



JACK'S

BY THE TRACKS

SUSHI

JACK'S BY THE TRACKS
709 KREBS AVENUE
DOWNTOWN PASCAGOULA
OPEN TUE-SAT 11AM
228-334-2337
www.JacksByTheTracks.com

Sushi Nite
tuesdays 6TO9PM
\$2 OFF SUSHI
EACH ROLL DINE-IN ONLY

fried, sauteed, steamed or seared

JACKIMO

fried shrimp & cream cheese
+ sauteed crawfish, tobiko,
green onion & spicy mayo 14

PASCAGOULA RUN

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

SUMMER

teriyaki salmon, kani, cucumber
& avocado + tobiko, crunchies,
sesame & sweet soy 10

KEY LARGO

sauteed shrimp, avocado &
mango + sweet soy, sesame &
green onion & crunchies 10

RED WIDOW

fried softshell crab, kani
& cream cheese + red tobiko,
green onion & spicy mayo 15

MISS EMLEE

soy wrap, RARE tuna,
avocado & asparagus +
fresh herb aoli, sweet
soy & sesame 13

BIG BAYOU

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

CALIFORNIA

kani, cucumber & avocado
+ green onion & sesame 9

SUSHI LUNCH TRIO

TUE-FRI 11AM-2PM \$10

Choose ONE from
EACH GROUP:

Black Pearl (5 pcs)
Pascagoula Run (5 pcs)
Mango Tango (5 pcs)

California (5 pcs)
Spicy Tuna (5 pcs)
Summer (5 pcs)

Asian Slaw
Small Edamame
Garden Salad

All selections are
lunch-sized portions.
Please, no substitutions
or special orders

contains raw seafood

BOB MARLEY

amberjack, avocado, cream
cheese & jalapeno + sweet
chili, sriracha, sesame,
tobiko & green onion 12

MANGO TANGO

tuna, mango, cream cheese
& cucumber + sweet soy
& sesame 13

CRAWSONE

fried crawfish, cream cheese,
& asparagus + gulf tuna,
tobiko, sweet soy, spicy
mayo & sesame 13

Consuming raw or under cooked seafood may increase your risk
of food borne illness, especially if you have certain conditions.

MIAMI VEGGIE

avocado, asparagus,
heart of palm, & cucumber
+ green onion, sesame
& sweet soy 9

SARA'SUMA'SAW

amberjack, heart of palm,
& avocado + spicy tuna,
wasabi coulis, sesame &
tobiko with ponzu sauce 14

BLACK PEARL

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

NIGIRI

salmon 9
amberjack 10
tuna 11
(3 pcs)

MAKI

salmon 9
spicy salmon 7
amberjack 10
spicy tuna 9
tuna 11

TACOS

choice of flour or corn tortillas

goat cheese, provolone, or cheddar 1
avocado 1 & applewood smoked bacon 2

THE ORIGINAL FISH

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

KOREAN BBQ PORK

pork roast marinated in fermented
korean peppers, with cabbage,
pickled veggies and cilantro 6

SPICY SHRIMP

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

CHICKEN FAJITA

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



THE HOUSE SALAD

Heart of Palm, Avocado, Mango, Tomato, Cucumber,
and Red Onion served on a bed of Mixed Greens
with Fresh Baked Croutons Small \$6 or Large \$9

House-made Dressings: Balsamic Ginger, Fresh Basil Ranch, Remoulade

Goat Cheese 2.00 / Chicken or Bacon 5.00

Gulf Shrimp, Salmon, or Mahi 7.00 / Seared Tuna 10.00

CRAWFISH BALLS

5-BATTERED AND FRIED, WITH
WASABI COULIS, SPICY MAYO,
SWEET SOY & RED TOBIKO 12

SPRING ROLLS

4-CRISPY ROLLS WITH SHRIMP,
KANI AND GOAT CHEESE ON
A BED OF ASIAN SLAW WITH
SWEET ORANGE CHILI SAUCE 13

SEARED TUNA

FRESH TUNA, SEARED RARE
WITH SESAME SEEDS
AND WASABI COULIS 16

EDAMAME

SOYBEANS, IN THE PODS,
STEAMED WITH KOSHER SALT 4

PO'BOYS

served on leidenheimer bread
with potato chips

Baloney fried Italian mortadella
with cheddar cheese, dressed with
mayo, lettuce and tomato 11

Roast Beef USDA prime chuck,
slow roasted with gravy, mayo,
lettuce and tomato 11

Shrimp fried gulf shrimp, lettuce
and tomato, pickles, and house-made
cocktail and tartar sauces 12

Vancleave gulf blue crab patties
sauteed in butter, dressed with provolone
cheese, mayo, lettuce and tomato 13