

Sample Plated Dinner Menu

TONIGHT'S SELECTIONS

Appetizers

choice of

Limoncello Shrimp

jumbo Gulf shrimp sautéed with fresh garlic, shallots, lemon juice and butter finished with a sweet Italian limoncello liqueur

Conch Fritters

with a spicy fiesta sauce

Coconut Shrimp

jumbo Gulf shrimp coated with coconut, deep fried and served with a coconut curry sauce

Caprese Salad

fresh sliced mozzarella, basil and tomato with a drizzle of extra virgin olive oil and a balsamic reduction

Salads

choice of

Mixed Green Salad

with choice of dressing

Caesar Salad

fresh romaine, shaved parmesan, croutons and our Caesar dressing

Entrées

choice of

Grouper Gaspar - an old favorite

fresh local grouper lightly dusted with flour and sautéed with lemon, butter, white wine, artichoke hearts, sun dried tomato and garlic served with rice pilaf and fresh seasonal vegetables

Lobster Macaroni and Cheese

Maine lobster meat and small shell pasta baked with a marscarpone, smoked gouda and parmesan cheese sauce

Grilled Sesame Encrusted Ahi Tuna

served rare with an orange ginger sauce, seaweed salad, wasabi sauce, pickled ginger, tropical rice and fresh seasonal vegetables

New York Strip Steak

14oz strip steak served with a side of demi glaze, mashed potatoes and fresh seasonal vegetables