THANKSGIVING MENU

STARTERS

SPINACH & ARTICHOKE DIP 13
Toast points

CALAMARI 17
Piquillo pepper vinaigrette

COCONUT SHRIMP 15
Mango Sweet Thai Chili

CRAB CAKE 18
Mango Pico, Piquillo Pepper Puree

TUNA POKE 21
Shoyu marinated Ahi, sesame seeds, cucumber, pineapple, scallions, crispy rice chips.

SOUPS & SALADS

GARDEN OR CAESAR SALAD
SMALL 9
LARGE 13

ADD YOUR CHOICE OF:
SALMON 19
GROUPER 25
SHRIMP 12

AWARD WINNING SEAFOOD CHOWDER 12
BUTTERNUT SQUASH SOUP 11

MAIN DISHES

CLASSIC THANKSGIVING DINNER 40
CHILDREN UNDER 12 18

CHOICE OF:
ROAST TURKEY, HONEY BAKED HAM,
GRILLED GROUPER, OR
8OZ SLOW ROASTED PRIME RIB
Served with mashed sweet patatoes, green bean casserole, savory stuffing, gravy, & cranberry relish.

FRESH CATCH MKT
Grilled, blackened, fried, or sauteed with Blood Orange Beurre Blanc

HONEY GINGER GLAZED SALMON 35
Grilled with fried spinach & rice

SHRIMP & LOBSTER RISOTTO 42
Shrimp, lobster tail, creamy vegetable risotto.

GRILLED CAULIFLOWER 22
Red pepper vinaigrette & creamy vegetable risotto

ADD THANKSGIVING STYLE 8

DESSERT

PUMPKIN CHEESECAKE 12
KENTUCKY BOURBON PECAN PIE 12
CHOCOLATE CAKE 12
APPLE TART WITH ICE CREAM 13