



JACO'S Perdido

Lite Fare

- Bayfront Crab Cakes** 23.95
Two Signature Jumbo Lump Crab Cakes, Oven-Baked *OR* Southern Fried, Old Bay Aioli, and Honey Lemon-Dressed Arugula, Mango Salsa, Feta Crumbles, Cherry Tomatoes
- Gulf Oysters** **Market Price**
Choice of Rockefeller *OR* Freshly Schucked Raw Oysters by the Dozen *OR* Half
- Boston Bibb Lettuce Wraps**
Bibb Lettuce Cups, Sesame Thai Chili Reduction, Mango Salsa, and Sweet Thai Chili Glaze **Chicken 13.95 Steak 17.95 Shrimp 16.95**
• *Add Chicken 4.95, Six Shrimp 6.95, Steak 13.95* •
- Calamari Trio** 15.95
Crispy Fresh Calamari Rings and Tentacles Three Ways: Kung Pao, Garlic Parmesan, and Tomato Basil Sauce
- Bruschetta** 12.95
Jaco's House-Made Focaccia with a Variety of Spreads
- Fried Green Tomatoes V** 11.95
Arugula, Balsamic Reduction, Scallions, and Goat Cheese
- Jaco's Guaco (& Salsa) V** 10.95
Fresh Salsa Topped with House-Made Guacamole, Cilantro, and Tortilla Chips
- Pomme Frites V** 8.95
French Fries with Red Pepper Aioli and Parmesan Peppercorn Aioli

Going Green

- Crab Cake Salad** 24.95
Two Jumbo Lump Crab Cakes, Corn, Black Beans, Cucumbers, Tomatoes, Roasted Red Peppers, Sweet Thai Chili Dressing, Mango Salsa
- Tender Bleu Salad** 20.95
Steak, Portabella, Asparagus, Tomatoes, Bleu Cheese Crumbles, Fried Onion Strings, Creamy Balsamic Dressing
- Southwestern Salad** 13.95
Pancetta, Corn, Black Beans, Guacamole, Tomatoes, Roasted Red Peppers, Cheddar Jack, Tortilla Strips, Cilantro Lime Dressing
- Greek Chopped Salad V | GF** 12.95
Cucumbers, Tomatoes, Chickpeas, Kalamata Olives, Red Onions, Banana Peppers, Roasted Red Peppers, Feta, Greek Dressing
- Caprese Salad V | GF** 11.95
Fresh Mozzarella, Garden Ripe Tomatoes, Pesto, Arugula, and Balsamic Reduction
• *Add Avocado 2.00, Chicken 4.95, Six Shrimp 6.95, Salmon 7.95, Mahi 8.95, One Bayfront Crab Cake 10.95, Steak 13.95, or Yellowfin Tuna 15.95* •

Signature Flatbreads

- Mediterranean** 11.95
Italian Sausage, Mozzarella, Tomatoes, Red Onions, Roasted Garlic, Kalamata Olives, Feta Crumbles, and Tomato Basil Sauce
- Island Style** 13.95
Shrimp, Crab, Pancetta, Mozzarella, Spinach, Jalapeños, Red Onions, Mango Salsa, and Tomato Basil Sauce
- Rustic Veggie V** 10.95
Fresh Mozzarella, Corn, Spinach, Tomatoes, Asparagus, Red Onions, Roasted Red Peppers, and Black Bean Garlic Spread
- Wild Mushroom** 11.95
Mushrooms, Pancetta, Creamy Goat Cheese, Mozzarella, Caramelized Onions, Asparagus, Truffle Oil, and Balsamic Reduction
- Roasted Chicken** 11.95
Chicken, Pancetta, Mozzarella, Cheddar Jack, Corn, Scallions, Spinach, Tomatoes, and Buffalo *OR* BBQ sauce
- Classic** 11.95
Italian Sausage, Pepperoni, Mozzarella, Tomatoes, Red Onions, Roasted Red Peppers, and Tomato Basil Sauce
- Margherita V** 10.95
Fresh Mozzarella, Shaved Parmesan, Roasted Garlic, Tomatoes, Fresh Basil, and Tomato Basil Sauce
• *Add Avocado, Bleu Cheese, Mozzarella, or Cheddar Jack 2.00, Chicken 4.95, Six Shrimp 6.95, Steak 13.95* •

Something More

- Burger** 12.95
Brioche Bun, Red Onion, Tomato, Bibb Lettuce, Jaco's Pickles, Steak Sauce, Pomme Frites • *Add Avocado, Bleu Cheese, Mozzarella, or Cheddar Jack 2.00* •
- Salmon Burger** 14.95
House-Made Salmon Burger, Applewood Bacon, Roasted Red Pepper Aioli, Red Onion, Tomato, Bibb Lettuce, Brioche Bun, Pomme Frites
- Jaco's Tacos** 15.95
Blackened, Grilled, *OR* Southern Fried Mahi, Sweet Chipotle Sauce, White Corn Tortilla Shells, Mango Salsa, Spanish Rice and Beans
- Perdido Po'Boy** **Market Price**
Choice of Mahi Mahi, Shrimp, Oyster *OR* the Chef's Fresh Catch (Grilled, Blackened *OR* Southern Fried) Remoulade, Bibb Lettuce, Tomato, Onion, French Bread, Pomme Frites
- Big Lagoon Sandwich** **Market Price**
Choice of Mahi Mahi, Shrimp, Oyster or the Chef's Fresh Catch (Grilled, Blackened *OR* Southern Fried) Bibb Lettuce, Tomato, Onion, House-Made Tartar Sauce, Brioche Bun, Pomme Frites

Specialty Dishes

- Filet Mignon GF** 35.95
Center Cut Filet, Mashed Potatoes, Seasonal Vegetables, and Steak Sauce
• *Add Bayfront Crab Cake 10.95, Bruleed Bleu Cheese 2.95* •
- Chicken Scallopini** 22.95
Sautéed Chicken Breast, Pancetta, Mushrooms, Onions, Grape Tomatoes, Parmesan Cheese, Mashed Potatoes, Asparagus, Lemon Beurre Blanc, Crispy Capers
- Bella Mushroom Stack V | GF** 12.95
Marinated Portabella Mushroom Caps, Pesto Risotto, Kalamata Olives, Feta Crumbles, and Tomato Basil Sauce
• *Add Chicken 4.95, Six Shrimp 6.95, Steak 13.95* •
- The Palafox** 14.95
Penne Pasta, Italian Sausage Meatballs, Kalamata Olives, Spinach, Grape Tomatoes, Shaved Parmesan, with choice of Garlic Olive Oil, Parmesan Cream *OR* Tomato Basil Sauce
- Plaza de Luna Lasagna V** 15.95
Creamy Tomato Sauce, Mixed Cheeses, Eggplant, Zucchini, Squash, Spinach, Portobello Mushrooms, Roasted Red Bell Pepper
• *Add Sausage 3.95, Chicken 4.95, Six Shrimp 6.95* •
- Ahi Tuna** 26.95
Tempura Vegetables, Wasabi Mashed Potatoes, and Sesame Thai Chili Reduction
- Seared Salmon** 28.95
Pesto Roasted Potatoes, Crispy Onion Straws, Lemon Dill Velouté
- Scallop Risotto** 34.95
Seared Scallops, Pesto and Asparagus Risotto, Lemon Beurre Blanc
- Fresh Catch** 29.95
Italian Herb-Crusted Fresh Catch, Herb-Roasted Potatoes, Seasonal Vegetables, Crispy Capers, Lemon Beurre Blanc

Here's Our Story

Jaco's Bayfront Bar and Grille is the best waterfront restaurant in downtown Pensacola. By popular demand we decided to expand our Jaco's family to Perdido. We are proud to bring our top-notch standards and excellent service to the area. Like our sister restaurant, we pride ourselves on serving unique and delicious foods from our scratch kitchen, made with fresh, local ingredients. Our bar is sure to impress the most discerning critic, too, with our delicious craft cocktail menu.

Thank you for welcoming us, Perdido!

The consumption of raw eggs, shellfish and meats cooked less than well done can be potentially hazardous, particularly to pregnant or nursing women, young children, elderly, or those with compromised immune systems. If unsure, consult your physician.

V - veggie friendly **GF** - can be ordered gluten free

Featured Cocktails

• Skinny simple syrup option available upon request •

- Jaco's Sangria.....10.75**
Fresh Fruit, White Wine, Apple Brandy,
Peach Sncchapps, Soda Water
- Raspberry Lemonade.....10.75**
Stoli Vodka, In-House
Muddled Raspberry Lemonade
- Agave Negro.....10.75**
Herradura Reposado Tequila,
Fresh Lime Juice, Agave Syrup,
Chambord, Muddled Blackberries
- Strawberry Basil Mule.....10.75**
Stoli Vodka, Fresh Strawberry,
Organic Cane Syrup, Ginger Beer,
Basil and Lime

- Grapefruit Basil Smash.....10.75**
Wheatley Vodka, St. Germaine,
Fresh Lemon Juice, Grapefruit Juice,
Fresh Basil

- The Old Cuban.....10.75**
Papa's Pilar Dark Rum, Fresh Lime Juice,
Simple Syrup, Prosecco,
Angostura Bitters, Mint

- Blushing Bourbon Sour.....10.75**
Woodford Reserve Bourbon,
Blackberries, Fresh Lemon Juice,
Organic Cane Simple Syrup

- Cucumber Cooler....10.75**
Hendrick's Gin, St. Germaine,
Fresh Lime Juice, Simple Syrup, Soda Water,
Muddled Mint, Cucumber

- Fresh Fruit Mojito.....10.75**
Bacardi Superior Rum, Choice of
Citrus, Berries, OR Cucumber
Muddled with Mint, Fresh Lime Juice

- Fons 6 Old Fashioned.....13.75**
Angel's Envy Bourbon, Sugar, Cherry Bark
Vanilla Bitters, Orange Bitters

- Pecan Old Fashioned.....14.75**
Pecan-Infused Woodford Bourbon,
Organic Cane Syrup, Orange Bitters,
Cherry Bark Vanilla Bitters

Wine Selections

White Wines

Champagne & Sparkling

- Castello del Poggio Moscato, *Provincia di Pavia, Italy IGT* 8/24
Charles de Fère, *France* 8/24
Luca Paretto Prosecco, *Valdobbiadene, Italy* 8/24
Gruet, Brut, Rosé, *Albuquerque, NM* 34
Louis Roederer, Brut Premier, *FR JS 93 pts./D 94 pts.* 70

Pinot Grigio

- Santa Marina, *Italy* 7/19
Villa Sandi, *Veneto, Italy* 8/23

Sauvignon Blanc

- Matua, *Marlborough, NZ* 8/32
Whitehaven, *Marlborough, NZ* 9/34
Groth, *Napa Valley, CA WE 92 pts.* 10/39
Henri Bourgeois, *Sancerre, Loire, FR* 48

Riesling

- Château Ste Michelle, *Columbia Valley, WA* 8/26

Chardonnay

- Copper Ridge Chardonnay, *CA (by the glass only)* 6
Alexander Valley Vineyards, *Alexander Valley, CA* 9/34
JCB Bourgogne "Les Ursulines," *France* 11/42
Sonoma-Cutrer, *Sonoma County, CA* 12/42
J Vineyards, *Russian River Valley, CA JS 92 pts.* 48
Rombauer Carneros, *St Helena, CA* 60

Other Whites

- Essay, Chenin Blanc/Viognier Blend, *Western Cape, South Africa* 8/26
Breezette Rosé, *Provence, FR* 10/44

Red Wines

Pinot Noir

- Stephen Vincent, *Sonoma County, CA* 8/28
La Crema, *Monterey, CA* 10/39
Meiomi, *St. Helena, CA* 10/39
Portlandia, *Willamette Valley, OR* 10/39
Ponzi, *Willamette Valley, OR WE 91 pts.* 43
Belle Glos, Clark and Telephone Vineyard, *CA* 55
Pali, Shea Vineyards, *Willamette Valley, OR* 82

Merlot

- Copper Ridge Merlot, *CA (by the glass only)* 6
Bogle, *Clarksburg, CA* 7/26

Worldly Reds

- LaPosta, Malbec, *Mendoza, Argentina JS 92 pts.* 8/28
Nozzole, Chianti Classico Riserva, *DOCG, Italy RP 92 pts.* 12/41
Kermit Lynch, *Côte du Rhone, France* 34
Turley, Old Vine Zinfandel, *Lodi, CA* 50
Banfi, Brunello di Montalcino *DOCG Tuscany, Italy JS 95 pts.* 90

Red Blends

- Black Ink, *CA* 7/26
Intrinsic, Malbec & Cab Franc, *Columbia Valley, WA JS 93 pts.* 39

Cabernet Sauvignon

- Copper Ridge Cabernet, *CA (by the glass only)* 6
Three Finger Jack, *Lodi, CA WE 92 pts.* 9/34
St Huberts, The Stag, *CA* 14/56
Hall, *Napa Valley, CA RP 93 pts.* 16/60
Justin, *Paso Robles, CA* 45
Joseph Phelps, *Napa Valley, CA JS 93 pts.* 90

Beers

Domestics & Imports

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| Miller Lite | Guinness |
| Budweiser | Corona Extra |
| Bud Light | Michelob Ultra |
| Coors Light | Blue Moon |
| Yuengling | Stella Artois |
| Samuel Adams | O'Douls |

Crafts

- Sierra Nevada Hazy Little Thing IPA
Idyll Hounds Divide & Conch'r Double IPA
Pensacola Bay Rip Tide Amber
Pensacola Bay Lighthouse Porter
Grayton 30A Beach Blonde
Oyster City Hooter Brown
Ace Pineapple Cider
Fairhope 51 Pale Ale

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