

Three Course Plated Dinner Menu

Soup or Salad: Select One

Mixed Baby Field Greens, House Vinaigrette
Chopped Lettuce, Tomato & Cucumber Salad CFM Basil Ranch Dressing
Traditional Caesar Salad, Crushed Parmesan Croutons
New England Creamy Clam and Cod Chowder
New Orleans Seafood Gumbo & Jasmine Rice

Entrees: Select Three

Lightly Blackened Tilapia, Browned Butter Sauce & Capers
Sautéed Atlantic Mahi Mahi, E.V. Olive Oil & Fresh Lemon Juice
Parmesan Crusted Salmon, Tomato Shallot Sauce & Basil Potato Cake
Boston Lemon Sole Francese
Sautéed Georges Bank Sea Scallops, E.V. Olive Oil & Fresh Lemon Juice
Roasted Ashley Farm Chicken Breast
Sautéed Plump Chicken Breast Marsala, Buttered Spinach and Cubed Portobellos
Florida Swordfish, E.V. Olive Oil & Fresh Lemon Juice +\$2.00
Two Jumbo Lump Crab Cakes, Lemon Mustard Butter Sauce +\$5.00
Filet Mignon 8 oz Barrel Cut +\$5.00
Ribeye Steak 14 oz +\$5.00
Sautéed Chilean Sea Bass +\$5.00
Sautéed K.W. Yellowtail Snapper, Lemon Beurre Blanc
Petite Filet Mignon & Flash Fried Baby Lobster Tail, Honey Mustard Sauce and Drawn Butter +15.00

Served with Chefs Gourmet Accompaniments, Warm Artisan Bread & Sweet Butter, Coffee and Tea Service

Dessert: Select One

Florida Key Lime Pie, Fresh Whipped Cream
Warm Rum Raisin Bread Pudding, Crème Anglaise
Granny Smith Apple Pie Streusel Topped, Vanilla Bean Ice Cream
NY Style Cheesecake, Raspberry Glaze
"Two" Mousse Chocolate Cake
Coconut Cream Pie

Add an Appetizer Course to your above menu: Select One

3 Pc Jumbo Shrimp Cocktail, \$11.00
Jumbo Lump Crab Cocktail, \$13.00
Jumbo Lump Crab Cake, \$13.00
Flash Fried Baby Lobster Tail, \$15.00
Chilled "Half & Half" Cocktail
Jumbo Shrimp & Jumbo Lump Crab, \$13.00