



Plated Dinner Menu

Option One | \$40 per person

APPETIZERS *(choose two)*

TABLE SHARE

- Bruschetta with garlic toast
- Hand Breaded & Flash-Fried Calamari
- Spinach & Artichoke Dip w/tortilla chips
- Blackened Chicken Quesadilla • Mushroom Crostini
- Jerk Chicken Skewers • Chicken Tenders

DISPLAYED

- Crudités Platter w/hummus & buttermilk ranch
- Salt Air Goat Cheese Spread with homemade Parmesan crackers

SALADS *(choose two)*

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| House Salad
spring mix, walnuts, tomatoes, gorgonzola, maple walnut vinaigrette | Greek Salad
spring mix, romaine, tomatoes, feta, onions, cucumbers, kalamata olives, pepperoncini, Greek vinaigrette |
| Caesar Salad
romaine, garlic croutons, shredded Parm, housemade Caesar dressing | Arugula Salad
toffee pecans, dried cranberries, Parmesan, lemon thyme vinaigrette |
| Chopped Salad
romaine, corn, cucumbers, tomatoes, carrots, buttermilk garlic ranch | Wedge Salad
iceberg lettuce, tomatoes, gorgonzola, bacon, buttermilk garlic ranch |

SIDES *(choose four)*

- Neva's Potatoes • Homemade Cole Slaw
- Big Fish Mashers • Creamed Spinach • Hand Cut Fries
- Sautéed Mushrooms • Saffron Rice • Stewed Tomatoes
- Sweet Potato Mashers • Daily Fresh Veggie

ENTRÉES *(choose four)*

- Parm Crusted Tilapia**
with basil pesto
- Cashew Crusted Cod**
with Meyers coconut rum sauce
- Sliced Filet Medallions**
w/horsey sauce
- Jambalaya**
traditional spicy sauce, chicken, shrimp, crawfish, andouille sausage, saffron rice
- Marinated & Grilled Chicken Breasts**
all-natural marinated & grilled double breast
- Southern Salad**
hand breaded fried chicken tenders, spring mix, romaine, tomatoes, carrots, cheddar cheese, buttermilk garlic ranch
- Blackened Catfish**
with seasoned rice & beans, Baja sauce
- Shrimp Penne**
jumbo shrimp, mushrooms, spinach, sundried tomatoes, fresh basil, light homemade lobster sauce
- Seafood Cakes**
crab, shrimp, scallops, light lobster sauce
- Fried Shrimp**
hand breaded, homemade cocktail sauce
- Crab Mac 'N' Cheese**
homemade recipe with seasoned breadcrumbs

DESSERT *(choose two)*

- Double Chocolate Cake • Key Lime Pie • Carrot Cake

Prices are per person and do not include gratuity. Prices are subject to change. Menu items may change depending on availability. Menu does not include beverages.





Plated Dinner Menu

Option Two | \$50 per person

APPETIZERS *(choose two)*

TABLE SHARE

- Bruschetta** with garlic toast
- Hand Breaded & Flash-Fried Calamari**
- Spinach & Artichoke Dip** w/tortilla chips
- Blackened Chicken Quesadilla • Mushroom Crostini**
- Jerk Chicken Skewers • Chicken Tenders**

DISPLAYED

- Crudités Platter** w/hummus & buttermilk ranch
- Cocktail Meatballs • Salt Air Goat Cheese Spread** with homemade Parmesan crackers

SOUP -OR- SALAD *(choose two)*

Ask your server about our homemade daily soups.

House Salad

spring mix, walnuts, tomatoes, gorgonzola, maple walnut vinaigrette

Caesar Salad

romaine, garlic croutons, shredded Parm, housemade Caesar dressing

Chopped Salad

romaine, corn, cucumbers, tomatoes, carrots, buttermilk garlic ranch

Greek Salad

spring mix, romaine, tomatoes, feta, onions, cucumbers, kalamata olives, pepperoncini, Greek vinaigrette

Arugula Salad

toffee pecans, dried cranberries, Parmesan, lemon thyme vinaigrette

Wedge Salad

iceberg lettuce, tomatoes, gorgonzola, bacon, buttermilk garlic ranch

SIDES *(choose four)*

- Neva's Potatoes • Cole Slaw • Big Fish Mashers**
- Creamed Spinach • Hand Cut Fries • Daily Fresh Veggie**
- Sautéed Mushrooms • Saffron Rice • Stewed Tomatoes**
- Sweet Potato Mashers • Daily Risotto**

ENTRÉES *(choose four)*

- Grilled or Blackened Mahi Mahi** with black bean salsa
- Grilled or Caramelized Salmon** grilled with Dijon cream sauce, caramelized with shaved Parmesan cheese
- Broiled Combo** cod, scallops and a stuffed shrimp with tartar sauce
- Sliced Filet Medallions** with horsey sauce
- Seafood Cakes** crab, shrimp, scallops, light lobster sauce
- Fish & Chips** beer battered Pacific Cod, tartar sauce
- Big Seafood of the Day** shrimp, scallops, clams & mussels, linguine, homemade lobster sauce
- Stuffed Cod** baked and topped with seafood imperial and lobster sauce
- Parmesan Crusted Scallops** Italian breadcrumbs, marinara
- Marinated & Grilled Chicken Breast** all-natural marinated & grilled double breast
- Shrimp Penne** jumbo shrimp, mushrooms, spinach, sundried tomatoes, fresh basil, light homemade lobster sauce

DESSERT *(choose two)*

- Double Chocolate Cake • Chocolate Walnut Pie**
- Key Lime Pie • Carrot Cake**
- Bread Pudding w/Sabayon Sauce**

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Plated Dinner Menu

Option Three | \$60 per person

APPETIZERS *(choose three)*

TABLE SHARE

- Bruschetta with garlic toast • Jerk Chicken Skewers
- Hand Breaded & Flash-Fried Calamari
- Spinach & Artichoke Dip w/tortilla chips
- Blackened Chicken Quesadilla • Mushroom Crostini
- Chicken Tenders • Crab & Asparagus Flatbread Pizza

DISPLAYED

- Crudités Platter w/hummus & buttermilk ranch
- Shrimp Cocktail • Cheese Platter w/homemade crackers
- Cocktail Meatballs (Asian or Marinara)
- Salt Air Goat Cheese Spread with homemade Parmesan crackers

SOUP -OR- SALAD *(choose two)*

Ask your server about our homemade daily soups.

House Salad

spring mix, walnuts, tomatoes, gorgonzola, maple walnut vinaigrette

Caesar Salad

romaine, garlic croutons, shredded Parm, housemade Caesar dressing

Chopped Salad

romaine, corn, cucumbers, tomatoes, carrots, buttermilk garlic ranch

Greek Salad

spring mix, romaine, tomatoes, feta, onions, cucumbers, kalamata olives, pepperoncini, Greek vinaigrette

Arugula Salad

toffee pecans, dried cranberries, Parmesan, lemon thyme vinaigrette

Wedge Salad

iceberg lettuce, tomatoes, gorgonzola, bacon, buttermilk garlic ranch

SIDES *(choose four)*

- Neva's Potatoes • Cole Slaw • Big Fish Mashers
- Creamed Spinach • Hand Cut Fries • Daily Fresh Veggie
- Sautéed Mushrooms • Saffron Rice • Stewed Tomatoes
- Sweet Potato Mashers • Daily Risotto

ENTRÉES *(choose four)*

Grilled Sirloin & Shrimp

8 oz. pan seared center cut Angus sirloin steak, grilled charcoal shrimp, homemade demi-glaze

Jumbo Lump Crab Cakes

with tartar sauce

Bone-in Pork Chop

demi-glaze

Grilled Yellowfin Tuna

light lobster sauce

Grilled or Caramelized Salmon

grilled with Dijon cream sauce, caramelized with shaved Parmesan cheese

Grilled or Blackened Mahi-Mahi

with black bean salsa

Cioppino

shrimp, scallops, clams, mussels, fresh fish, linguine, light tomato broth, garlic bread

Red Wine Braised Short Ribs

slow roasted w/pan jus

Fried Seafood Combo

hand breaded shrimp, scallops and oysters, homemade tartar sauce

Surf & Turf

6 oz. filet, shrimp skewer, demi glaze

Marinated & Grilled Chicken Breast

all-natural marinated & grilled double breast

DESSERT *(choose two)*

- Cheesecake • Carrot Cake • Coconut Crème Cake
- Double Chocolate Cake • Peanut Butter Pie
- Chocolate Walnut Pie • Key Lime Pie

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Plated Dinner Menu

Option Four | \$70 per person

APPETIZERS *(choose four)*

TABLE SHARE

Bruschetta with garlic toast • **Jerk Chicken Skewers**
Hand Breaded & Flash-Fried Calamari
Spinach & Artichoke Dip w/tortilla chips
Blackened Chicken Quesadilla • **Mushroom Crostini**
Chicken Tenders • **Crab & Asparagus Flatbread Pizza**

DISPLAYED

Gulf Shrimp Cocktail
Crudités Platter w/hummus & buttermilk ranch
Cheese Platter w/homemade crackers
Salt Air Goat Cheese Spread w/homemade Parmesan crackers
Baby Seafood Cakes with lobster sauce

SOUP -OR- SALAD *(choose two)*

Ask your server about our homemade daily soups.

House Salad

spring mix, walnuts, tomatoes, gorgonzola, maple walnut vinaigrette

Caesar Salad

romaine, garlic croutons, shredded Parm, housemade Caesar dressing

Chopped Salad

romaine, corn, cucumbers, tomatoes, carrots, buttermilk garlic ranch

Greek Salad

spring mix, romaine, tomatoes, feta, onions, cucumbers, kalamata olives, pepperoncini, Greek vinaigrette

Arugula Salad

toffee pecans, dried cranberries, Parmesan, lemon thyme vinaigrette

Wedge Salad

iceberg lettuce, tomatoes, gorgonzola, bacon, buttermilk garlic ranch

ENTRÉES *(choose four)*

Surf & Turf

6 oz. filet, shrimp skewer, demi-glaze

Jumbo Lump Crab Cakes

with tartar sauce

Pan Seared 8 oz. Filet

demi-glaze

Pecan Crusted Halibut

tropical fruit salsa

Stuffed Flounder

topped with crab imperial and lobster sauce

Sesame Crusted Ahi Tuna

wasabi cream sauce

Cioppino

shrimp, scallops, clams, mussels, fresh fish, linguine, light tomato broth, garlic bread

Grilled Seafood Trio

4 oz. lobster tail, scallop skewer, shrimp skewer

Ultimate Big Fish Combo

shrimp skewer, scallop skewer, beef tip skewer and a jumbo lump crab cake

Special Lobster Pasta

linguine, shrimp, scallops, lobster meat, creamy tomato sauce, asparagus

SIDES *(choose four)*

Neva's Potatoes • **Cole Slaw** • **Big Fish Mashers**
Creamed Spinach • **Hand Cut Fries** • **Daily Fresh Veggie**
Sautéed Mushrooms • **Saffron Rice** • **Stewed Tomatoes**
Sweet Potato Mashers • **Daily Risotto**

DESSERT *(choose two)*

Cheesecake • **Tiramisu** • **Coconut Crème Cake**
Double Chocolate Cake • **Key Lime Pie**
Peanut Butter Pie • **Chocolate Walnut Pie**

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