

THE CATCH OF THE PELICAN

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST

Roasted Corn Chowder

Jumbo Lump Crab, Charred Corn

Farmer Mike's Garden Salad

*Seasonal Petite Greens, Baby Heirlooms, Candy Stripe Beets,
Whipped Meredith Farm Goat Cheese, Lemon-Thyme Vin*

Stracciatella Toast

Sourdough Bread, Tomato Jam, Baby Heirloom Tomatoes, Balsamic Glaze

Tuna Tartare

Crispy Cracker, Lemon-Soy, Avocado Puree, Asian Pear

SECOND

7oz. Grilled Filet

Truffle Whipped Potatoes, Charred Asparagus, Peppercorn Au Poivre

Seared Snapper

Miso Corn Puree, Charred Broccolini, Lemon Beurre-Blanc

Wild Mushroom Ravioli

Mushroom Cream Sauce, Toasted Almonds, Fried Tarragon, Micro Basil

Chicken Piccata Linguine

Fried Capers, Marinated Tomatoes, White Wine, Fine Herbs

THIRD

Death By Chocolate

*Espresso Chocolate Cake, White Chocolate Mousse,
Dark Chocolate Ganache, Vanilla Bean Gelato*

Citrus Sunshine Bar

*Classic Key Lime Custard, Coconut Meringue,
Lemon Curd, Mango Coulis*



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.