



WELCOME TO RESTAURANT WEEK - 2017

\$55PP PLUS TAX & GRATUITIES

APPETIZERS

OYSTERS NUDE

(4 per order) Ask your server for a seasonal selection. Served with T.O.S. Hot Sauces.

OYSTERS CASINO

(5) Garlic. Bacon. Red Peppers. Cheese. Extra Virgin Olive Oil.

MINI LOBSTER ROLLS

(5) Yuzu-Mirin Pickles. Tobiko. Tempura Flakes.

TUNA TARTARE

Ogo. Soy. Ginger. Crushed Chilis. Sticky Rice.

DUCK WINGS

Five Spice. Hoisin. Scallions.

SOUP OR SALAD

SUPER FOOD SALAD

House Sprouted Lentils & Quinoa. Cucumbers. Heirloom Tomatoes. Organic Local Kale. Lemon. Avocado Oil. Kombucha Vinaigrette.

SHRIMP & CRAB BISQUE

MAIN COURSE

PINEAPPLE MISO GLAZED SEABASS

Stir Fry Rice. Bok Choy.

LOUISIANA STYLE LOCAL GROUPEUR ETOUFEE

Coconut Rice. Carrots. Bok. Crawfish Shrimp Sauce. (Florida Coast)

LINE CAUGHT TUNA - GRILLED RARE

Sweet Soy Sauce. Wakame Salad. Sushi Rice. (Florida Coast)

BLACK SPAGHETTI & LOBSTER

6 oz. Twin Lobster Tail. Squid Ink Infused Spaghetti. Spicy Tomato Sauce. (Maine)

HARISSA ROASTED RACK OF LAMB

Tzatziki. Boursin Cheese Mash Potato. Port Gastrique. Asparagus. (Colorado)

PAPPARDELLE PASTA & THYME BRINED CHICKEN

Brie Cream. Caramelized Onions. Apple Wood Smoked Bacon. Buttered Bread Crumbs. (Bell & Evans Farms)

DESSERT

CARAMEL SEA SALT TIRAMISU OR CREME BRÛLÉE CHEESE CAKE



FRANCESCO CARVELLI - CHEF & CO-OWNER



Sponsored by
Mercedes-Benz
of Bonita Springs

"CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS"