

BAYSIDE SEAFOOD GRILL & BAR

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST

Chilled Watermelon & Ginger Soup GF

P.E.I. Mussels Puttanesca GF

Garlic, Peppers, Olives, Anchovy, Capers, Lemon Juice, White Wine Butter

Pan Seared Crab Cake

Mixed Greens, Fruit Salsa, Spicy Remoulade

Arugula Salad GF

Strawberry, Red Onion, Goat Cheese, Pralines, Berry-Champagne Vinaigrette

Golden Beet Salad GF

Artisanal Greens, Red Onion, Marinated Aged Goat Cheese, Balsamic Fig Glaze

SECOND

Teriyaki Glazed Salmon

Julienne Vegetable, Wakame, Ginger, Mango-Chili Glaze

Florida Pink Shrimp Pasta

Fettuccine, Sundried Tomato, Spinach, Parmesan-Cream

Pan Seared Pompano GF

Creamy Israeli Couscous, Bacon, Roasted Red Pepper Coulis

Surf & Turf GF

Grilled Filet Mignon, Wild Gulf Shrimp Scampi, Fingerling Potato, Haricots Verts

Crispy Mahi-Mahi

Julienne Vegetable, Thai-Honey Sauce, Mango-Chili Glaze

Grilled Vegetables & Risotto Cake

*Yellow Squash, Zucchini, Red Onion, Red Pepper,
Sundried Tomato & Scallion Risotto Cake
House-Made Chimichurri*

THIRD

Key Lime Tart

Flourless Chocolate Cake

Coconut Cake



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.