

New Year's Eve

2022 CELEBRATION

FRIDAY, DECEMBER 31ST

\$125 PRIX FIXE 3 COURSE NYE MENU

includes Champagne Toast and Live Entertainment by Big Buck and the Biscuit Boys! Available 9pm to midnight.

First Course

CHOOSE ONE

COCONUT SHRIMP

individually hand breaded in tender shredded coconut.
served crispy with a fresh coconut-pineapple sweet and sour!

VEGGIE EGG ROLLS

3 crunchy handmade egg rolls with chinese cabbage, carrots and more!
served with fresh guava sweet and sour

JUMBO CRAB CAKE

homemade blue crab cake with citrus mustard sauce

ORGANIC KALE CAESAR

romaine, raddichio, toasted hemp seed

SHRIMP COCKTAIL

8 large gulf shrimp, cocktail sauce, lemon

THE WEDGE

wedges of iceberg, blue cheese crumbles,
crispy bacon and fresh tomato tossed in blue cheese dressing

CRAB, SHRIMP AND CORN CHOWDER

CONCH CHOWDER

Second Course

CHOOSE ONE

10oz. CENTER CUT FILET

served with island vegetables, mashed potatoes and Yabba Island steak sauce

BLACKENED SALMON

with brown sugar, jalapenos and pecans,
roasted butternut squash, spinach salad

CRISPY CRAB STUFFED GROUPER

tropical nut, corn flake and plantain crust,
jasmine rice, pineapple togarashi butter sauce

APPLE WOOD GRILLED PORK CHOP

14oz. center cut pork chop served with
roasted vegetables, smashed potatoes and
Knob Creek maple bourbon demi

RASTA PASTA

shrimp, little neck clams, mussels & king crab with garlic, white wine,
fresh tomatoes, sun-dried tomatoes, hearts of artichoke and sweet basil
tossed with angel hair pasta and Parmesan cheese

BERKSHIRE PORK SHANK

24oz. pork shank served with white cheddar polenta,
grand marnier glazed baby carrots and a BBQ port wine reduction

SWEET AND SPICY STEAK

tenderloin of beef medallions topped with a mixture of king crab,
popcorn shrimp and lobster, sweet and spicy sauce and
"lo cal" béarnaise. Served with mashed potatoes and vegetables

VEGGIE NOODLE

thin spaghettini pasta with fresh garlic, white wine and heirloom tomatoes,
fresh squash, broccoli and sweet basil

GRILLED FRESH CATCH CHOICE OF MAHI MAHI OR SALMON

served with your choice of one sauce and one side.

SAUCES

Jalapeño Pecan Butter • Chipotle Creamy Horseradish
Pineapple Togarashi • Mango Sweet and Sour
Avocado Jalapeño • Tomato Cilantro Salsa

SIDES

Island Vegetables • Fresh Broccoli • Roasted Sweet Potato
Sea Salt Baked Potato • Mashed Potatoes
White Cheddar Polenta • Jasmine Rice • Sweet Potato Fries • French Fries

Third Course

CHOOSE ONE

COCONUT CREAM PIE

with toasted coconut and whipped cream

3 LAYER KEY LIME

with a graham cracker crust and whipped cream