

# DAILY SPECIALS AFTER 3 PM

All specials come with choice of two vittles and muffin

## MONDAY

SMASH BURGER - SINGLE / \$8

SMASH BURGER - TRIPLE / \$16

SMASH BURGER - DOUBLE / \$12

SMASH BURGER - QUAD / \$20

## WEDNESDAY

\$4 OFF FRIED CHICKEN DINNER

## THURSDAY

20 OZ BONE IN RIB EYE / \$38  
Served on a Sizzle Platter

12 OZ NEW YORK STRIP STEAK / \$30  
Served on a Sizzle Platter

TACO THURSDAY-PORK OR BEEF / \$3.0

## FRIDAY

\$4 OFF FULL SLAB BABY BACK OR ST. LOUIS RIBS

## SATURDAY

12 OZ PRIME RIB / \$30

Served w/Baked Potato  
+ Available till sold out +

## SUNDAY

20 OZ BENIN RIB EYE / \$38  
Served on a Sizzle Platter

12 OZ NEW YORK STRIP STEAK / \$30  
Served on a Sizzle Platter

# \$9 VALUE LUNCH EXPRESS - MON/FRI

11 AM thru 3 PM Only

## 1/2 SANDWICH, SOUP OF THE DAY AND COLE SLAW

BACON, LETTUCE, TOMATO

HAM W/LETTUCE, TOMATO, ONION

GRILLED CHEESE

TUNA SALAD

CHICKEN SALAD

TURKEY W/LETTUCE, TOMATO, ONION

## HANDHELDS SERVED W/COLE SLAW

2 PULLED PORK SLIDERS

SMASH BURGER

COUNTRY FRIED STEAK W/LETTUCE & TOMATO

PULLED PORK GRILLED CHEESE

## APPETIZERS

### **PRETZEL COMBO / \$19.8**

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

+ Hot Pretzel, Plain - \$12.8

### **CHICKEN WINGS (8) / \$16.0**

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

### **GATOR BITES / \$17.7**

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

### **FRIED PICKLE CHIPS / \$8.8**

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

### **CHICKEN LIVERS / \$8.4**

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

### **FRIED GREEN TOMATOES / \$9.9**

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

### **FROG LEGS / \$16.5**

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

### **FRIED OKRA / \$9.7**

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

### **CHICKEN BITES / \$10.7**

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

### **CHICKEN GIZZARDS / \$8.4**

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

### **FRIED MUSHROOMS / \$8.8**

Hand battered and fried till golden brown, served with homemade spicy ranch sauce

### **CHEESE STICKS / \$9.2**

Delicious, deep-fried cheese, served with marinara

### **CATFISH NUGGETS / \$10.1**

Fresh catfish nuggets, battered in Weisenberger Mills cornmeal, served with tartar sauce made from scratch

### **JALAPENO POPPERS / \$9.9**

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

### **GROUPEL NUGGETS / \$15.3**

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

### **ONION RINGS / \$8.8**

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

## SOUPS AND KITCHEN PREPARED SALAD

Ranch, blue cheese, honey mustard, thousand, balsamic vinaigrette, oil & vinegar

**SAUSAGE GUMBO, CUP/BOWL / \$7.4-\$10.5**

Cracklin' Jacks long time favorite

**SIDE SALAD / \$5.0**

**SOUP OF THE DAY, CUP/BOWL / \$5.5-\$8.8**

Ask your server

**CHEF SALAD / \$18.9**

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

**GARDEN SALAD / \$11.6**

Bed of lettuce, tomato, carrots, boiled egg with Jack and cheddar cheeses

**CAESAR SALAD, SMALL/LARGE / \$9.5-\$14.3**

+ Add a protein: Chicken bites\$6; grilled chicken or shrimp-\$9; grouper-\$10

## JACK'S GATOR SIZE SALAD BAR

**SALAD BAR, ADD TO ENTRÉE / \$7.0**

**SALAD BAR, UNLIMITED / \$17.0**

## SANDWICHES AND OTHER FAVORITES

Choice of white, whole wheat, rye or tortilla wrap. All of our sandwiches are served with homemade cole slaw, french fries and pickle

**PULED PIG / \$12.6**

Pulled pork shoulder, piled high on toasted bun

**GRILLED CHICKEN / \$15.8**

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

**FAMOUS PORK TENDERLOIN / \$17.9**

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

**GULF GROUPEL / \$23.7**

Filet of gulf grouper, lightly battered, deep fried until golden brown, served on a hoagie roll

**FRIED CATFISH / \$17.1**

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

**PIT HAM / \$14.7**

Fresh sliced ham with lettuce, tomato and mayo. Add cheese- \$1.2

**BLT / \$14.7**

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

**BBQ BEEF BRISKET / \$17.6**

Tender brisket and cole slaw piled high on top of grilled hoagie roll

**GATOR DOG / \$13.9**

Ground and stuffed by hand in house with a special swamp recipe. Served with Peppers & Onions.

**CRAB CAKE / \$22.1**

Homemade crab-cake made with lump blue crab meat, served on a toasted roll with lettuce, tomato, red onion, remoulade sauce and a hush puppy

## DAILY VITTLES

Most entrées include two vittles, additional - \$5.3

Vittles platter (3) as meal with muffin of the day - \$11.6

COLE SLAW  
BAKED BEANS

COLLARD GREENS  
WHITE BEANS

MASHED POTATOES  
White or Brown Gravy  
DIRTY RICE

## VITTLE OF THE DAY (ROTATING)

BABY CARROTS  
BUTTERED CORN  
ONION CASSEROLE

GREEN BEANS  
LIMA BEANS  
STEWED OKRA & TOMATOES

BREADED STEWED TOMATOES  
FRIED APPLES  
BLACK-EYED PEAS

## ELEVATED SIDES (ALA CARTE)

Vittle Substitution - \$3.0

SWEET POTATO FRIES / \$6.9  
POTATO SALAD / \$3.9  
MAC SALAD / \$3.9

FRIES / \$5.8  
MUFFIN OF THE DAY / \$1.9  
EGG SALAD / \$3.9

HUSH PUPPIES (6) / \$6.9  
STEAMED CARROTS / \$5.0  
PASTA SALAD / \$3.9

## SAUCES

Appetizers, entrées and baskets come with one sauce. Extra sauce \$0.5

Blue Cheese, Buffalo, Cocktail, Honey Mustard, Jack's BBQ, Mayonnaise, Ranch, BBQ, Sweet Chili, Tartar

# BUILD YOUR OWN BURGER

## BLACK ANGUS BURGER

**BLACK ANGUS BURGER, 8 OZ / \$13.9**

Served on a toasted bun, fries, cole slaw and pickle. All burgers are topped with lettuce, tomato, red onion and mayo. All burgers are cooked to your request.

+ Make It a Double Burger, add \$5.0. Bacon, Sautéed Mushrooms, Sautéed Onions, Cheese (Pepper Jack, Swiss, Cheddar, American) - Add \$1.2 each +

**BURGER SLIDERS (3) / \$14.2**

Black Angus sliders served on mini buns  
+ Add cheese \$1.2 +

# ENTRÉES: SMALL AND LARGE

Entrées served with homemade muffin (corn or muffin of the day) and choice of two vittles.  
Extra vittles or elevated sides available.

## EARLY BIRD DINNER SPECIALS 3 PM TO 4:59 PM ONLY

25% off Smoker, Farm, Sea and Pasta Entrées Only. Strict time restriction. No substitutions.

### FROM THE SMOKER

Try our new homemade BBQ sauces. House Sweet, House Spicy and House Mustard.

#### HALF BBQ CHICKEN / \$21.4

Tender and juicy, smoked to perfection  
+ White meat only, dark meat only add \$5.00

#### BABY BACK RIBS; HALF RACK OR FULL RACK / \$26.1-\$33.4

Our very tender, marinated pork baby back ribs

#### BEEF BRISKET, SMALL/LARGE / \$21.0-\$27.3

Choose flavorful or lean, served with au jus

#### ST. LOUIS STYLE RIBS - HALF RACK OR FULL RACK / \$28.1 / \$35.4

Sourced from Chicago Meat Authority, our St. Louis Cut Ribs are rich, juicy and slow cooked with a special seasoning.

#### PULLED PORK, SMALL/LARGE / \$14.6-\$21.8

Smoked pork shoulder, fresh off the bone

### FARM / JACK'S FARM

Smother Your Farm, sautéed mushrooms, onions or both - \$3.0 ea

#### PORK CHOPS, ONE/TWO / \$23.1-\$28.4

Jack's Favorite. Center cut pork chops, served grilled, battered & fried or BBQ

#### LIVER AND ONIONS, SMALL/LARGE / \$15.5-\$20.6

Jack's Favorite. Beef liver with savory sautéed onions.  
+ Add bacon \$2.0

#### CHICKEN TENDERS, SMALL/LARGE / \$13.4-\$19.6

Jack's Favorite. Hand-battered, fresh chicken tenderloins, deep-fried, served with your choice of sauce.

#### FRIED CHICKEN LIVERS, SMALL/LARGE / \$11.6-\$17.9

Jack's Favorite. Lightly battered chicken livers, deep-fried, served with our homemade white gravy.

#### ANDOUILLE SAUSAGE, ONE SIZE / \$22.1

Jack's Favorite. Louisiana-spiced sausage, sautéed with peppers, mushrooms, onion and garlic, served over dirty rice.

#### FAMOUS FRIED CHICKEN, 2 PC; 3 PC; 4 PC / \$13.3-\$18.4-\$23.5

+ white meat only, dark meat only, add \$6.00 substitution

#### JACK'S SPECIAL CUT, BONE-IN RIB EYE, 20 OZ / \$42

Hand Cut In-House. Well flavored with the bone!  
Cooked to your liking.

#### HAND CUT RIB EYE STEAK, 12 OZ/18 OZ / \$38.0-\$47.0

Hand cut, juicy and deliciously flavored.

#### COUNTRY FRIED PORK TENDERLOIN, ONE SIZE / \$17.9

Jack's Favorite. Lightly breaded, deep fried, smothered in homemade white gravy.

#### COUNTRY FRIED STEAK, SMALL/LARGE / \$14.7-\$20.0

Jack's Favorite. Chopped steak, lightly breaded, deep-fried, smothered in our homemade white gravy.

#### GRILLED CHICKEN BREAST, SMALL/LARGE / \$13.3-\$19.4

Jack's Favorite. Marinated and served over dirty rice.

#### FRIED CHICKEN GIZZARDS, SMALL/LARGE / \$11.6-\$17.9

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

#### GROUND ANGUS STEAK, SMALL/LARGE / \$17.9 / \$22.1

Lean and flavored, served with mushroom gravy

#### NEW YORK STRIP STEAK, 12 OZ. / \$34.0

Hand cut, flavorful and well marbled.

## SEA / JACK'S FISHING BOAT

Lightly Fried, Blackened, Grilled or Sautéed

### FROG LEGS, SMALL/LARGE / \$25.2 - \$30.5

Succulent frog legs battered and fried, so hopping good.

### GULF FRIED SHRIMP, SMALL/LARGE / \$17.9 - \$23.1

Tender and delicious, prepared with our special Kentucky batter.

### GULF GROUPER, SMALL/LARGE / \$23.9 - \$30.2

From the Gulf of America, choose cooking method.

### OYSTERS, SMALL/LARGE / \$22.1 - \$27.3

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

### CAJUN SHRIMP, ONE SIZE / \$27.3

Spicy Andouille sausage and large shrimp sautéed in a Cajun sauce with peppers and onions, served over dirty rice.

### SAUTÉED FROG LEGS - ONE SIZE / \$33.6

Succulent frog legs sautéed in lemon, butter and garlic white wine cream sauce, served over dirty rice.

### CRAB-CAKES - ONE SIZE / \$31.5

Two homemade crab cakes made from fresh lump blue crab, served with dirty rice and Bayou sauce.

### CATFISH, 2, 3 OR 4 PC. / \$16.8 - \$21.0 - \$25.2

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

### CLAM STRIPS, SMALL/LARGE / \$15.8 - \$24.2

Tender strips of clam, lightly breaded and gently fried.

### SCALLOPS, SMALL/LARGE / \$27.0 - \$35.0

Plump scallops, sautéed in lemon, butter and garlic wine cream sauce, served over dirty rice.

### GATOR TAIL DINNER, SMALL/LARGE / \$25.2 - \$30.5

Lightly battered Everglades gator meat, deep fried until golden brown. Handcut and fresh as yesterday.

### GRILLED BBQ SHRIMP, ONE SIZE / \$25.2

Two skewers of succulent shrimp, based with BBQ sauce, served over dirty rice.

### SAUTÉED SCALLOPS - ONE SIZE / \$37.0

Plump scallops, sautéed in lemon, butter and garlic white wine cream sauce, served over dirty rice.

### COOK YOUR CATCH / \$18.9 PER PERSON

Proudly preparing your freshly caught catch!

## PASTA / EVERGLADES FLAIR

Add full salad bar for \$7.0

### SAW GRASS CHICKEN OR SHRIMP - ONE SIZE / \$22.8 - \$26.3

Tender chicken or shrimp sautéed in lemon, butter, and garlic cream sauce, tossed with linguine.

### CHICKEN AND FARM VEGGIE PASTA - ONE SIZE / \$25.1

Juicy cut chicken with a fresh selection of veggies, served in a special secret recipe pink sauce.

### CREAMY CHICKEN MUSHROOM PASTA - ONE SIZE / \$25.4

Super creamy sauce loaded with fresh mushrooms and tender perfectly seared chicken. A Cracklin' Jacks favorite addition.

## LITTLE JACKS

For kids 12 and under. Includes one vittle.

### NOODLES (RED SAUCE OR BUTTER) / \$7.5

### MAG & CHEESE / \$7.5

### TWO CHEESEBURGER SLIDERS / \$7.8

### GRILLED CHEESE / \$7.5

### CHICKEN TENDERS / \$8.5

### KIDS FRIED SHRIMP / \$8.5

## CARRY-OUT / FAMOUS FRIED CHICKEN

### FRIED CHICKEN ONLY / OPTIONAL SIDES SET-UP

8 pc-\$20.8; 12 pc-\$30.6; 16 pc-\$40.0; 20 pc-\$49.1; 24 pc-\$57.8; 50 pc-\$118.2; 75 pc-\$174.20; 100 pc-\$228.10.  
+ All Dark/White, up-charged. Set-up of Pint Cole Slaw, Box Fries and Six Muffins - \$21.0. No substitutions on side set-up. 50 pieces and greater may require 24 hour notice. +

# JACK'S PICK 2 / PICK 3 COMBOS AND GYPSY PLATTERS

## COMBO PLATES

PICK 2 / \$23.0

! PICK 3 / \$27.5

Pick 2 and Pick 3 served with your choice of two vittles and a muffin. Add one trip to the salad bar for \$7.0.

**Pulled Pork, Andouille Sausage, Baby Back Ribs, BBQ  
Chicken, Fried Chicken, Catfish, Shrimp**

Add \$1.0 each pick below

**Beef Brisket, Frog Legs, Clams, Oysters**

Add \$1.5 each pick below

**Gator, Grouper**

Add \$2.0

**Scallops**

## JACK'S GYPSY APPETIZER PLATTER

GYPSY APPETIZER PLATTER - SMALL OR LARGE / \$42.3 - \$93.7

Chef's selection of appetizers served as a small or large platter. Served Cracklin' Jacks style!

## JACK'S GYPSY FAMILY PLATTER

Feeds about 4 to 5. Chef's selection of protein entrée items served family style on Jack's large platter. Includes all standard vittles, vittle of the day and muffins. No substitutions.

Add full salad bar for \$7.0 ea. Eat like a King or Queen, Jack's style.

ALL LAND / \$132.0

! LAND AND SEA / \$152.0

! ALL SEA / \$172.0

# JACK'S SWEET TREATS

## DESSERTS

**VANILLA ICE CREAM: 1, 2 OR 3 SCOOPS / \$4.5, \$8.1, \$10.3**

+ Liven It Up, Add Liquor, Name Your Brand:  
1.5 Ounce, 2 Ounce or 3 Ounce- Bar Pricing.

**TRIPLE LAYER RED VELVET CAKE / \$7.7**

**TRIPLE LAYER CHOCOLATE CAKE / \$7.7**

**JACK'S IN-HOUSE MILE HIGH PIE / \$8.0**

Chocolate Cream, Key Lime, Oreo Cookie  
+ Whole Pie, To Go Only, (Subject to  
Availability) - \$25.0

**HOT AND FRESH BEIGNETS, NEW ORLEANS STYLE / \$8.7**

Basket of 6, A touch of powdered sugar.  
+ Sauce - Blackberry, Carmel, Chocolate,  
Raspberry, Strawberry - \$1.5

# LIQUOR, BEER, WINE AND BEVERAGE

## SIGNATURE DRINKS

### CRACKLIN' JACK N GINGER / \$13.0

Jack Daniel's Tennessee Whiskey, Giffard Liqueur, Ginger Ale

### CRACKLIN' BLUE BAYOU / \$13.0

Tito's Vodka, Blue Curacao, Peach Schnapps, Lemonade

### NAPLES MAMA / \$13.0

Captain Morgan Original Spiced Rum, Lime Juice, Grenadine, Pineapple Juice, Orange Juice

### CARIBBEAN RUM PUNCH / \$15.0

Coconut Rum, Banana Liqueur, Blackberry Brandy, Pineapple Juice, Orange Juice, Cranberry Juice

### TASTE OF THE EVERGLADES DRINK FLIGHT / \$24.0

Swamp Juice, Cracklin' Blue Bayou, Picayune Python and Caribbean Rum Punch

### COCO MOJO / \$15.0

Malibu Coconut Rum and Grumpy Mary's Mojito

### SWAMP JUICE / \$15.0

Everglades Whiskey, Blue Curacao, Coconut Rum, Pineapple Juice, Orange Juice

### PICAYUNE PYTHON / \$15.0

Crown Royal Regal Apple Whiskey, Peach Schnapps, Blue Curacao, Orange Juice, Starry

### 10,000 ISLANDS TEA / \$15.0

Tito's Vodka, Tanqueray Gin, Sauza Tequilla, Bacardi Rum, Triple Sec, Citrus Sour, Pepsi

### FLO-RITA / \$15.0

Casamigos Tequilla, Brandy VSOP, Black Cherry Puree, Citrus Sour

### FROZEN DAIQUIRI / \$12

Pina Colada, Strawberry, Mango or Peach

### FROZEN MARGARITA / \$8.0

Various Tequilas available - Bar Pricing

## WINE

Proudly Serving CK Mondavi House Brands

### HOUSE WHITE, GLASS/BOTTLE / \$8.0 - \$23.6

Chardonnay, Moscato, Pinot Grigio, Sauvignon Blanc

### HOUSE RED, GLASS/BOTTLE / \$8.0 - \$23.6

Cabernet Sauvignon, Merlot, Pinot Noir

## PREMIUM WINE

### ROBERT MONDAVI PRIVATE CHARDONNAY / \$11.0

### ROBERT MONDAVI PINOT GRIGIO / \$12.9

### CK MONDAVI WHITE ZINFANDEL / \$11.0

## PROSECCO/CHAMPAGNE SPLIT

### JP. CHENET BRUT SPARKING WINE-B / \$17.7

### SANTA MARINA PROSECCO-B / \$15.3

## HOMEMADE SANGRIA

### RED SANGRIA, GLASS / \$9.2

### RED SANGRIA, PITCHER / \$26.4

### WHITE SANGRIA, GLASS / \$9.2

### WHITE SANGRIA, PITCHER / \$26.4

**HAPPY HOUR 2 PM TO 6 PM, MONDAY THRU FRIDAY**

## BEER, SELTZER AND OTHER

OUTLAW LIGHT-C; BUSCH LIGHT-C; UNCLE DON'S LIGHT-C;  
PABST BLUE RIBBON-B / \$4.0

BUDWEISER-B; BUD LIGHT-B; YUENGLING LAGER-B; COORS  
LIGHT-B; MILLER LITE-B / \$4.5

NUTRL VODKA SELTZER: CRANBERRY, STRAWBERRY,  
ORANGE-C / \$5.5

BLUE MOON BELGIAN WHITE WHEAT ALE-B; HEINEKEN-B;  
ANGRY ORCHARD CRISP APPLE-B; WHITE CLAW HARD  
SELTZER-BLACK CHERRY/LIME-C / \$6.75

MICHELOB ULTRA LIGHT BEER-B; MICHELOB AMBERBOCK  
DARK LAGER-B; YUENGLING FLIGHT-B / \$5.0

CORONA EXTRA-B; CORONA LIGHT-B; MODELO ESPECIAL-B;  
STELLA ARTOIS LAGER-B / \$5.75

GOOSE ISLAND IPA (INDIA PALE ALE)-B; HEINEKEN 0.0  
ALCOHOL FREE-B / \$6.5

WHOMP, WHOMP, 16 OZ. -C / \$9

## ENERGY

RED BULL / \$7.1

RED BULL- SUGAR FREE / \$7.1

CELSIUS SPARKLING-VARIOUS FLAVORS / \$9.5

## BUCKETS - BASE LEVEL

BASE AND HAPPY HOUR BUCKET / \$17.0 - \$15.0

Mix a Bucket Steps Up from Retail Base of \$4.0 Pricing per Item / 15% Discount

## REFRESHMENTS

PEPSI PRODUCTS / \$3.8

Pepsi, Diet Pepsi, Pepsi Zero, Dr. Pepper, Mountain  
Dew, Mug Root Beer, Starry Lime, Tropicana  
Lemonade, Ginger Ale

JACK'S ICE TEA OR ARNOLD PALMER / \$3.8

Unsweetened or Sweet

HOT TEA / \$3.8

Regular

JUICE / \$4.9

Orange, Apple, Cranberry, Grapefruit, Pineapple  
+ No refill

HOT COFFEE / \$3.8

Regular or Decaf

MILK, CHOCOLATE MILK / \$4.1 - \$4.4

No refill

## WATER

BOTTLE WATER / \$2.5

BOTTLE PERRIER / \$5.5

SODA WATER / \$1.7

CLEARLY CANADIAN / \$5.0