



## 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.

**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 served over Pasta

**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.

**Swordfish Kebobs:** Blackened and served with 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:** Topped with a Pineapple, Mango, and Banana Salsa.

**Mahi Mahi Martinique:** Marinated in Caribbean Spices and Rum, served with a Mango Relish.

**Potato Crusted Mahi:** Accompanied by a Three-Peppercorn Citrus Sauce.

**Chargrilled Salmon:** With a Dill Beurre-Blanc.

**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.

**White Cod-Sautéed** in Breadcrumbs with Lemon and Traditional Tarter Sauce.

### 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.in a Citrus-Thyme Sauce.

**Shrimp Scampi** Large Shrimp cooked in White Wine and Lemon Butter.

**Maryland Crab Cakes** With Rémoûlade 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.

