



Course One *Choose one*

House Salad hearts of palm, Kalamata olives, tomatoes and citrus vinaigrette

Caesar Salad with house made garlic croutons

Corn and Crab Chowder with a hint of bacon

Course Two *Choose one*

DYNAMITE-STYLE WILD SALMON wood-grilled Wild Sockeye Salmon topped with dynamite aioli and feta cheese, served with golden gnocchi, tomatoes, spinach and fresh-shucked corn

FRESH GROUPER & SHRIMP wood-grilled Grouper, lightly blackened and topped with three jumbo shrimp and a fresh citrus aioli, served with choice of two sides

FRESH CARIBBEAN DAYBOAT SCALLOPS inspired by the Caribbean islands, sushi-grade caramelized scallops with a fresh pineapple salsa and a vanilla bean rum butter and a sprinkle of toasted coconut, served with green beans and jasmine rice

Course Three *Choose one*

Crème Brulee with berries and fresh whipped cream

Key Lime Pie with roasted pecan crust and fresh whipped cream

Macadamia Nut Brownie flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts

\$30 per person