



SUNSET MENU

\$29PP PLUS TAX & GRATUITIES

FIRST COURSE

YOUR CHOICE OF ONE APPETIZER, SOUP OR SALAD

OYSTERS NUDE MP

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

LOBSTER ROLL

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

DUCK WINGS

Five Spice. Hoisin. Scallions.

SHRIMP COCKTAIL

(2) Jumbo Shrimp. Cocktail Sauce. Avocado.

TUNA POKE

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

OYSTERS SAMPLER

(2 Each) Rockefeller / Casino / Au Gratin

ROCKEFELLER: OYSTERS. SPINACH. TARRAGON ZABAYON.

CASINO: GARLIC. BACON. RED PEPPERS. CHEESE. EXTRA VIRGIN OLIVE OIL.

AU GRATIN: BAKED. PARSLEY. GARLIC. PARMESAN. HERB PANKO BREAD CRUMBS.

SEASONAL SALAD

Oakes Farms Baby Gem Lettuces. Pomegranate. Cinnamon Roasted Squash. Toasted Pumpkin Seeds.
Chevre. Agrodolce Beets. Apple Cider Vinaigrette.

SHRIMP & CRAB BISQUE

SECOND COURSE

YOUR CHOICE OF ONE ENTREE

QUINOA SEARED FLORIDA SNAPPER

Autumn Squash Potato Rosti. Red Curry Cream. (FL Keys & Caribbean)

SPAGHETTI & LOBSTER

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

TEA SMOKED SALMON

Sushi Rice. Bok Choy. Grilled Shitakes. Miso Lemon Cream. (Alaska)

MAHI MAHI

Sweet and Spicy Papaya & Mango Pico. Coconut Rice. Bok Choy. Light Lemon Beurre Blanc. (Gulf Coast)

LINE CAUGHT TUNA - GRILLED RARE

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

GARGANELLI & WILD MUSHROOMS

Garganelli Pasta. Wild Mushrooms. Cherry Tomato. Arugula. Shaved Parmigiano Reggiano. Garlic Olive Oil. (Mushrooms - South Florida)

SOUS VIDE CHICKEN

Stuffed with Prosciutto-Spinach-Boursin. Wild Mushroom Sauce. Truffle Mashed Potato. Asparagus. (Bell & Evans Farms)

THIRD COURSE

CHOCOLATE MOUSSE OR VANILLA ICE CREAM

FRANCESCO CARVELLI - CHEF & CO-OWNER

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