



BAR MENU FEATURES

Oysters on the Half Shell (Minimum of 6) . . \$2.5 each

Fresh Gulf Oysters served over Ice with Horseradish, Lemon, Mignonette and Cocktail Sauce.

Chef's Cheese & Charcuterie \$14 (small) / \$24 (large)

Artisanal Selection of Meats and Cheese with Pickled Onions, Nuts, Sliced Baguette and our Chef's Accompaniments.

Hummus & Chips \$7

Fresh House-made Chickpea Hummus with Crispy Pita Chips.

Deviled Eggs (6) \$12

With Chopped Bacon and a light Mustard Aioli.

Maine Lobster Tacos \$16

Corn Tortillas filled with Warm Maine Lobster, Pico de Gallo, Spinach and Lobster Crema. Served with French Fries.

The Classic Burger \$13

Eight Ounce Patty Grilled to Perfection with Lettuce, Tomato, Onion, Pickle and Mayo on a Brioche Bun. Served with French Fries.

~ Add Cheese (\$1.5), Add Bacon (\$1.5) ~

Coconut Shrimp \$14

Large Butterflied Shrimp with Sweet Coconut Shavings and Vermicelli Noodles, lightly fried and served with a Sweet Chili Whole Grain Orange Mustard Sauce.

Crispy Chicken Wings (6) \$10

Seasoned with our Special Blend of Spices, tossed in Chipotle Sauce and served with Ranch or Blue Cheese Dressing and French Fries

Buttermilk Fried Chicken Tenders \$10

Lightly Breaded Chicken Tenders served with Ranch or Honey Mustard Dressing and French Fries.

French Onion Soup \$8.5

Classically Inspired with Caramelized Onions, House-made Croutons, Beef Stock and Melted Swiss Cheese.

New England Clam Chowder \$8.5

Traditional New England Classic with Chopped Manila Clams in a Creamy Chowder. Served with Oyster Crackers.

HOUSE-MADE DESSERTS

Key Lime Pie \$8

A Florida Classic made with Tart and Tangy Key Limes, Macadamia Nut Crust, Toasted Coconut and Fresh Made Whipped Cream.

Peanut Butter Torte \$8

Light & Fluffy Peanut Butter Mousse, Oreo Cookie Crust, and a Silky Chocolate Ganache.

Decadent Chocolate Cake \$8

Silky Frangelico Cake with Layers of Dark Chocolate Ganache, Garnished with Fresh Berries and Whipped Cream.

Consuming raw or undercooked seafood may increase your risk of food-borne illness.
For your convenience a suggested 18% gratuity charge will be added to parties of 8 or more.



SEASONAL COCKTAILS

SPICY WATERMELON MARGARITA \$14

Ghost Spicy Tequila, Watermelon Liqueur, Triple Sec and Lime Juice

PISCO PUNCH \$12

Pisco, Banana Liqueur, Blackberry Liqueur, Triple Sec, Cranberry Juice and Pineapple Juice

JACK APPLE MULE \$14

Jack Daniel's Apple, Lemon Juice and Ginger Beer

FLORIDA SUNRISE \$13

Deep Eddy Grapefruit Vodka, Orange Juice, Lemon Juice, Simple Syrup, Grenadine and Rosemary Garnish

SIGNATURE COCKTAILS

JACKSON'S CLASSIC MARTINI \$13

Stoli Vodka or Hendrick's Gin, Vermouth and House Specialty Olives

MICHTER'S MANHATTAN \$14

Michter's Bourbon, Bitters and Sweet Vermouth

PEACH SMASH \$13

Jim Beam Bourbon, Chambord, Peach Liqueur, Fresh Lemon Sour and Mint

GASPAR-ITA MARGARITA \$14

Gasparilla-inspired with Patron Silver Tequila, Grand Marnier, Fresh Lime and Agave

JACKSON'S OLD FASHIONED \$14

Classically made with Redemption Bourbon, Bitters and Luxardo Cherry

APEROL SPRITZ \$12

Aperol, Prosecco and a Splash of Soda

PASSION-FRUIT MOJITO \$12.50

Muddled Mint, Sugar, Lime and Passion-fruit with Bacardi Rum

ISLAND MULE \$13

Tito's Vodka, Lime Juice and Ginger Beer (Spice it up with Ancho Reyes Chile Liqueur \$1)

WINES BY THE GLASS

(6 OZ. / 9 OZ.)

✦ SPARKLING ✦

101 RUFFINO \$10

Prosecco, Italy (187ml)

105 RUFFINO \$10

Rose, Italy (187ml)

108 CHANDON "SWEET STAR" \$13

Napa Valley (187ml)

✦ WHITE ✦

WHITE SANGRIA \$10

"Jackson's Signature Blend"

455 SEVEN DAUGHTERS \$9/\$13.50

Moscato, Veneto Italy

358 CHATEAU STE. MICHELLE \$8.5/\$12.75

Riesling, Columbia Valley

459 ANTERRA \$8/\$11.75

Pinot Grigio, Sicily, Italy

460 CAMPANILE \$8.5/\$12.75

Pinot Grigio, Italy

405 TORRESELLA \$10/\$14.75

Pinot Grigio, Veneto, Italy

308 EMMOLO BY CAYMUS \$9.75/\$14.50

Sauvignon Blanc, California

403 KIM CRAWFORD \$11.50/\$16.75

Sauvignon Blanc, New Zealand

303 ST SUPÉRY \$11.75/\$17

Sauvignon Blanc, Napa Valley

219 BUTTER "JAM CELLARS" \$11.50/\$16.75

Chardonnay, Napa Valley

225 KENDELL JACKSON "VINTNER'S RESERVE" \$10/\$14.75

Chardonnay, California

205 RODNEY STRONG \$8.75/\$12.75

Chardonnay, Sonoma Coast

236 SEA SUN BY CAYMUS \$9.75/\$14.50

Chardonnay, California

305 DAY OWL \$9/\$13.50

Rose, California

409 FLEURS DE PRAIRE \$10.75/\$16

Rose, Provence, France

✦ RED ✦

RED SANGRIA \$10

"Jackson's Signature Blend"

660 LA CREMA \$11/\$16

Pinot Noir, Monterey

665 MCMANIS \$8/\$11.75

Pinot Noir, California

669 MEIOMI \$12/\$17.50

Pinot Noir, Sonoma

677 SEA SUN BY CAYMUS \$9.75/\$14.50

Pinot Noir, California

604 14 HANDS \$8/\$11.75

Merlot, Columbia Valley

611 CHATEAU ST JEAN \$8/\$11.75

Merlot, California

886 KAIKEN \$8.5/\$12.75

Malbec, Argentina

868 TRAPICHE "BROQUEL" \$11/\$16

Malbec, Argentina

522 50 ACRES RANCH \$8/\$11.75

Cabernet Sauvignon, California

567 BONANZA BY CAYMUS \$11/\$16

Cabernet Sauvignon, California

575 CARMEL ROAD \$10/\$14.75

Cabernet Sauvignon, California

588 JOESPH CARR \$14/\$20.50

Cabernet Sauvignon, Napa

542 LOUIS M. MARTINI \$10/\$14.75

Cabernet Sauvignon, Alexander Valley

566 TRIBUTE \$8.50/\$12.75

Cabernet Sauvignon, Sonoma

546 UPPERCUT \$11/\$16

Cabernet Sauvignon, Napa Valley

Join Us Sundays For Our Award Winning Brunch Buffet

10:30 am to 2:30 pm

* Chef's Carving Stations *

* Omelet Station *

* Pasta Station *

* Sushi *

* Fresh Fish *

* Breakfast Items *

* Pastries, Cakes, Sweets *

* And Much Much More *

\$37.99 Adults \$15.99 Children (4-10)

Reservations Recommended (813)277-0112