



SEAFOOD SELECTIONS

PESTO SOLE ROLL UPS
ISLAND SWORDFISH WITH PEACH MANGO SALSA
GROUPEL WITH SUMMER VEGETABLES
FRUITED COUSCOUS STUFFED SALMON
HALIBUT WITH CREAMY DIJON SAUCE
SOLE AMANDINE
FISH CREOLE
FLOUNDER WITH GINGER DILL SAUCE
SESAME ORANGE ROUGHY
FISH ALA DIABLE
HADDOCK WITH MUSHROOM SAUCE
ALMOND STUFFED FLOUNDER IN A TARRAGON SAUCE
NUTTY PARMESAN FISH
BULGAR STUFFED SALMON FILETS
ITALIAN STYLE FISH
BAKED SOLE AND CORN SALSA
POACHED TILAPIA IN A LEMON DILL SAUCE
SWORDFISH IN SALSA VERDE
FISH FILLETS AU GRATIN
SWEET PEPPER SALSA FISH
FISH KABOBS WITH CORIANDER RICE
SPINACH TOPPED SALMON
HALIBUT A LA GRECO (FETA, OLIVES, PINENUTS)
LEMON SHRIMP SCAMPI KABOBS
GRILLED SEA SCALLOPS
SEAFOOD ENCHILADAS
STEAMED MUSSELS VINAGRETTE
PEPPER SHRIMP IN A PEANUT SAUCE
SCALLOPS WITH ARAGULA
SEAFOOD LASAGNA
FETTUCINE IN A MUSHROOM CLAM SAUCE
SHRIMP WITH PEPPERS AND CORN
PASTA WITH SCALLOPS AND FRESH VEGETABLES
CRAWFISH JAMBALAYA
CHEESY GRILLED LOBSTER TAILS
SCALLOPS IN A MUSTARD SAUCE
FLORIDA CRAB CAKES
SHRIMP CURRY
SNAPPER AND PASTA STEW
SEAFOOD STEW
MONKFISH AND ZUCCHINI CHOWDER
CREAMY SHRIMP AND SPINACH STEW
FISH AND CORN CHOWDER
SEAFOOD GUMBO
FISH AND VEGETABLE GAZPACHO
OYSTER AND VEGETABLE CHOWDER
ORIENTAL FISH SOUP
GRILLED SHRIMP AND PAPAYA SALAD
ORIENTAL SPINACH AND TUNA SALAD
GREEK SHRIMP SALAD
TROPICAL SCALLOP SALAD
PAELLA SALAD
SQUID SALAD WITH SUNDRIED TOMATOES
CRAB AND PEAR SALAD
FRUITED TUNA SALAD
SALMON BURGERS WITH BASIL MAYONAISE
CLAM AND BACON BUNDLES
COOL AND CREAMY COD SANDWICHES
COD FISH TACOS WITH SAVORY ASIAN SLAW

**ALL FISH ENTREES ARE \$20.00 PER PERSON (LOBSTER \$25) INCLUDE 2 SIDE DISHES
ANY QUESTIONS CALL VINCE @ 813 679 2171**