



Savor Prix Fixe
Coastal Chic Meals



\$59 Coastal Catch Menu

Select one wine, one appetizer, one entrée, and one dessert.

Wine by the Glass

White Wines

Gabbiano Pinot Grigio
Talbot Chardonnay
Fess Parker Riesling

Red Wines

Hahn Pinot Noir
Beringer Knights Valley Cabernet
Conundrum Red Blend

Appetizer

Bangin' Shrimp

½ lb. of White Shrimp, Crispy Fried and Tossed in Bacon Thai & Ponzu Sauce.

Chef Erik's Meatballs

House Ground Meatballs Tossed in Garlic Cream Sauce & Topped with House Bruschetta.
Served with Warm Baguette.

Bread, Butter and Bruschetta Board

House-made Butter, Heirloom Bruschetta, Whipped Ricotta, Basil Pesto & Balsamic Glaze.
Served with Warm Baguette.

Entrée

Coastal Bruschetta Catch

Parmesan-Panko Crusted Fresh Catch of the Day with Ricotta Whipped Mashed Potatoes
& Topped with Lemon Pepper Spinach & House Bruschetta.

Shrimp & Grits

White Shrimp over Red Pepper Juniper Grits Topped with House Vodka Sauce, Crispy Fried Jalapenos,
Grilled Andouille Sausage & Crispy Grit Cake.

Sticky Korean BBQ Ribs

Smoked Baby Back Ribs, Crispy Fried and Tossed in Sticky Korean BBQ Sauce,
Served with Homemade Mac & Cheese and Hot Honey Fries.

Dessert

Key Lime Pie

Seasonal Cheesecake

"Created by Pattiecakes Cheesecakery".

No substitutions, please.

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.
Alert your server if you have special dietary requirements.