

OAR & IRON

NAPLES

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST

Wedge Salad (V)

Iceberg Lettuce, Blue Cheese Crumbles, Crispy Bacon, Tomatoes, Blue Cheese Dressing

Fire Roasted Tomato Soup (V)

Creamy Fire-Roasted Tomato, Fried Basil

Calamari Frito

Fried Calamari, Peppers, Firecracker Aioli

Pork Bao Buns

Steamed Bao Bun, Mango BBQ Pulled Pork, Pickled Cucumber Salad, Scallions, Mango BBQ Sauce

SECOND

Grilled Salmon

Harissa Honey, Coconut-Cilantro Rice, Steamed Hericot Verts

Roasted Chicken

*Rosemary Roasted Chicken, Garlic Mashed Potatoes, Crispy Brussels Sprouts, Lemon Chicken Au Jus**

Mango-BBQ Glazed Ribs

Mango BBQ Glaze, Twice-Cooked Plantains, Caribbean Coleslaw

Harvest Bucatini (V)

*Asparagus, Blistered Tomatoes, Mushrooms, Pomodoro, Shaved Parmesan, Hericot Verts
add shrimp \$9, salmon \$10, OR chicken \$7*

New England Steak Tips (+\$10)

Served With Garlic Mashed Potatoes And Crispy Brussels Sprouts

THIRD

A Taste Of Key Lime (V)

House-made Coconut Graham Crumble and Key Lime Curd

Banana Fosters (V)

Dark Rum Flambéed Banana Compote, Sugar-Glazed Banana, Vanilla Ice Cream, Caramel Sauce

SIZZLE DINING COCKTAIL

Berry Blast \$10

*New Amsterdam Vodka, Triple Sec,
House-Made Berry Coulis, Lemon Juice, Soda*



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.