

Dinner Specials

CHRISTMAS SPECIALS

SPECIAL APPETIZERS

SHRIMP & CRAB CLAW COCKTAIL

Gulf Shrimp & Crab Cocktail Claws served
with Cocktail Sauce.

\$9.95

TENDERLOIN STEAK GORGONZOLA PIZZETTE

Thin, flat bread pizza topped with
Filet Tips, Gorgonzola Cheese,
Roasted Garlic, Pesto-Garlic Oil &
Caramelized Red Onions.

\$9.95

FROM OUR SUSHI BAR

THE GODZILLA ROLL

Tempura fried Alaskan King Crab from the
Bering Straits rolled with Cream Cheese,
Scallions, Asparagus & Avocado. Topped
with a blend of Sweet Fried Tofu, Crab
Sticks, Masago, & Spicy Mayonnaise.
Drizzled with Sweet Teriyaki Sauce.

\$16.95

LOBSTER TEMPURA & SHRIMP DRAGON ROLL

Tempura Fried Florida Gulf Lobster Tail
rolled with Asparagus, Chives, topped with
Ebi Shrimp & Avocado. Drizzled with
Sweet Teriyaki Sauce.

\$18.95

*Brown Rice available for any of your sushi rolls
add \$1.00, except for Sushi Specials.*

FEATURED ENTREES

DEADLIEST CATCH GROUPEL

Local Fresh Florida Black Grouper pan
roasted & served over Linguine Pasta tossed
with Alaskan King Crab meat, Butter,
Garlic, Asparagus Tips & Fresh Tomatoes.

\$24.95

SURF-TURF-N-SWIM

Twin Tournedos of Beef Tenderloin topped
with Maine Lobster Meat & Scallops.
Served with Fried Spinach, Broccolini &
Drawn Butter.

\$38.95

SLOW ROASTED PRIME RIB

Slow Roasted, 12 oz cut served with Rustic
Garlic Smashed Potatoes, Homemade au jus
Gravy & Vegetable Medley

\$18.95

HOMEMADE MEAT & CHEESE LASAGNA

\$15.95

BAKED SPIRAL HAM WITH A PINEAPPLE GLAZE

Served with Vegetables & a Choice of
Pasta or Rustic Garlic Smashed Potatoes