

THE CLAW BAR

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST

Fried Artichoke Hearts

Lemon Garlic Aioli

Lemon Ginger Watermelon Salad

Spiced Toasted Pepitas, Mixed Greens, Watermelon, Basil, Feta, Lemon Ginger Dressing

Baked Oysters Alciatore

Cream, Spinach, Bacon, Pernod, Citrus Beurre Blanc

Scallops On The Half Shell

Wakame, Sweet Chili Sauce, Pickled Red Onion

SECOND

Charleston Chicken

Roasted Organic Half Chicken, Sweet Potato Spaetzle, Shaved Brussels Sprouts, Pickles, Buttered Hot Sauce

Crab Cake Frites

Bayou Remoulade, Rocket Salad, French Fries

Carolina Campanelle

Farmhouse Cheddar, Pulled Pork, Datil Pepper Slaw, Green Onion

Mediterranean Grilled Swordfish

Israeli Couscous, Tomatoes, Kalamata Olives, Cucumber, Feta, Lemon Caper Beurre Blanc, Crispy Capers

The Sea BLT

Chilled Lobster, Shrimp, & Crab Salad, Fried Green Tomatoes, Bacon, Corn, Arugula, Smoked Tomato Vinaigrette

Salmon With Lobster Tail +\$10

Dukkah Spice, ½ Grilled Lobster Tail, Bearnaise, Cauliflower Risotto, Asparagus

THIRD

Seasonal Sorbet

Beignets

Chocolate & Caramel Sauces

SIZZLE DINING COCKTAIL

Sizzling Paloma \$15

21 Seeds Hibiscus Grapefruit, Grapefruit, And Lime Juice, Agave, Spiced Rim



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.