



# Coconut Jack's

## WATERFRONT GRILLE



### APPETIZERS

**Boneless Buffalo Chicken Bites** \$15.95  
Golden fried and tossed in Buffalo hot sauce, served with our homemade Bleu Cheese Dressing.

**Tuna Poke Bowl\*** . . . . . \$18.95  
Ahi Tuna tossed in a Spicy Aioli, served over sushi rice, and topped with our fresh, homemade pineapple salsa, drizzled with eel sauce. Served with homemade wontons.

**Oysters on the 1/2 Shell\*** . . . \$17.95  
Half dozen Cold Water Oysters served with house cocktail sauce, horseradish and saltine crackers.

**Shrimp Ceviche** . . . . . \$16.95  
Premium White Shrimp, onion and cilantro in a light tomato dressing, served with fresh corn tortilla chips and crostini, garnished with guacamole and lime.

**Calypso Calamari** . . . . . \$16.95  
Tender young Squid tubes lightly fried featuring a side of our homemade Banana Pepper sauce.

**BBQ Pork Nachos** . . . . . \$19.95  
Jack and cheddar cheese blend, melted over crispy thin corn tortilla chips, topped with Pulled Pork, pineapple cilantro salsa, black olives, jalapeños, homemade guacamole and sour cream.

**Coconut Shrimp** . . . . . \$18.95  
Hand breaded Coconut Shrimp, golden fried, served with everyone's favorite raspberry Melba and mango Coulis.

**Peel-N-Eats** . . . . . \$16.95  
Half pound of seasoned Premium White Shrimp, cooked and chilled, served with house cocktail sauce and lemon.

**Fresh Fish Dip** . . . . . \$17.95  
Fresh fish blended with a creamy cream cheese base, herbs, and savory seasonings. Served with tortilla chips.

**Tequila Oyster Rockefeller** . . \$19.95  
Jack's signature spinach, bacon and Parmesan cheese sauce, spiked with José Cuervo and topped with a thinly sliced jalapeño.

### JACK'S TREASURES

**Colossal King Crab Cluster** . . \$189.95  
2.5 lbs of Colossal King Crab Cluster, steamed, cracked, served with your choice of four sides and drawn butter.

1 lb Cluster & 2 sides . . . . . \$99.95

**Ultimate Seafood Grande** . . . \$64.95  
6 cold water oysters on the 1/2 shell, shrimp ceviche, tuna poke, and 1 lb. Peel-N-Eat Shrimp with cocktail sauce.

### FROM THE GARDEN

**New England Clam Chowder** . . . . . Cup \$7.95 Bowl \$9.95  
A local favorite! Filled with fresh Clams, celery, potatoes and herbs.

**House Salad** . . . . . \$15.95  
Romaine lettuce, sweet onions, grape tomatoes, sliced cucumbers, Parmesan cheese and Focaccia croutons, served with our homemade Mango Vinaigrette.

**Caesar Salad** . . . . . \$15.95  
Romaine lettuce, Focaccia croutons and shredded Parmesan cheese tossed in a creamy Caesar dressing.

**Bayfront Salad** . . . . . \$18.95  
Fresh Iceberg lettuce wedge, split in half, topped with bacon, grape tomatoes, Bleu Cheese crumbles and our homemade Bleu Cheese Dressing.

**Fuji Fruit Salad** . . . . . \$18.95  
Artisan field greens topped with strawberries, raisins, Fuji apples, mangos, kiwi, grape tomatoes and candied pecans, served with our homemade Raspberry Vinaigrette.

**Rice & Veggie Bowl** . . . . . \$16.95  
Yellow rice, shredded Iceberg lettuce, pineapple salsa, sliced black olives, onions and drizzled with our homemade Key Lime Aioli.

#### Waves to Enhance

Grilled Chicken Breast \$10 • Filet Mignon Steak Tips \$16  
Grilled Shrimp \$10 • Mahi Mahi \$12 • Scallops \$19  
Salmon \$16 • Fresh Grouper \$18 • Crab Cake \$14

### SEASIDE SANDWICHES

All sandwiches are served with crispy battered fries.

Substitute sautéed fresh vegetables or sweet potato fries for \$4.95

Add Bacon or Cheese for \$2.00

**Mambo Mahi Tacos** . . . . . \$22.95  
Grilled Mahi Mahi with pineapple cilantro salsa and shredded cabbage, stuffed inside soft flour tortillas, drizzled with Key Lime Aioli and served with black beans and yellow rice.

**Grouper Sandwich - Voted Bonita's Best!!** . . . . . \$24.95  
Fresh Grouper either Blackened, Beer Battered, Crunchy Fried, Grilled or BBQ, served with house tartar sauce.

**Jack's Pulled Pork Sandwich** . . . . . \$16.95  
Slow roasted Pulled Pork smothered in our homemade rich, bold BBQ sauce and served with creamy Dixie style slaw.

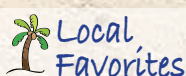
**Mango Bango Chicken Sandwich** . . . . . \$16.95  
Flame grilled Chicken Breast basted in our famous, homemade Mango Bango sauce, served with shredded lettuce and sliced tomato.

**Shrimp Po Boy** . . . . . \$21.95  
Chili-Lime breaded and golden fried, on a warm toasted hoagie roll, served with shredded lettuce, tomato, and a homemade remoulade.

**Jack's Burger\*** - Voted Bonita's Best! . . . . . \$18.95  
Half pound, flame grilled, brisket, short rib and chuck blend, served with shredded lettuce and sliced tomato.

**Buffalo Chicken Wrap** . . . . . \$19.95  
Crispy Chicken tossed in Buffalo sauce, wrapped with shredded lettuce, fresh tomatoes, a Monterey Jack & Cheddar Cheese Blend, and Creamy Bleu Cheese Dressing

**Redfish Sandwich** . . . . . \$19.95  
Chili-Lime fried Redfish, drizzled with Honey Chipotle Aioli, served with shredded lettuce and tomato.



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 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, and should eat oysters fully cooked. If unsure of your risk, consult a physician.



## KIDS MENU

\$10.95

(For kids 12 and under)

Cheese Quesadilla & Fries

Chicken Fingers & Fries

Hot Dog & Fries

Mac & Cheese Bites & Fries

Shrimp Skewer & Fries

Btl Coke or Rootbeer. . . \$5.95

Frozen Lemonade. . . \$9.95

Shakes . . . \$9.95

Virgin Daiquiri . . . \$9.95

Virgin Piña Colada. . . \$9.95



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## JACK'S BASKETS

All baskets are served with crispy battered fries and creamy Dixie style slaw.  
Substitute sautéed fresh vegetables or sweet potato fries for \$4.95

**Grouper-n-Chips** . . . . . \$24.95  
Your choice of Beer Battered or Crunchy Fried, served with crispy battered fries and creamy Dixie style slaw, complemented with house tartar sauce.

**Coconut Shrimp Basket** . . . . . \$19.95  
Coconut breaded and golden fried, served with crispy battered fries and creamy Dixie style slaw, complemented with raspberry Melba sauce.

**Shrimp Basket** . . . . . \$18.95  
Chili-Lime breaded and golden fried, served with crispy battered fries and creamy Dixie style slaw, complemented with house cocktail sauce.

**Scallop Basket** . . . . . \$25.95  
New England Sea Scallops, either Grilled or Blackened, served with crispy battered fries and creamy Dixie style slaw, complemented with house cocktail and tartar sauces.

## ENTRÉES

**BBQ Baby Back Ribs** . . . . . \$29.95  
Slow roasted and smothered in our homemade rich, bold BBQ sauce served with battered fries and creamy Dixie style slaw.

**Mango Bango Chicken** . . . . . \$28.95  
Grilled Chicken Breasts basted with our homemade Mango Bango sauce, served with Yukon Gold mashed potatoes and sautéed fresh vegetables.

**Filet Mignon\*** . . . . . \$48.95  
Center Cut filet, aged 21 days, flame grilled to perfection and topped with our Merlot Pan Sauce, served with Yukon Gold mashed potatoes and sautéed fresh vegetables.

Ask your server about Surf-n-Turfi!

**Stuffed Grouper** . . . . . \$38.95  
Fresh Grouper stuffed with jumbo Lump Crab meat, topped with Parmesan cheese and Panko breadcrumbs, baked, and drizzled with Jack's homemade Mango Beurre Blanc, served with yellow rice and sautéed fresh vegetables.

**Ultimate Seafood Trio** . . . . . \$38.95  
New England Scallops, fresh Grouper, Premium White Shrimp either Grilled or Blackened, served with yellow rice and sautéed fresh vegetables.

**Blackened Ahi Tuna\*** . . . . . \$32.95  
Seared rare, sliced thin and drizzled with our homemade Mango Beurre Blanc, served with yellow rice and sautéed fresh vegetables.

**Cedar Plank Salmon.** . . . . . \$30.95  
North Atlantic Salmon baked on a Cedar Plank, topped with our homemade sweet & smoky brown sugar dry rub, served over yellow rice and sautéed fresh vegetables.

**Jack's Snapper** . . . . . \$34.95  
Chili-Lime breaded and golden fried Snapper, topped with our homemade pineapple salsa and Key Lime Aioli, served with yellow rice and sautéed fresh vegetables.

**Lobster Cream Shrimp Fettuccine** . . . . . \$28.95  
Sautéed Shrimp and fettuccine tossed in our homemade lobster cream sauce, finished with freshly grated Parmesan cheese and served with garlic bread.

**Cranberry Pecan Crusted Grouper** . . . . . \$34.95  
Fresh Grouper fillet crusted with a sweet & savory blend of cranberries & pecans, pan-seared to perfection and topped with our homemade Mango Beurre Blanc, served with Yukon Gold mashed potatoes and sautéed fresh vegetables.

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