

DEEP LAGOON SEAFOOD - FT. MYERS

3-COURSE DINNER • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE *beverage, gratuity, and tax not included*

FIRST COURSE

Choice Of Cup Of Soup, House OR Caesar Salad
Seafood Gumbo

A Seasonal Assortment Of Seafood, Andouille Sausage, Rice, Okra, Cajun Trinity (Celery, Bell Pepper, Onion), & Tomatoes Simmered With Special Herbs, Cajun Spices

Lobster Bisque

Rich Lobster Stock Simmered With Sherry, Cream, Spices, Topped With Black Caviar & Chopped Lobster Tail. Served With Crostini

House New England Clam Chowder

Our Version Of The Traditional Recipe With An Abundance Of Chopped Clams, Diced Potatoes, Onions, Celery, Fresh Herbs, And Spices In An Exceptionally Creamy Chowder

Deep Lagoon's House Salad

A Healthy Blend Of Crisp Salad Greens Topped With Sliced Tomato, Cucumber & Carrots Served With Your Choice Of Dressing

Caesar Salad

Romaine Lettuce Pieces Lightly Tossed With Our House Caesar Dressing, Shaved Parmesan Cheese, Seasoned Croutons & Parmesan Tuile Crisps

SECOND COURSE

Tropical Mahi

Blackened Fresh Mahi, Topped With A Homemade Mango Salsa, Served Over Mashed Sweet Potatoes, And Fried Plantains

Cedar Plank Salmon

Bourbon Glazed Salmon, Grilled On A Cedar Plank, Paired With Mashed Sweet Potatoes, And A Squash Medley

Chili Rub Tripletail

Fresh Tripletail Rubbed With Sweet Chili & Secret Spices, Then Grilled To Perfection. Topped With Avocado Salsa & Served Over Saffron Yellow Rice & Chef's Select Vegetable

Chicken Marsala

Sautéed Boneless Chicken Breast Topped With A Sweet Marsala Wine Reduction, And Mushrooms

THIRD COURSE

Slice Of Key Lime Pie

Served Slightly Frozen

Pineapple Upside Down Cake



SIZZLE DINING
SEPTEMBER 7 - 27, 2023

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.