbean Sandwich** caribbean spice grilled chicken / toasted brioche bun / spinach / red onion / red pepper **\$21**
- \*Tiki Tacos (Outstanding House Favorite!)** soft shell tacos / island slaw / pico de gallo / pickled onions / citrus crème fraiche / prepared blackened / grilled / fried / Chicken **\$19**, Shrimp **\$20** or Fish **\$21**
- Smokey Sunset Beet Tacos** house roasted julienne beets / avocado / cilantro / island slaw / pickled onion / citrus crème fraiche **\$18**
- \*HJ Beach Burger** handmade 8oz USDA choice ground beef / lettuce / tomato / onion / provolone, swiss, OR cheddar cheese / toasted brioche bun **\$19**
- \*Margarita Burger** vegetarian grilled prime patty / mozzarella cheese / spinach / red onion / red pepper / toasted brioche bun **\$20**

## Shell Bar

- \* (GF) Peel-n-Eat Shrimp Gulf Coast Shrimp** steamed / secret caribbean spices / cocktail sauce 1/2 LB **\$14** 1 LB **\$27**
- (GF) Steamed Clams** 1 LB fresh littleneck clams **\$27**
- (GF) Steamed Mussels** 1 LB fresh blue mussels **\$24**
- (GF) Key West Steamer** mussels / clams / shrimp **\$33**
- 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 & Pizzas 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 20% service charge will be added to parties of 6 or more. \*There is a 3% Surcharge for all payments to cover food & Liquor cost fluctuation. We Do Not Accept AMEX. Prices subject to change without notice.*

**Sides (\$6)** 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 **\$34**

**\*Wasabi Encrusted Tuna** panko flash fried / soy glaze / Chef's seasonal vegetable / house rice **\$34**

**Shrimp Rasta Pasta** roasted red pepper cream sauce / penne **\$33**

**\*Chicken Havana** sauteed chicken / seasoned flour / white wine-citrus cream sauce / tomato / red onion / capers / parmesan / 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 **\$24**

### Little Beach Go-ers

Cheese Quesadilla **\$13**

Butter & Pasta **\$12**

Chicken Tenders & Fries **\$16**

**Fun Frozen Drinks**

Coco Loco **\$8**

Strawberry Delight **\$8**

### Mouth-Watering Desserts

House Special Fried Key Lime Pie **\$16**

Chocolate Cake **\$14**

Cheesecake **\$14**

Key Lime Pie **\$14**

Scoop of Ice Cream **\$6**