



**Jack's By The Tracks**  
 709 Krebs Ave - Pascagoula  
**OPEN FOR LUNCH & DINNER**  
**TUESDAY TO SATURDAY**  
**228-334-2337**

**House Special**

**SHRIMP & GRITS**

fried gulf shrimp in spicy watusi sauce over smoked gouda cheese grits 13

**VANCLEAVE SPECIAL**

po'boy with gulf crab patties sauteed in butter, dressed with provolone cheese, lettuce, tomato and mayo 14

**BALONEY PO'BOY**

fried italian mortadella and provolone cheese, dressed with mayo, lettuce and tomato 11

**DAILY SPECIALS**

SEE SPECIALS MENU

**salads**

**POKÉ BOWL**

a cold salad of rice with cabbage, fresh vegetables, pickled cucumber, edamame, avocado, tomato, mango, balsamic ginger vinaigrette and sesame seeds, served with crispy wontons 8

**HOUSE SALAD**

a bed of mixed greens with heart of palm, mango, avocado, tomato, red onion and cucumber, served with fresh baked croutons and house-made fresh basil ranch or balsamic ginger vinaigrette 7

**ADD SOME BLING TO A SALAD OR POKÉ**

EXTRA DRESSING, ADD 1  
 mahi-mahi, grilled 8  
 shrimp, fried or sauteed 6  
 salmon, teriyaki or sashimi 7  
 tuna, seared or sashimi 9  
 duck, seared breast 7  
 chicken, grilled 5  
 bacon OR goat cheese 2

**share**

**CRAWFISH BALLS**

deep-fried balls (5) with sweet soy, spicy mayo, wasabi coulis and red tobiko 12

**BUFFALO TAIL**

hand battered alligator tail, fried golden brown, coated with a honey buffalo sauce and served with house-made ranch 12

**SPRING ROLLS**

crispy fried spring rolls (4) gulf shrimp, kani and goat cheese on a bed of asian slaw with sweet orange chili sauce 13

**SEARED TUNA**

fresh tuna, seared rare chilled with sesame seeds and wasabi coulis 16

**EDAMAME**

steamed in pods with kosher salt 5

**tacos**

**ORIGINAL FISH**

mahi-mahi, marinated and sauteed, with cabbage, lime coulis and fresh mango salsa 6

**SPICY SHRIMP**

fried gulf shrimp with mixed greens, jalapeno-corn relish and spicy mayo 6

**SEARED DUCK**

duck breast, seared with bacon and duck 'quacklins', cabbage, sweet orange chili sauce and lime coulis 7

**KOREAN BBQ**

pork roast marinated in fermented korean peppers with cabbage, pickled veggies and cilantro 5

**FAJITA CHICKEN**

marinated chicken breast, sauteed with onions and peppers, lettuce, tomatos and fresh basil coulis 6

**PIMP OUT A TACO**

add goat cheese, avocado and applewood smoked bacon bits to any taco 3

**MISSISSUSHI**

**JACKIMO**

fried shrimp, cream cheese - crawfish, tobiko, green onion, spicy mayo 14

**BIG BAYOU**

crawfish, cream cheese - soy wrap - battered & fried, sweet soy, spicy mayo, tobiko 14

**PASCAGOULA RUN**

fried shrimp, kani, avocado - soy wrap - crunchies, tobiko, wasabi coulis, sweet soy, spicy mayo 11

**COCONUT**

fried shrimp, mango - soy wrap - sesame, sweet soy, toasted coconut 12

**CALIFORNIA**

kani (crabstick), cucumber, avocado - green onion, sesame 9

**CRAWSONE**

fried crawfish, cream cheese, asparagus - tuna, tobiko, sweet soy, spicy mayo, sesame 13

**BRAVEHEART**

fried shrimp, cream cheese, cucumber - scottish salmon, green onion, spicy mayo, sesame seeds, sweet soy 11

**RAINBOW**

momo's kani salad - tuna, avocado, salmon, sesame seeds, sweet soy 14

**BLACK PEARL**

salmon, amberjack & tuna - tobiko, crunchies, sweet soy, spicy mayo 13

**MANGO TANGO**

tuna, mango, cream cheese, cucumber - green onion, sweet soy, sesame 13

**BOB MARLEY**

amberjack, avocado, cream cheese, jalapeno - sweet chili, sriracha, sesame, tobiko, green onion 14

**SPICY TUNA**

spicy tuna, avocado - green onion, sesame seeds, sriracha 10

**NIGIRI (3 PCS)**

salmon 10 - amberjack 11 - tuna 12

NOTE: Consuming raw or undercooked seafood may increase your risk of foodborne illness, especially if you have certain conditions.

**LIVE MUSIC SCHEDULE → FB/jacksbythetracks & jacksbythetracks.com**