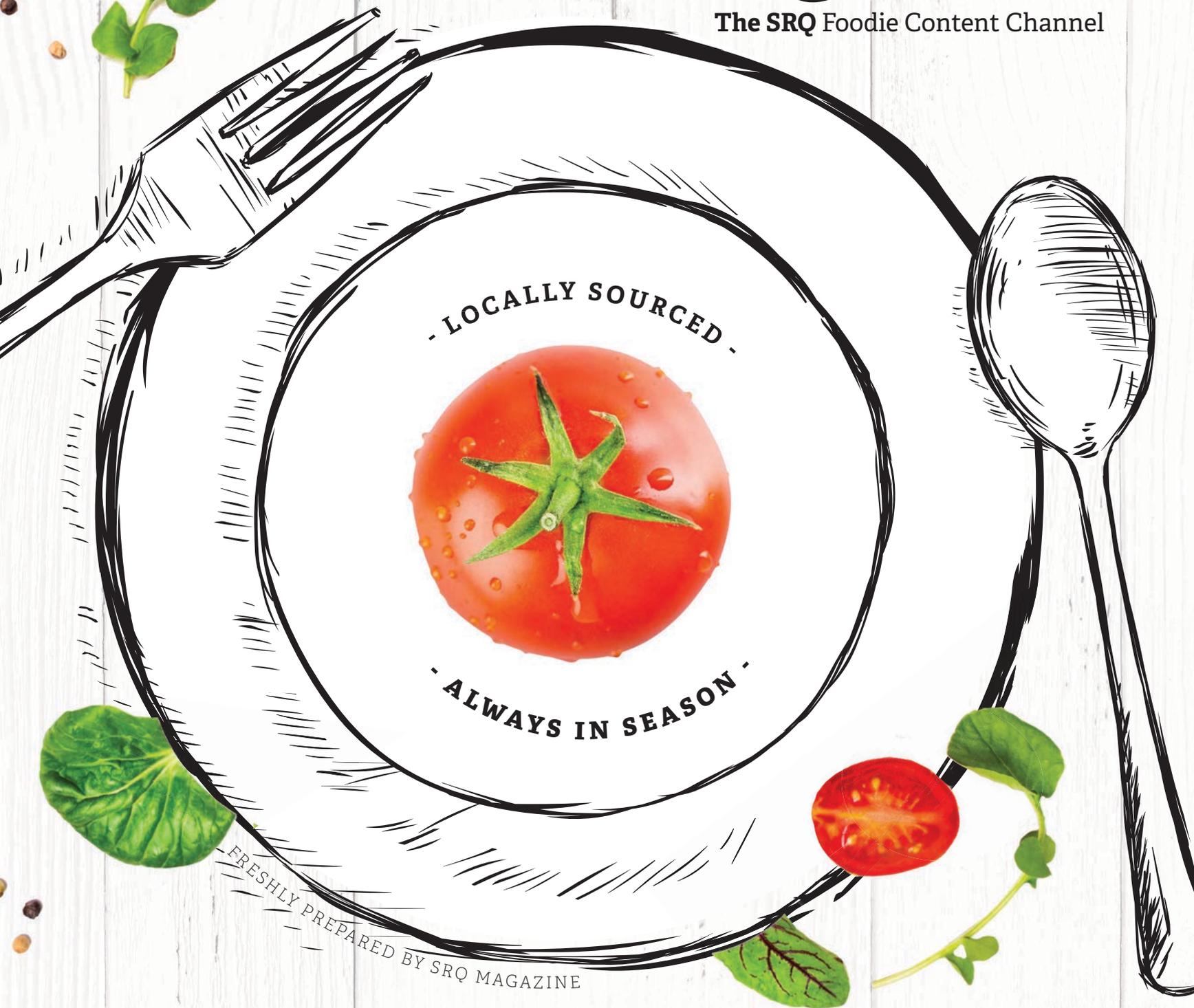


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The SRQ Foodie Content Channel



FRESHLY PREPARED BY SRQ MAGAZINE



MARINA JACK



Short Rib Tostadas- Pulled - Slow braised Short Rib, Gouda Cheese, Portobello Mushroom, Pico de Gallo, Gorgonzola Cream and Chipotle BBQ on a Crispy Tortilla. (Featured in Dining Room Dinner Menu)

SINCE 1968, MARINA JACK has been a favorite dining destination for tourists and locals alike. With panoramic views of Sarasota Bay, guests have celebrated special occasions overlooking the marina and thanks to the leadership of Executive Chef Shane Dabney, they're ordering refined meals. Chef Shane has transformed the menu to reflect his scratch-made, food-with-a-story philosophy. He seeks out local produce growers and meat suppliers to create a quality dining experience in all three dining options at Marina Jack. Creative, artfully plated dishes are served upstairs in the Dining Room overlooking the marina. Downstairs in the Deep Six Lounge & Piano bar, Chef Shane serves classic dishes and fresh plates, and on the Blue Sunshine Patio family favorites are always made to order. Everyday, Marina Jack's team of over 70 food professionals prepare a range of flavors at each restaurant, banquet hall and on board Marina Jack II where lunch and dinner cruises are available along the inter-coastal waterways of the Gulf of Mexico. A special menu is available featuring gluten-free and vegan dishes to accommodate dietary restrictions and healthy preferences.

For special occasions and holidays, Chef Shane prepares at three tiered menu for diners enjoying fireworks on July 4th and New Years Eve. A favorite destination to watch the annual Sarasota Holiday Boat Parade of Lights each December, the Dining Room accepts reservations over a year in advance. As downtown Sarasota continues to grow, Marina Jack is poised to remain a local landmark with a plate for everyone's taste; classic, creative and even simple coastal fare enjoyed right on the water.

2 Marina Plaza
 Sarasota, FL 34236
 941.365.4232
marinajacks.com

Chilean Sea Bass - Grilled and Topped with Lime & Coconut Curry Sauce (Featured on Dining Room Dinner Menu)





THE CROW'S NEST

Entering their 40th year in business, The Crow's Nest is more than just a marina and a place to grab a meal, it is a local landmark with indelible ties to Venice. Owner Steve Harner began serving simple, satisfying dishes like burgers and grouper sandwiches in 1976 but always recognized the importance of developing a menu honoring of-the-moment food trends. His hunger for expanding dishes beyond signature pub fare is much to thank for four decades of success. Steve has never lost sight of doing things the right way: from serving the freshest seafood to making the customer feel at home.

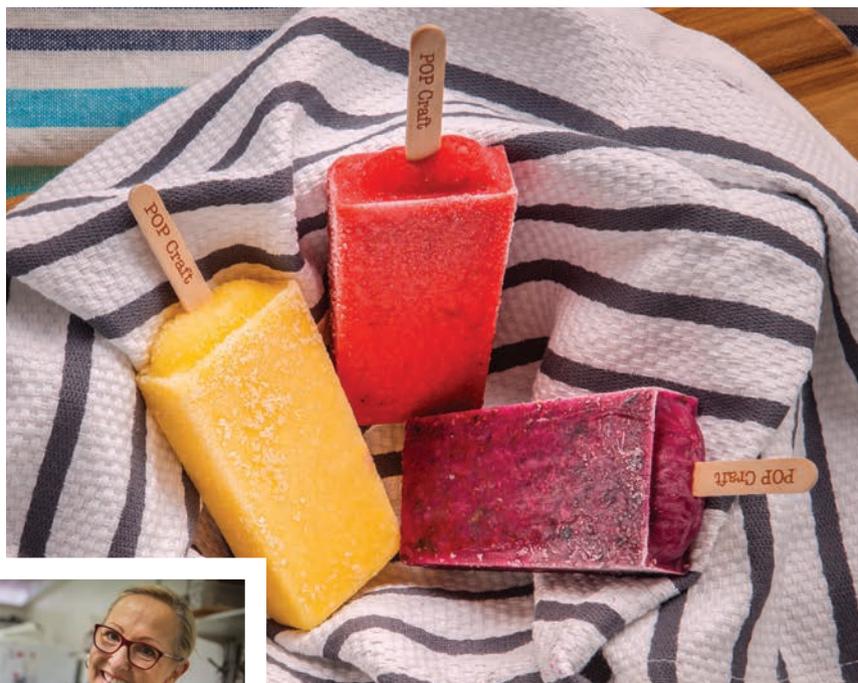
1968 Tarpon Center Drive
Venice, FL 34285
941.484.9551
crowsnest-venice.com



POP CRAFT

Donna Tororice's business is making handcrafted popsicles, but her real job is serving sunshine in the form of popsicles. Following a hunch on frozen food trends, Donna launched Pop Craft in 2009 and has been selling small batch, all natural frozen goodness ever since. A trained chef by trade, Donna leans on her knowledge of flavor and instincts in good food to develop combinations that people love. Each frozen confection is made with local, seasonal ingredients and Donna's most important ingredient: love. Committed to spreading good taste, happiness can now be enjoyed across the country as Pop Craft is shipped through a new website and sold wholesale.

2245A Bee Ridge Road
Sarasota, FL 34239
941.706.3231
popcraftpops.com



JPAN RESTAURANT

Making sushi is a balancing act of art, delicate flavors and finely tuned skill. Executive Chef and owner of JPan Sushi Restaurant, Daniel Dokko is a master of all three. With over 15 years of experience from the region's most elite sushi restaurant, Jpan's menu features traditional favorites and innovative ingredients that nod to Daniel's upbringing in Brazil and Sarasota's tropical location. Yearly training in Japan keeps Daniel and his team of chefs current on merging techniques and trends. Monthly specials introduce limited-time flavors that celebrate the pageantry of beautiful sushi and elevate the simple yet refined flavors of seafood.

3 Paradise Plaza
Sarasota, FL 34239
941.954.5726
jpanrestaurant.com



MADFISH GRILL

Developing a delicious menu is just as much about technique and process as it is flavor. Ben Gough, Executive Chef and General Manager of Madfish Grill is willing to invest the time and creative energy to get a dish just right before it makes it on the menu and onto plates. Working closely with owners Miles and Mindy Millwee, Ben believes in preparing crowd favorites like Seafood Pie using local ingredients and enhancing the menu's flavor profile by including fresh, specialty sourced items like Maine lobster. With each changing season, Ben infuses the menu with seasonal ingredients, ensuring fresh ideas and inventive flavors throughout the year.



4059 Cattlemen Road,
Sarasota, FL 34233
941.377.3474
madfishgrill.com



THE CLAM HOUSE

In the era of farm to plate and fresh, thoughtfully prepared meals, The Clam House is a seasoned professional. Truly family owned and operated, Kyle and Deanna Brinkley have watched their dream of owning a clam farm unfold into an enterprise that supplies local clams to popular eateries throughout the region and bustling restaurant in Palmetto. Serving up hand-harvested clams, sushi and fish delivered straight from the decks of their boats to the plate, each dish from the kitchen is personal for Kyle and Deanna. Family recipes that once graced their family table on Joe's Island are now served nightly to hungry guests.



304 7th St. West, Palmetto, FL 34221 | 941.721.8774 theclamhouse.com

CAPTAIN BRIAN'S SEAFOOD MARKET & RESTAURANT

For 32 years, Captain Brian Bochan has made it his mission to sell the freshest seafood along the Gulf Coast. With humble roots as a market, Brian sought to provide the sell the gorgeous cuts of fish brought in by his boats. With the support of loyal patrons, he cast a net into restaurant business by opening a small kitchen that served up local favorites like a fisherman's platter and grouper sandwiches. Now expanded to accommodate a full dining room and bar, Captain Brian's Seafood Market and Restaurant is much more than a market and restaurant, it is a local treasure.



8421 North Tamiami Trail
Sarasota, FL 34243
941.351.4492

CaptainBriansSeafood.com





Menu

RESTAURANT LISTINGS

CAPTAIN BRIAN'S SEAFOOD MARKET AND

RESTAURANT 8421 N. Tamiami Trl., Sarasota, 941-351-4492. **Seafood** If you talk to the locals about where to go for the freshest seafood in town, you will undoubtedly hear Captain Brian's name. Captain Brian's offers the freshest seafood around for sale by the pound, in addition to serving outstanding seafood dishes in the family-style restaurant. For oyster fans, start with the famous Fried Oysters. For dinner, the Swordfish Steak is divine. As the menu states, "the most flavorful and tender you've ever had." The market is open M-Sat, 9am-8pm. Lunch 11am-4pm. Dinner 4pm-9pm. Closed Sunday.

CHART HOUSE 201 Gulf of Mexico Dr, Longboat Key, 941-383-5593. **Seafood** A beachfront destination in Longboat Key. There's no better way to get away from the daily grind than to find a nice, relaxing spot at Chart House Longboat Key. Whether you're in the dining room or on the terrace overlooking the gorgeous Gulf waters of Sarasota Bay, Chart House has just the right view so soothe your soul. Sip on cocktails and enjoy Happy Hour specials from our comfortable bar seating or dine on a romantic meal of delicious seafood specialties with a local twist. Early dining every day 4:30pm-6pm. Dinner Su-Th 4:30pm-9pm. Fr & Sa 4:30pm-10pm. Happy Hour every day 4:30pm-6:30pm.

CROW'S NEST 1968 Tarpon Center Dr, Venice, 941-484-9551. **Seafood** Casual fine dining overlooking the Venice Inlet. Claims to fame include fresh seafood, steaks and chops, as well as a "Best of Award of Excellence" from Wine Spectator. Signature dishes include filet mignon with "Gunther's Sauce" (a recipe from the Ringling Brothers' legendary animal trainer) and Grouper Key Largo, pan-seared Gulf grouper topped with lobster, shrimp, scallops and hollandaise. The downstairs tavern features lite fare and a late-night happy hour. Lunch M-Sa 11:30am-3pm. Dinner M-Sa 4:30pm-10pm. Sun noon-10pm.

DUVALS. FRESH. LOCAL. SEAFOOD.

1435 Main St., 941-312-4001. **Seafood** Fresh. Local. Seafood. is excited to announce: Duval's Free. Local. Shuttle! Your experience at Duval's should be what you're expecting. A tasty libation from the bar? Yes! Amazing menu selections to tantalize your taste buds? Absolutely! Worries about finding parking or getting caught in the rain? No way! A Perfect Start Signature Crab and Shrimp Cakes, pan seared golden brown and served with rajun-cajun remoulade and creole slaw. For dinner, try the Chef Selected Fresh Catch. Offering the freshest fish in the market and fillet your fresh catch in-house. Also, featuring a 3-5-7 Happy Hour and Late night. M-Th: 11am-9pm; F-Sa: 11am-10pm; Su: 10am-9pm.

GECKO'S GRILL AND PUB

4870 South Tamiami Trl., 941-923-8896. **Grill and Sports Bar** The Original Gecko's - established in 1992 - is known for hosting great parties and entertaining such sports celebrities as Michael Jordan, the White Sox and Sarasota's locals and visitors alike. This neighborhood grill and sports connection features Gecko's traditional American pub food, a full bar and a patio with outside seating. Start with the Gecko's Buffalo Wings and homemade potato chips before biting into Gecko's famous Smoke-house ribs paired delightfully with a huge selection of your favorite craft beer. Following the success of the original Gecko's "at the Landings" in 1992, the Mikes have continued the Gecko's good fortune and expanded to the following locations: Twelve Oaks Plaza (I-75 & SR 70) in 1998 Braden River Plaza on SR 64 in 2002 Palmer Crossing (Clark Rd. & Honore Ave.) in 2006 Southside Village (Hillview St.) in 2010 S'macks Burgers & Shakes (At the corner of Bee Ridge & Shade) in 2013 Fruitville (At the corner of Fruitville & North Cattlemen) in 2014. Visit website for all location information and hours of operation, www.geckosgrill.com

HOTEL INDIGO H20 BISTRO

1223 Boulevard of the Arts. 941-487-3815. **Continental-American** The H20 Bistro is located inside the lobby of Hotel Indigo Sarasota, Sarasota's #1 boutique hotel! The H20 Bistro offers the perfect location for breakfast, lunch, dinner and private parties. Committed to bringing the freshest local produce, seafood, meats, dairy and eggs that Sarasota has to offer. In addition to the menu, Chef Sol Shenker creates delicious daily specials. Private dining available to accommodate 8 to 30 people. Reservations available. Bistro hours Su-Th 6:30am-10pm, Fri-Sat 7am-11pm.

JPAN

3800 S. Tamiami Trl. (Paradise Plaza), Sarasota, 941-954-5726. **Japanese-Sushi** Whether you want to play it safe with a California sushi roll or dive into a dish of marinated baby octopus, JPAN will provide you with a boundless variety of Japanese fusion cuisine that will have you coming back for more and a flowing assortment of Japanese beer, sake and wine that will keep you there. Be sure to try the Volcano Roll, filled with fresh tuna, asparagus, cream cheese and avocado and topped with a baked crab and shrimp salad. Sarasota: lunch M-F 11:30am-2pm and dinner M-Th 5-9:30pm and F-Sa 5-10pm.

LIBBY'S CAFÉ AND BAR

1917 S. Osprey Ave., Sarasota, 941-487-7300. **Modern American Family Fare** Libby's creates simple perfection with its seasonally changing menus and dishes such as Brisket-Short rib Chopped Steak, Four Cheese and Pear Tortellini, Cajun Roasted Gulf Grouper and Deviled Eggs with Mote-grown Caviar. Libby's décor and food are sophisticated enough to accommodate date nights, celebrations, lunch meetings and everything in between. Lunch: 11:30am-3pm M-Sa. Dinner 3-10pm daily. Brunch 10:30am-3pm.