

Fresh off of the Boats...

All entrees served with house-made soup, or salad and fresh rolls with butter

Salmon in Court-Bouillon

Fresh Atlantic Salmon poached in white wine and herb fumé, finished with a sauce Hollandaise

\$15.99

Stuffed Shrimp

Five jumbo shrimp, with a moist crab imperial stuffing, splashed with white wine, baked and finished with a roasted garlic Beurre blanc

\$19.99

Jumbo Sea Scallops

Sweet jumbo sea scallops, flash sautéed with clarified butter, garlic & white wine, then napped with Saffron Cream

\$18.99

Grouper Francaise

Flour & Egg washed grouper, paneed with butter, lemon, white wine, and parsley served over angel hair pasta

\$24.99

Heart Healthy

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Shrimp Boat

Gulf Shrimp in a white wine and lemon herb broth, blended with tomato, basil and onion, served in a Cassolette with a side of steamed mixed greens

\$19.99

Wild Mushroom Pasta

Whole Wheat Pasta, tossed with a mélange of wild mushrooms, onions, garlic and herbs, served with a side of steamed mixed greens and a lemon wedge

\$14.99

Spa Chicken

Herbed chicken breast steamed with asparagus, carrots, broccoli and cauliflower, served on a bed of spinach, basil, garlic and fresh citrus juices

\$15.99

Grilled Tuna Steak

Grilled Ahi Tuna, on a bed of wilted greens and grilled vegetables, fresh tomato broth and herbes de Provence

\$19.99

Bronzed Salmon

Spicy seasoned Atlantic salmon, grilled to perfection, finished with a coll tropical fruit salsa

\$15.99