

SEAFOOD

Fish

Grouper Provençale: Italian Parsley, Diced Tomatoes, Garlic, and Onions on Charbroiled Fillet of Grouper.

Sole Véronique: Fillet of Sole topped with Fish Velouté Sauce and White Grapes, topped with Toasted Almonds.

Salmon Napoleon: Fresh Salmon and Grouper rolled with a Grouper Mousse and Spinach, then wrapped in Phyllo Dough and accompanied by a Dill Beurre Blanc Sauce.

Stuffed Flounder: With Crabmeat, Lemon Confit, and Creole Meunière Sauce.

Seafood Primavera: Scallops, Shrimp, Mussels, and Fish with fresh Steamed Vegetables topped with a light Cream Sauce.

Salmon Puttanesca: Rolled Salmon Fillets stuffed with Capers, diced Tomatoes, Anchovies, Garlic, Parsley, Red Pepper Flakes, and Kalamata Olives, accompanied by a Red Peppercorn Beurre Blanc Sauce.

Halibut or Tuna Kebabs: Charbroiled grilled Vegetables, topped with Sesame Seeds and Lemon Butter.

Pan Seared Snapper: With Lime-Curry Butter Sauce.

Salmon en Papillote: Salmon sealed in Parchment with Herbed Butter and Vegetable Confit.

Florida Grouper: With Pecan Shrimp in Sweet Red Pepper Sauce.

Florida Grouper Rangoon: Topped with a Pineapple, Mango, and Banana Salsa.

Grilled Swordfish Martinique: Marinated in Caribbean Spices and Rum, served with a Mango Relish.

Potato Crusted Florida Snapper: Accompanied by a three Peppercorn Citrus Sauce.

Chargrilled Salmon: With Shiitake Mushrooms and Leek Chèvre Sauce or Dill Beurre Blanc.

California Strudel: Seafood and Asparagus encrusted in Phyllo accompanied by a Ginger Peach Glaze.

Mahi-Mahi with Artichoke Hearts and Snow Crab: In a Lemon Grass Sauce.

Mahi-Mahi Florentine: Grilled and served on a bed of fresh Spinach leaves which are lightly tossed in a Vinaigrette and topped with Sun dried Tomato butter.

Mahi-Mahi Dijonaise: Glazed with a mixture of Mustard and Mayonnaise, topped with a Dijon Cream Sauce.

Pasta Pescheria: Linguini with a nice assortment of Sautéed Fresh Seafood with Tomatoes, Basil, and Cream. Served with Parmesan Cheese.

Swordfish Brochette: Skewered Swordfish, Pineapple, Bacon, Peppers, and Onions marinated in Lemon, Garlic, Herbs, and Olive Oil. Served with a Pineapple Glaze.

Shellfish

Seafood Newburg: Scallops, Shrimp, Lobster, and Fresh Grouper cooked in a Sherry Cream Sauce and garnished with Toast Points.

Seafood Étouffée: Fresh fish and Shrimp combined in a rich Seafood Velouté sauce.

Seafood Jambalaya: Fresh fish, Shrimp, Smoked Sausage, and Chicken in a hearty Tomato Sauce.

Shrimp Creole: Large Shrimp cooked in a Creole Tomato Sauce.

Maine Lobster: Broiled Lobster lightly seasoned with Butter and Lemon.

Crab Cannelloni: Filled with Crab and Spinach topped with Mozzarella and Mornay Sauce.

Shrimp Orichette: Sautéed and garnished with Gorgonzola and cracked Peppercorns, then served in a Citrus Thyme Sauce.

Shrimp Chablis: Large Shrimp cooked in White Wine.

Maryland Crab Cakes: With Rémooulade Sauce and Lemon.

Stuffed Shrimp: Gulf Coast Shrimp filled with a blend of Crab, Spinach, and Pernod wrapped with Pancetta, then topped with Hollandaise.

Paella: Succulent Seafood, Chicken and Yellow Rice Artistically Displayed In a Large Presentation Skillet.