



Savor Prix Fixe
Coastal Chic Meals



\$39 Coastal Catch Menu

Select one appetizer, one entrée, and one dessert.

Appetizer

1/2 Dozen Oysters

Fresh cold-water oysters prepared either raw or steamed, served with cocktail sauce, horseradish, crackers and lemon.
Contains raw or undercooked food products.

Boneless Wings

Bite-size pieces of juicy chicken hand-breaded, fried and tossed in your choice of sauce, served with carrots, celery and choice of ranch or blue cheese dressing.

Jumbo Mexican Shrimp Cocktail

Indulge in our colossal shrimp cocktail, bursting with flavor from diced and whole shrimp, juicy tomatoes, savory clam juice, fresh jalapeños, cucumbers, onions, avocado, lime, celery and a touch of spicy Tajín, served with tortilla chips.
Size matters and ours won't disappoint!

Entrée

Mahi Fish Sandwich

Grilled or blackened Mahi-Mahi on a brioche bun with lettuce, tomato, red onion and dill pickles, served with tartar sauce, lemon, and choice of one side.

Shrimp Boil

A hearty shrimp boil with tender peel 'n eat shrimp, red potatoes, sweet corn on the cob and spicy Andouille sausage, with our signature seasoning.

Cajun Chicken Pasta

Cajun alfredo sauce tossed in a bowl of Campanella pasta, grape tomatoes, spinach, and blackened chicken, served with grilled bread.

Dessert

Rocks Glass Key Lime Pie

Layered graham cracker crust and velvety key lime pie filling, topped with fresh whipped cream.

Deep Dish Skillet Chocolate Brownie

Topped with vanilla ice cream, chocolate syrup, whipped cream and a cherry.

*Available in The Bounty. Dine in only.
No substitutions, please.



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\$59 Coastal Catch Menu

Select one appetizer, one entrée, and one dessert.

Appetizer

Pork Belly Burnt Ends

Crispy pork belly bites glazed with Korean BBQ and hot honey, topped with green onions and sesame seeds.

Crab Cakes

Jumbo lump and claw crab meat, our signature seasoning blend and creamy house-made lemon garlic aioli.

Escargot

Tender snails on a petite mushroom cap topped with garlic-herb butter, served with a crispy toasted baguette.

Entrée

Grouper Française

Wild-caught fresh black grouper, egg-washed and seared, topped with a lemon butter sauce, served with lemon ginger jasmine rice and fresh vegetables.

Lobster Pot Pie

Maine lobster meat, corn, potatoes, sherry cream sauce covered in fluffy puff pastry.

USDA Prime Wet-Aged Filet Kabobs

Two kabobs with wet-aged, grass-fed and grain-finished Filet Mignon cubes and a colorful quartet of tender mushroom caps, green peppers, red peppers and red onions chargrilled and drizzled with teriyaki glaze, served over lemon ginger jasmine rice.

Dessert

Crème Brûlée

Our Chef's decadently rich custard topped with a layer of hardened caramelized raw sugar.

Deep Dish Skillet Chocolate Brownie

Topped with vanilla ice cream, chocolate syrup, whipped cream and a cherry.

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No substitutions, please.