

Seafood Spectacular



EVERY THURSDAY

RED SNAPPER ALMONDINE

Lightly breaded with panko and almonds, seared golden brown in butter.

Served with Jasmine rice and chili sauce.

\$20

CRUNCHY FLORIDA GROUPE

Panko-crusted, seared to perfection.

Served with Jasmine rice and chef's vegetable of the day.

\$20

SHRIMP ORIENTAL

A fabulous fusion of chili sauce, Teriyaki garlic and Asian spices.

Served with Jasmine rice and a blend of mixed vegetables.

\$20

SHRIMP PARMIGIANA

Lightly breaded and sautéed fresh Gulf shrimp, topped with melted fresh mozzarella cheese and our homemade marinara sauce over linguine pasta.

\$20

MUSSELS ARRABBIATA

Prince Edward Island mussels sautéed with fresh garlic and white wine. Tossed in our Diavolo sauce and linguine pasta.

\$20

SEA SCALLOPS POMODORO OVER PASTA

Fresh jumbo scallops sautéed with garlic in our special sauce.

Served with fresh tomatoes, basil and Orecchiette pasta.

\$25

BACON-WRAPPED SEA SCALLOPS

Jumbo scallops wrapped in apple-smoked bacon.

Served with Jasmine rice and asparagus.

\$27

BLACKENED SEA SCALLOPS

Served with asparagus and smashed cauliflower.

\$27

LOBSTER RAVIOLI

Served in a light tomato cream sauce.

Served with fresh Gulf shrimp and crab claws.

\$28

SEAFOOD COMBO

Half cold-water lobster tail, two jumbo shrimp and three jumbo sea scallops charred over open fire with Italian spices.

Served with green beans, red and green peppers, and zucchini squash.

\$28

SEAFOOD PABELLA

A wonderful dish of fresh Gulf shrimp, calamari, octopus, grouper, clams, Prince Edward Island mussels, chicken and Chorizo sausage, all cooked with Jasmine rice.

\$30

EACH MEAL IS SERVED WITH A
HOUSE SALAD OR CUP OF SOUP