

# SEAFOOD



## ROSEMARY & THYME

27

### MAHI-MAHI PONZU

*Fresh Mahi Mahi Fillet & Asian Vegetable Stir-Fry with White Steamed Rice, Shiitake Mushrooms, Sesame Seeds, Ginger, Sesame Seed Oil & finished with a light Soy Marinade.*

26

### SALMON FINOCCHIO

*Pan-Seared, Wild Salmon Fillet topped with Fresh Fennel, Shallot & Sambuca Butter Cream. Served with Creamy Risotto & Seasonal Vegetables.*

36

### ARANSAS PASS FRUITS DE MER

*Lump Crab, Shrimp & Lobster with Jalapeños & Cilantro, then rolled in Corn Tortillas, broiled with Pepper Jack Cheese & finished with Salsa Verde & Pico De Gallo. Served with Creamy Risotto & Seasonal Vegetables.*

38

### SEAFOOD PAELLA

*Fresh Gulf Grouper, Jumbo Shrimp, Tuna & Calamari tossed with Creamy Risotto, Tomatoes, Green Peas & Onions.*



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

# SEAFOOD



## ROSEMARY & THYME

40

### WALNUT-CRUSTED SEA BASS

*Locally-Sourced Sea Bass Fillet encrusted with Walnuts, then baked & topped with a Fig Beurre Blanc. Served with Creamy Risotto & Grilled Asparagus.*

Market Price

### SEA SCALLOPS

*Pan-Seared Sea Scallops placed atop a bed of rich Shrimp Risotto & drizzled with a Garlic-Key Lime Beurre Blanc. Served with Creamy Risotto & Seasonal Vegetables.*

Market Price

### MEROU PISTACHE

*Gulf Grouper Fillet encrusted with Pistachios, then broiled & finished with a Citrus-Chardonnay Beurre Blanc. Served with Creamy Risotto & Seasonal Vegetables.*

Market Price

### FISH FILLET YOUR WAY

*Florida's Fresh Catch of the Day, prepared Grilled, Broiled, Blackened, Roasted, Seared, Poached or Sautéed, then topped with a Key Lime Beurre Blanc. Served with Creamy Risotto & Seasonal Vegetables.*



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