



LUNCH MENU

A Collier County Landmark Restaurant

SOUPS and SALADS

Dressing choices for salads: ranch, blue cheese, creamy Italian, honey mustard, thousand island, balsamic, oil & vinegar

SAUSAGE GUMBO \$7/\$10

A Cracklin' Jacks long time favorite

SOUP OF THE DAY \$5/\$8

Ask your server for our soups specials

SIDE SALAD \$5

CAESAR SALAD \$9/\$14

Protein options available

GARDEN SALAD \$11

Bed of lettuce, tomato, carrots, boiled egg, with Jack and cheddar cheeses - comes with our muffin of the day

CHEF SALAD \$18

Bed of lettuce, tomato and carrots topped with ham turkey, Jack and cheddar cheeses, crumbled bacon, and boiled egg - comes with our muffin of the day

APPETIZERS

PRETZEL COMBO APP \$18

Onion rings, fried pickle chips, and fried mushrooms served on a soft pretzel with a side of cheese sauce

CHICKEN BITES \$10

Tender white chicken pieces, lightly battered, served with homemade honey mustard

CHICKEN WINGS \$16

(8) chicken wings tossed in your favorite sauce (bbq, medium, sweet chili, garlic parmesan, and hot)

BURGER SLIDERS \$10

(3) black Angus sliders served on mini buns add cheese \$1.00

CATFISH NUGGETS \$9

Farm-raised fresh catfish, battered in Weisenberger Mills cornmeal, served with tartar sauce made from scratch

GROUPEL NUGGETS \$13

A Southwest Florida favorite, lightly battered and fried, served with our homemade tartar sauce

GATOR BITES \$17

A Cracklin' Jacks staple, lightly battered and fried, served with homemade honey mustard

FROG LEGS \$15

Succulent frog legs, battered and fried to perfection, served with garlic butter

CLASSIC SHRIMP COCKTAIL \$14

Jumbo shrimp, served chilled with homemade cocktail sauce

CHICKEN GIZZARDS \$7

Battered and fried to perfection, served with homemade country-style white gravy

CHICKEN LIVERS \$7

Battered and fried to perfection, served with homemade country-style white gravy

FRIED OKRA \$9

Cornmeal dusted, and fried until golden brown, served with homemade spicy ranch sauce

FRIED GREEN TOMATOES \$9

Fresh green tomatoes, sliced, lightly battered, and fried until golden brown, served with homemade spicy ranch sauce

FRIED MUSHROOMS \$8

Battered and fried until golden brown, served with homemade spicy ranch sauce

FRIED PICKLE CHIPS \$8

A mix of dill, and sweet & spicy pickle chips, cornmeal and flour dusted, deep fried, served with spicy ranch sauce made from scratch

ONION RINGS \$8

Hand battered, never frozen, jumbo sweet onions, fried, served with homemade spicy ranch sauce

CHEESE STICKS \$8

Delicious, deep-fried cheese, served with marinara

JALAPEÑO POPPERS \$8

A classic, spicy jalapeños, stuffed with cream cheese and deep fried, served with homemade spicy ranch sauce

LOADED TOTS \$10

Loaded with cheese and bacon, served with homemade ranch dressing

SANDWICHES

Choice of white, whole wheat, tortilla wrap, or rye bread. All of our sandwiches are served with homemade cole slaw, french fries, and pickles. All pit items are smoked with Jack's special blend.

PULLED PIG \$12

Hickory-smoked pulled pork shoulder, piled high on a toasted roll.

PIT HAM \$14

Fresh sliced ham with lettuce, tomato, and mayo. Add cheese \$1.00

SMOKED TURKEY \$14

Fresh sliced turkey with lettuce, tomato, and mayo. Add cheese \$1.00

BLT \$14

Classic BLT - Crisp bacon, fresh lettuce, tomato, and mayo.

GRILLED CHICKEN \$15

Boneless breast, fresh lettuce, tomato, onion, and mayo on a toasted roll

BBQ BEEF BRISKET \$16

Tender brisket, sweet BBQ sauce, and cole slaw, piled on top of a grilled hoagie roll

FAMOUS PORK TENDERLOIN \$17

A giant portion of pork tenderloin cut and tenderized in house, battered, fried, and served on a hoagie roll with lettuce, tomato, and red onion

FRIED CATFISH \$16

Catfish fillet, served on a hoagie roll with lettuce, tomato, red onion, tartar sauce, and hush puppy

GROUPEL \$23

Filet of Gulf grouper, lightly battered, deep fried until gold brown, served on a hoagie roll

SEASONAL CATCH \$M.P.

Choose from fried, blackened or grilled, topped with lettuce, tomato, onion, and mayo on a toasted roll

CRABCAKE \$21

Homemade crabcake made with lumb blue crab meat, served on a toasted roll with lettuce, tomato, red onion, Bayou sauce, and a hush puppy



PIT COMBO PLATE

FROM THE PIT

All pit favorites are smoked with Jack's special smoke mix and served with our homemade muffin of the day and your choice of two sides: cole slaw, mashed potatoes (white or brown gravy), white beans, collard greens, vittle of the day

BEEF BRISKET \$20

Choose flavorful or lean, served with au jus

PULLED PORK \$14

Pork butt, fresh off the bone

BBQ SPARE RIBS \$17

Beef spare ribs, large and meaty

BABY BACK RIBS

HALFRACK \$24 / FULLRACK \$30

Our very tender, marinated pork baby back ribs

HALF BBQ CHICKEN \$21

Tender and juicy, smoked to perfection white meat only add \$5.00

PIT COMBO PLATE

CHOOSE FROM

Beef Brisket, Pulled Pork, BBQ Spare Ribs, Baby Back Ribs, and BBQ Chicken

Pick TWO \$20

Pick THREE \$25

PLEASE NOTE: SPLIT PLATE CHARGE \$10 • PARTIES OF 8 OR MORE ARE SUBJECT TO A 20% GRATUITY SERVICE CHARGE • PRICES ARE SUBJECT TO CHANGE AT ANY TIME

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please discuss any food allergies with your server prior to ordering. REV 01/23



LUNCH MENU

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BUILD YOUR OWN BURGER

Served on a toasted roll with french fries, cole slaw, and pickle spear
All burgers are topped with romaine leaf, tomato, red onion, and mayo
All burgers are cooked to your request

8oz BLACK ANGUS BURGER \$13
add any item for **\$1.00 EACH**

Bacon, Sautéed Mushrooms, Sautéed Onions,
Cheese (provolone, swiss, cheddar, American)



FRIED CHICKEN

JACK'S FAVORITES

Jack's Favorites are served with our homemade muffin of the day and your choice of two sides: cole slaw, mashed potatoes (white or brown gravy), white beans, collard greens, vittle of the day.

FRIED CHICKEN
2 piece dark \$13 / 3 piece meal \$18

Giant marinated pieces of chicken, battered, fried to a golden brown
white meat only add \$5.00

PORK CHOP
1 piece \$17 / 2 pieces \$22

Center cut chop, served grilled, battered & fried, or barbecued

CHICKEN TENDERS \$13

Fresh chicken tenderloins, hand-battered, deep-fried served with your choice of sauce

GRILLED CHICKEN BREAST \$13

Marinated and served over dirty rice

FRIED CHICKEN LIVERS \$11

Lightly battered chicken livers, deep-fried, served with our homemade white gravy

COUNTRY FRIED STEAK \$14

Chopped steak, lightly breaded, deep-fried, smothered in our homemade white gravy

10oz GROUND ANGUS STEAK \$17

Grilled and topped with mushroom gravy

COUNTRY FRIED PORK TENDERLOIN \$17

Lightly breaded, deep-fried, smothered in homemade white gravy

LIVER & ONIONS \$15

Beef liver with savory sautéed onions
add bacon \$2.00

ANDOUILLE SAUSAGE \$15

Louisiana-spiced sausage, sautéed with peppers, mushrooms, onion and garlic, served over dirty rice



SEAFOOD COMBO

SEAFOOD BASKETS

CATFISH
two piece \$16 / three piece \$20

Large, farm-raised catfish fillets, battered and fried the Southern way

SHRIMP \$17

Tender and delicious

CLAM STRIPS \$15

Tender strips of clam, lightly breaded and deep-fried

SEASONAL CATCH \$M.P.

Seasonal, local fillets, battered and fried and to a tender crisp

GULF GROUPE \$23

From the Gulf of Mexico, our grouper is a tender, flaky delight

SCALLOPS \$27

Plump scallops, delicately sweet and tender

OYSTERS \$21

Delicious oysters, battered and deep-fried until firm and tender

FROG LEGS \$24

Succulent frog legs battered and fried, so hoppin' good

GATOR TAIL \$24

Lightly battered Everglades gator meat, deep-fried until golden

Blacken Any Item \$2

Our fried seafood is battered with fish batter shipped from Weisenberger Mills Seafood Baskets come with a homemade hush puppy, french fries, and cole slaw

SEAFOOD BASKET COMBO

CHOOSE FROM

Shrimp, Scallops, Frog Legs,
Gator, Clams, Oysters, Catfish

Pick TWO \$21

Pick THREE \$27

VITTLES and SIDES

VITTLES \$5 EACH

Choice of white beans, mashed potatoes, cole slaw, collard greens, white or brown gravy, vittle of the day

VITTLES PLATTER (3) WITH MUFFIN \$11

Choose three (3) vittles from above, served with our muffin of the day

MUFFIN \$2

Muffin of the day

SWEET POTATO FRIES \$6

BASKET OF FRIES \$5

HUSH PUPPIES (6) \$6

Vittle Substitutions \$2



FRIED CHICKEN and VITTLES

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