

RED SNAPPER ALMONDINE

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

Served with Jasmine rice and chili sauce.

\$20

CRUNCHY FLORIDA GROUPER

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

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

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.

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.

SEAFOOD PAELLA

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