



Welcome to Backwater Jacks!

Appetizers

Drunken Grouper Nuggets - 19

Crisp Fried, Beer Battered Grouper Nuggets Marinated in Coconut Rum & Old Bay, Tossed in Seasoned Whole Butter, & Served with a Spicy Mango Plum Sauce

Beef, Bacon & Bleu - 21

Skewered Tender Beef, wrapped in Applewood Smoked Bacon, Roasted and Finished with Crumbled Smoked Bleu Cheese & Basted with a Hoisin Glaze, Finished with a Port Wine Demi-Glace

Crab Cakes - 27

Chesapeake Super Lump, Back Fin Blue Crab Mixed with just a Touch of Ground Ritz Cracker, Fresh Chive, Lemon & Old Bay. Served with a Sweet Corn Cream & Balsamic Reduction

Seared Scallop - 26

Seared Scallop with Wakame Slaw, Pickled Ginger & Kecap Manis

Sandwiches

Grouper Sandwich - Market Price

Grilled, Seared, Fried or Blackened Fresh Black Grouper Served on a Pillow Soft Sourdough Roll with Lettuce, Tomato & Onion. Accompanied with Hot Crispy Fries, Southern Tartar Sauce & Fresh Lemon

"The Jack's Burger" - 19

Special Ordered, Half Pound Ground Chuck & Brisket Patty Seasoned with Maldon Sea Salt & Fresh Cracked Black Pepper, Topped with your Choice of Cheese, Lettuce, Tomato & Onion. Served with Hot Crispy Fries & Cornichon

Grilled Swordfish Sandwich - 26

Fresh Gulf Swordfish, Marinated in Fresh Dill, Garlic & Lemon Pepper, Char Grilled, Served on a Sourdough Roll with Thick Sliced Tomato, Crisp Lettuce & Tzatziki Sauce. Accompanied with Hot Crispy Fries

House Soup

Cup 8 / Bowl 11

Conch Chowder-Fresh Ground Conch, Celery, Carrot, Onion, Diced Potato, Tomato, Clam Stock, Tomato Juice, Several Herbs & Spices

Salads

Add Shrimp (5)-16 | Add Chicken - 8 | Add Grouper - 22
Add Snapper-20 | Add Salmon - 16
Can be prepared Grilled, Blackened or Seared

House Salad - Small 11 / Large 19

Wedge of Iceberg Lettuce with Grape Tomato, Crumbled Bleu Cheese, Rendered Applewood Bacon, Bermuda Onion & Bleu Cheese Dressing

Caesar Salad - Small 12 / Large 20

Fresh Chopped Hearts of Romaine Tossed with Croutons & Shaved Parmesan in our House made Caesar Dressing. Garnished with Imported White Anchovy

Miso Salad - Small 13 / Large 21

Napa Cabbage, Fresh Long Cut Chive, Julienne Snow Pea, Julienne Carrot & Miso Roasted Chicken Tossed in a Miso Honey Vinaigrette. Garnished with Toasted Sesame Seed & Crisp Wonton Skin

Crab Cake Sandwich - 31

Chesapeake Super Lump, Back Fin Blue Crab Mixed with just a Touch of Ground Ritz Cracker, Fresh Chive, Lemon & Old Bay. Seared and Served on a Brioche Roll with a Citrus Aioli, Lettuce, Tomato & Onion. Accompanied by Hot Crispy Fries

Black Bean, Quinoa & Roasted Corn Burger - 19

Mélange of Black Bean, Quinoa, Sweet Corn, Onion & Garlic Cooked on a Griddle and Served on a Brioche Roll with a Smear of Boursin Cheese, Lettuce & Tomato. Accompanied with Hot Crispy Fries

Pastas

Shrimp & Scallop Del Mare - Four Large Shrimp, Three Scallops, Pan Seared with Maldon Sea Salt & Fresh Cracked Pepper, Pearl Onion, Minced Garlic, Shallot, Fresh Basil, Lemon Zest, Moscato Wine & Touch of Crème, Tossed with Pappardelle Pasta - **34**

Sausage, Fennel & Broccolini Ravioli - House Made Pasta, filled with Fennel, Sausage, Broccolini, Lemon & Mascarpone Cheese, Topped with a Slightly Spicy, Smooth Sauce Pomodoro - **28**

Chili Mussels - PEI Mussels Sauteed with Garlic, Shallot, Fresh Basil, Peppadew Peppers, Chardonnay & Sweet Cream Butter, Served with Fresh Linguini Pasta - **29**

Entrees

Black Grouper Entrée - Grilled, Seared or Blackened Fresh Florida Black Grouper Served over a Bed of Butter Braised Golden Fingerlings with a Smoked Tomato Beurre Blanc & Wilted Baby Spinach - **Market Price**

Sticky Chicken - Half of a Roasted Chicken, Dressed with a Bourbon Honey Sauce and Roasted in a 500-degree oven. Served with a Sweet Potato & Pecan Hash & Garnished with Grilled Leeks - **34**

Char Grilled Swordfish - Fresh Gulf Swordfish, Marinated in Lemon Zest, Greek Yogurt & Gochujang, Char Grilled to Medium Well, Served with a Citrus Pilaf & Grilled Pineapple, Finished with Crisp Fried Bok Choy - **36**

Seared Red Snapper - Fresh Red Snapper, Seasoned with Maldon Sea Salt & Fresh Cracked Pepper, Dusted with Potato Starch & Seared, Served with a Warm Salad of Brussels Sprouts & Grape Tomato - **38**

Strip Steak - Char-Grilled 12oz Prime Strip Steak Served with Roasted Garlic & Honey Whipped Potato, Grilled Asparagus & Finished with a Blackberry Demi-Glace Garnished with a Savory Pop-Over - **58**

Oven Roasted Tripletail - Brushed with Sweet Cream Butter, Seasoned with Maldon Sea Salt & Fresh Cracked Pepper, then Oven Roasted, Served with a Mandarin Orange & Almond Risotto & Baby Bok Choy Tempura - **46**

Wednesday Night

Tidewater Boil
Key West Shrimp, Little Neck Clams,
PEI Mussels, Andouille Sausage,
Corn Cobettes & New Potato,
Boiled in Shrimp Stock with Old Bay,
Lemon, Butter & Bay Leaf

Thursday Night

Slow Roasted Turkey,
Boursin Whipped Potatoes,
House Made Stuffing, Grilled
Asparagus, Cranberry Sauce
& Turkey Gravy

Friday Night

Fresh Icelandic Cod Beer
Battered and Fried Served with
Crispy Old Bay Waffle Fries,
Creamy Cole Slaw, Southern
Tartar & Fresh Lemon

Saturday Night

Slow Roasted Prime Rib of
Angus Beef with Boursin
Whipped Potatoes, Grilled
Asparagus, Horseradish Cream
& Natural Jus

Flatbreads

Blackened Chicken, Roasted Corn, Alfredo Flatbread - Fresh Baked Flatbread brushed with Creamy Alfredo, Topped with Blackened Chicken, Roasted Sweet Corn, Cilantro & Bermuda Onion, Sprinkled with Parmesan & Mozzarella Cheese, Baked off until Golden Brown - **27**

Boursin & Blue Crab Flatbread - Fresh Dough, Smearred with Boursin Cheese, Topped with Backfin Blue Crab, Fresh Chive, Sprinkled with Old Bay & Lemon Zest, Baked Off and Finished with a Drizzle of Clarified Butter Served with a side of Bleu Cheese Dressing - **28**

Goat Cheese & Blueberry Flatbread - Fresh Dough, Brushed with Garlic Butter, Topped with Mozzarella Cheese, Chevre Cheese, Dehydrated Blueberries & Shaved Prosciutto, Baked off and Dusted with Chopped Walnuts - **27**

Caprese Flatbread - Fresh Dough, Brushed with Garlic Butter, Topped with Fresh Mozzarella, Fresh Sliced Roma Tomato & Grated Parmesan Cheese, Baked Off and Finished with Fresh Chiffonade of Basil & Drizzle of Balsamic Reduction - **25**

Cold Bar

Fresh Oysters on the Half Shell

Dozen - **Market Price**

½ Dozen - **Market Price**

Peel & Eat Shrimp

Pound - **30**

½ Pound - **16**

Thank you for being a part of the Backwater Jacks family today! We take pride in serving the finest, sustainably sourced seafood and finely prepared specials, all in a fun and welcoming atmosphere. We're committed to making every visit unforgettable, and we would love to hear your thoughts! Please take the time to fill out a comment card before you go and let us know how we are doing—we are always striving to improve!

We're glad you're here. Enjoy!
Cory Bass (aka, CBASS), Chef & General Manager



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 20% Gratuity is included on all food and beverage charges. We accept Visa, Master Card & Discover *There is a risk associated with consuming raw oysters* If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters & should eat oysters fully cooked. If Unsure of your Risk, please consult a physician Section 61C-4.010(8)