

Soups & Salads

Bahamian Conch Chowder (Our House Made masterpiece) Cup-5 / Bwl-7

Fresh Ground Bahamian Conch, stewed with Scotch Bonnets, Fresh Tomato, Idaho Potato, Vidalia Onion & Celery. With a few other ingredients, but this is not a recipe!

Chefs Special Soup Cup-4 / Bwl-6

Chefs Special Creation made Daily unless it needs to sit over night!

(All Salads Can be ordered with Grilled Chicken-6, Shrimp-12, or Grouper-17)

Southwest Cobb Salad-14

Chilled Turkey, Avocado, Grape Tomato, Black Bean, Roasted Corn, Chilled Iceberg Lettuce, Scallion, Hard Boiled Egg, Pancetta Crisp & Fried Tortilla, Drizzled with a Creamy Cilantro Vinaigrette

Miso Chicken Salad-13

Shredded Napa Cabbage, Julienne Carrot, Snow Peas, Long Cut Chive & Miso Glazed Baked Chicken, Accompanied with a Miso Honey Dressing, Crisp Wonton & Toasted Sesame Seed

Caesar Salad-14

Fresh Diced Hearts of Romaine, Tossed with Fresh Parmesan, Garlic & Butter Croutons & Our House Made Caesar Dressing. Finished with Fresh White Anchovy

Appetizers

Deery's Grouper Nuggets-18

Fresh Grouper pieces, Dredged in Beer and fried Golden Brown, Tossed in Old Bay & Sweet Cream Butter, Served with a Citrus-Dill Tartar

Crab Cake-15

Back-fin Super Lump Crab Meat, Made Maryland Style from an Old Recipe Served with a Lemon Aioli & Fresh Lemon

Sweet Pepper Poppers-16

We take some excellent Miniature, Garden Sweet Peppers & Fill them with Blended Mild Alligator / Pork Sausage.

Breaded with Chipped Potato and Deep Fried until Golden Brown. Served with a Jalapeno, Blueberry Jam



Sandwiches

Jacks Burger-16

1/2 Pound Special Order Hamburger, Grilled to your liking, Served on a Pillow Soft Sourdough Roll with Crisp Lettuce, Thick Sliced Tomato & Bermuda Onion. Accompanied with Crispy French Fries

Grouper Sandwich-25

Real Deal Black Domestic Grouper! If you know Grouper and can tell the difference, this one is for you! Its thick cut and prepared Blackened, Fried, Grilled or Seared. Served on our Sour Dough Roll with a side of our Citrus -Dill Tartar Sauce, Crisp Lettuce, Bermuda Onion and Vine Ripened Tomato. Accompanied with Hot Crispy Fries.

Chicken Wrap-16

Grilled Chicken, Applewood Smoked Bacon, Caramelized Bermuda Onion, Camembert Cheese, Garlic Aioli & Apple Butter. All wrapped in an Organic Flour Tortilla and Pressed on the Griddle Served with Hot Crispy Fries

Crab Cake Sandwich-23

The same Crab Cake that we serve as an appetizer, only bigger and better! Served on a pillow soft Sour Dough Roll with a Dollop of Lemon Aioli and Citrus Laced Micro Arugula

Floribbean Tacos-26

(Can be prepared Blackened, Grilled, Fried or Broiled) Fresh Black Domestic Grouper, Mahi-Mahi,& Swordfish enrobed with a Flour or Corn Tortilla with a Finely Shredded Napa Cabbage, Diced Avocado, Roasted Corn, Tomatillo Salsa & Cilantro Sour Cream Served with Sonoran Rice & Black Beans

Brunch Options

The Bonita Bomblette-17

Back Fin Blue Crab, Crisp Parma Ham & Roasted Sweet Corn Three Egg Omelet With Gruyere Cheese & Challah Toast

Stuffed Challah Bread French Toast-15

Vanilla Scented Mascarpone Cheese Layered between two Slices of Challah Bread French Toast Topped with Macerated Wild Berries, Finished with Frangelico Whipped Cream

Country Classic-13

Eggs in a Basket Crispy Toast with a Fried Egg in the middle over a Hash Brown Nest With a Side of Thick Sliced Applewood Smoked Bacon