



SUNSET MENU - 2019

AVAILABLE EVERYDAY FROM 4:30PM TO 6PM

\$35 PP PLUS TAX & GRATUITIES



FIRST COURSE

BAKED OYSTER TRIO

(1) CASINO - Garlic, Bacon, Red Peppers & Cheese

(1) ROCKEFELLER - Spinach & Béarnaise Foam

(1) AU GRATIN - Garlic & Herb Bread Crumb, Parmesan Cheese

WILD KEY WEST PINK SHRIMP "4"

Old Bay & Lemon Steamed Peel & Eat Fresh Caught Shrimp with Cocktail Sauce

AHI POKE

Tuna, Sticky Rice, Seaweed Salad & Soy Glaze

SEA SALT & HERB FRIED CALAMARI

Lemon-Roasted Red Pepper Coulis, Aji Amarillo Aioli & Garlic Shavings

NEW ENGLAD CLAM & OYSTER CHOWDER

CAESAR SALAD

Baby Romaine Lettuce, Brioche Croutons, Parmesan Crisp & House Caesar Dressing

SECOND COURSE

MISO GLAZED SALMON

Coconut Scented Rice, Haricot Verts



BERKSHIRE PORK SHORT RIB

Boursin Mashed Potatoes, Cipollini Onions & Kimchi Salad

GRILLED KEY WEST SHRIMP

Large Wild Shrimp, Red Pepper Curry Sauce, Saffron-Chorizo Rice & Grilled Asparagus

SEARED FLORIDA SNAPPER

SL B GCB Tomato & Herb Risotto, Lemon Beurre Blanc & Haricot Verts

THE DRAGON SUSHI ROLL

Shrimp Tempura, Asparagus, Spicy Blue Crab & Cream Cheese, Avocado, Shredded Crab Stick, Crispy Beet Strings, Spicy Aioli & Eel Sauce



THIRD COURSE

CHOCOLATE & NUTELLA SEMIFREDDO

Chocolate Ganache-Graham Cracker Crust, Frozen Chocolate-Nutella Mousse, Frangelico Crème & Wild Berry Coulis

LEMON & THYME CREME BRULEE TAGINE

Raspberry Mint Sorbet, Fresh Wild berries & Caramelized Sugar

EXECUTIVE CHEF: CHRISTOPHER DEGENOVA

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