



FLAVORS ON FIFTH

3-Course Dinner for \$39 or \$49 per person • 30% Off All Bottles of Wine available 4pm – close

FIRST COURSE choose 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

ENTREES \$39 menu

CLASSIC GROUPER AND CHIPS

French fries, coleslaw, remoulade, cocktail sauce

FRIED SHRIMP N' CHIPS

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

SEAFOOD WAYDIN PASTA

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

CHICKEN MILANESE

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

BLACKENED MAHI MAHI

Mango papaya salsa, roasted sweet potatoes

ENTREES \$49 menu

BRAISED SHORT RIB

Slow braised beef short rib, guava BBQ, sauteed greens, spiced roasted red potatoes

BLACK GROUPER OSCAR

Sauteed fresh Black grouper served over a bed of cilantro lime rice, sauteed spinach, topped with a crab cake & citrus maitaise sauce

RUM GLAZED SALMON

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

SWEET STUFF choose 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



THIS MENU CANNOT BE COMBINED WITH ANY OTHER OFFER OR COUPON/DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES. CONSUMING RAW OR UNDERCOOKED MEATS POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE.