



SIZZLE DINING • DINNER MENU

3-COURSES • \$49 PER PERSON

FIRST COURSE

CHOICE OF ONE

CARIBBEAN CHOWDER

Gulf seafood, littleneck clams, yuca chips

NEW ENGLAND CLAM CHOWDER

Creamy broth of clams, yukon gold potatoes, bacon

CITRUS CAESAR

Chopped romaine mix, parmesan crisp, sourdough croutons, classic caesar

COCONUT MUSSELS

Coconut milk, cilantro, grilled bread

FARMER'S MARKET

Artisan lettuces, mandarin orange, watermelon, local tomatoes, banana vinaigrette

GAZPACHO

Greek yogurt, cucumber

SECOND COURSE

CHOICE OF ONE

SEAFOOD WAYDIN PASTA

Shrimp, mussels, & clams sautéed in a white wine garlic tomato sauce with linguini

CLASSIC GROUPEL AND CHIPS

French fries, coleslaw, remoulade, cocktail sauce

SHRIMP MAFALDINE

Sautéed shrimp with spicy Italian sausage, chorizo-cream & red pepper sauce with mafaldine pasta & broccolini

FRIED SHRIMP N' CHIPS

French fries, coleslaw, key-lime mustard, cocktail sauce

CHICKEN MILANESE

Kale, arugula, parmesan, lemon infused olive oil, warm tomato broth

RUM GLAZED SALMON

Seared Faroe Island salmon with a rum glaze over creamy corn couscous, sautéed green beans

SWEET STUFF

CHOICE OF ONE

THE OG KEY LIME PIE

Tart key lime custard, toasted mile-high Italian meringue, brown butter crust

PASSIONFRUIT CHEESECAKE

Vanilla chantilly, passionfruit coulis, buttery almond crust

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.