



TACKY JACKS™



GULF SHORES

APPETIZERS

SALADS & GUMBO

CRISPY LA HAWG BITES
Slow Roasted and DEEP FRIED Pork Shank on the Bone Served with Our Special Blowin Smoke BBQ Sauce.....\$11.99

FRIED PICKLES
Hand Breaded Pickle Chips with Ranch Sauce.....\$8.99

CHICKEN STRIPS
Lightly Breaded Tenders Served with Ranch, BBQ or Honey Mustard.....\$10.99

GATOR BITES
½ Pound of Gator Tails! Deep Fried or Blackened.....\$16.99

FRIED GREEN TOMATO FRIES
French Fry Cut, Lightly Breaded, Deep Fried and Served with Ranch.....\$9.99

WANGS
Deep Fried and Served with Celery and Choice of Blu Cheese or Ranch Dressing
Choice of Sauces; Buffalo, Blowing Smoke BBQ or Thai Chile
6 Wangs.....\$9.99
12 Wangs.....\$16.99
18 Wangs.....\$23.99

FIRECRACKER SHRIMP
Lightly Breaded and Tossed in Asian Chili Sauce.....\$14.99

CRAWFISH TAILS
A Cajun Treat with a Kick! These Tails are Fried and Spicy.....\$15.99

CRAB CLAWS
Unmistakingly Gulf Coast. Fried or Steamed.....MARKET

SMOKED TUNA DIP
The Perfect Coastal Treat Served on a Bed of Lettuce with Toast Points.....\$13.50

PEEL & EAT SHRIMP
Half Pound.....\$17.49
Full Pound.....\$25.99

SEARED AHI TUNA
Mixed Green Salad and Spicy Island Sauce.....\$17.25

CHICKEN TENDER SALAD
Grilled, Blackened or Fried Strips Served over Crisp Romaine Blend Salad with Tomato & Cucumber.....\$16.99

SEAFOOD SALAD
Shrimp and Crawfish Fried, Grilled or Blackened over Crisp Romaine Blend with Tomato & Cucumber.....\$20.99

SIDE SALAD
The Small Version of our Great House Salad.....\$7.25

JACKS HOUSE SALAD
Crisp Spring Mix Topped with Tomato, Cucumber & Croutons\$10.49

TACO SALAD
A Deep Fried Flour Tortilla Bowl Filled with Beef, Cheese, Lettuce, Tomato, Black Olives, Jalapenos, Onion, Sour Cream and Salsa, Olé!!.....\$18.99

SEARED TUNA SALAD
Crisp Greens Topped with Tomato, Cucumber and Tossed with Asian Dressing.....\$18.99

DRESSINGS:

Ranch, Honey Mustard, Fat Free Italian, Bleu Cheese Raspberry Vinaigrette, 1000 Island

SEAFOOD GUMBO
Cup.....\$7.25
Bowl.....\$9.25



MEXICAN GARBAGE

The Ultimate in Beef and Cheese Nachos.

We're Talkin Corn Tortillas Topped with Meat, 2 Cheeses, Tomato, Onions, Black Olives, Sour Cream, Jalapeno Peppers and Salsa.....\$18.99



TACOS

FISH TACOS - THE ISLAND'S FINEST

Fried, Grilled or Blackened in a Soft Fresh Flour Tortilla filled with Blended Cheese, Shredded Lettuce, Tomato and Jack's Special Sauce. Served with Tortilla Chips & Salsa.

Flaky Fish\$17.99 Shrimp\$18.99
Gulf GrouperMARKET Firecracker Shrimp\$20.99
Mahi Mahi\$19.99

THE TJ BURGER

2 Quarter Pound Burger Balls – Hand Smashed and Griddle Flashed to Juicy Perfection. Served on a fresh Butter Toasted Bun with Lettuce, Tomato, American Cheese, Fries & Chips.....\$13.49

FREE STUFF TO ADD OR SUB:

Cheddar, Swiss, Jack, or Bleu Cheese
Onions
Pickles

JACK IT UP:

Sautéed Mushrooms
Sautéed Onions
Smoked Bacon
Jalapeños
\$1.10 each



"TACKY SHRIMP"

"Tacky Shrimp" is Prepared Using Our Special Spices, Herbs & Seasonings and Simmered for Hours Creating a Fantastic Spicy Broth Straight from the Islands. Served with French Bread for Dunking.

"Tacky Shrimp" ~ Shelled, Served with French Bread.....\$21.99

"Tacky Shrimp" ~ Served over Rice.....\$23.99

"Tacky Shrimp" ~ Served over Angel Hair Pasta.....\$25.50

Tacky Jacks does not add automatic gratuity to large parties. We appreciate your business.



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Tacky Jacks Gulf Shores

POBOYS ~ SAMICHES ~ WRAPS

All PoBoys & Samiches Served with Fries and Homemade Chips – Lettuce, Tomato & Pickle

POBOYS

Served on Toasted New Orleans French Loaf Fried, Grilled or Blackened

SHRIMP.....\$18.99
FLAKEY FISH.....\$17.99
CRAWFISH.....\$17.99

FIRECRACKER SHRIMP
 Crispy Fried, Tossed in Our Spicy Asian Sauce.....\$19.99

OYSTER
 Breaded and Deep Fried.....\$17.99

SAMICHES

GRILLED TUNA

Grilled or Blackened, Served on Toasted Buttery Brioche Bun.....\$18.99

PHILLY CHEESE STEAK

A Philly Original, Thinly Sliced Ribeye Grilled with Onions and Peppers on top of our N.O. Loaf and Topped with Melted Cheese Sauce.
 Prepare Yourself!.....\$16.99



GULF GROUPE

The Locals favorite, Grilled, Blackened or Fried. Served on a Toasted Buttery Brioche Bun.....MARKET

GRILLED CHICKEN BLT

Grilled Chicken Breast seasoned and topped with Crisp Bacon, Swiss Cheese, Lettuce and Tomato. Served on a Toasted Buttery Brioche Bun.....\$15.99

WRAPS

Deep Fried, Tossed in your choice of Buffalo Sauce or Firecracker Sauce, Rolled in a Flour Tortilla with Ranch, Lettuce, Tomato & Cheese, Served with Fries & Chips
 Shrimp.....\$14.99 Chicken.....\$12.99

PLATTERS

Add a Side Salad.....\$3.49

Sub a Baked Potato.....\$2.25 available after 4:00 pm

FLAKY FISH PLATTER

Deep Fried, Grilled or Blackened with French Fries, Hushpuppies and Tartar Sauce.....\$23.99

SHRIMP PLATTER

Fried, Grilled or Blackened with French Fries, Hushpuppies and Cocktail Sauce.....\$25.99

OYSTER PLATTER

Fried Oysters with French Fries, Hushpuppies and Cocktail Sauce.....\$25.99



STEAMED ROYAL REDS

1 lb. of the "Queen of the Prawns" Steamed and Served with Melted Butter, Corn on the Cob and Potatoes.....\$24.99



SHRIMP AND GRITS

A Southern Tradition at its Finest! Gulf Shrimp Seasoned and Grilled. Served over Cheese Grits and Topped with Conecuh Sausage and our own Spicy Tacky with a Side of Green Beans.....\$23.99

CAJUN CHICKEN BREAST

Cajun Seasoned Chicken Breast Chargrilled over open flame and topped with Sautéed Onion and Peppers. Served with Rice and Steamed Vegetables.....\$19.99

RIBEYE STEAK

12 oz. Choice Cut Chargrilled to Your Liking and Served with Baked Potato after 4:00 pm.....\$28.99

STEAMED NORTH AMERICAN SNOW CRAB

1 lb of Steamed Crab Legs with Sweet Corn, Red New Potatoes and Warm Butter.....MARKET

CRAB CAKE DINNER

Jumbo Lump Crab Cakes Sautéed Golden Brown, Topped with Cajun Remoulade, Served with Rice and Steamed Vegetables.....\$22.99

AHI TUNA PLATTER

Sushi Grade Ahi Seared to Perfection. Served with Rice & Steamed Vegetables.....MARKET

GULF GROUPE PLATTER

The most popular Fish of the Locals. Fried, Grilled or Blackened and Served with Rice and Steamed Veggie.....MARKET

GRILLED MAHI MAHI

8oz Center Cut Filet Seasoned and Flame Grilled with Rice and Steamed Vegetables.....\$23.99

LITTLE'S VITTLES

KIDS UNDER 12 Your Choice.....\$8.49

LIL' CHICKIES

Chicken Strips with Fries

LIL' FISHIES

Flaky Fish Fingers with Fries

TOT'S GRILLED CHEESE

Grilled Cheese Sandwich with Fries

SMALL FRY SHRIMP

Fried Popcorn Shrimp with Fries

CREAMY MAC N CHEESE

With Fries

CHEESEBURGER

With Fries

SIDES

Your Choice
\$4.99

French Fries
 Hushpuppies
 Green Beans

Cheese Grits
 Corn on the Cob
 Boiled New Potatoes

Baked Potato
 available after 4:00pm

SWEET TREATS

CHOCOLATE BROWNIE EXPLOSION.....\$8.49

KEY LIME PIE.....\$8.49

PEANUT BUTTER PIE.....\$8.49

SALTED CARAMEL CHEESECAKE.....\$8.49

VANILLA ICE CREAM.....\$3.25

BEVERAGES

BE SURE AND CHECK OUT OUR SPECIALTY DRINK MENU!

DOMESTIC BOTTLE BEER MILLER LITE • COORS LIGHT • MICHELOB ULTRA • YUENGLING
 BUD • BUD LIGHT • BUD LIGHT LIME • NON-ALCOHOL

SPECIALTY / IMPORT BOTTLE BEER

CORONA EXTRA • CORONA LIGHT • HEINEKEN • DOS EQUIS AMBER
 DOS EQUIS LAGER • WHITE CLAW • SAM ADAMS • RED STRIPE • STELLA
 LANDSHARK • GOOD PEOPLE IPA • ANGRY ORCHARD
 GHOST TRAIN GULF COAST IPA • SWEETWATER 420 • FAIRHOPE AMBER

DRAFT BEER COORS LIGHT • BUDLIGHT • BLUE MOON • SWEETWATER 420

~ Always Ask About Our Featured Beers Not Listed ~

~ Please Drink Responsibly ~

WINE

House	Glass	Bottle
• COPPER RIDGE CHARDONNAY	6.25	
• COPPER RIDGE CABERNET	6.25	

Premium	Glass	Bottle
• LA CREMA CHARDONNAY	9	30
• LUCCIO MOSCATO	7	21
• LA MARCA PROSECCO	10	
• SEAGLASS PINOT GRIGIO	8	22
• WHITEHAVEN SAUVIGNON BLANC	9	30
• MEIOMI PINOT NOIR	9	33
• CHATEAU SMITH CABERNET	10	34

SOFT DRINKS - \$3.25

COKE
 DIET COKE
 SPRITE
 DR. PEPPER
 ABITA ROOT BEER
 PINK LEMONADE
 SWEET & UNSWEET TEA
 COFFEE

COMBOS



FRIED SEAFOOD TRIO

SHRIMP, OYSTERS & FLAKY FISH
 All 3 Served with French Fries, Hushpuppies, Cocktail and Tartar Sauces.....\$30.99

GRILLED RIBEYE COMBOS

Flame Grilled 12 oz. USDA Choice Ribeye Cooked to Your Liking! Served with a Baked Potato
 With Shrimp
 With Crab Cake Your Choice
 With Oysters \$34.99

HALF & HALF

Your Choice of 2: SHRIMP, OYSTERS, OR FISH
 Have them Fried, Grilled, or Blackened (Oysters Fried Only)
 Served with French Fries, Hushpuppies, Cocktail and Tartar Sauces.....\$27.50