

BLUE POINTE OYSTER BAR

3-COURSE DINNER • \$49.00 PER PERSON

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

FIRST COURSE

Calamari

Sriracha Aioli

Brussels Sprouts

Parmesan, Arugula, Pecans, Maple-Mustard Sauce

Shrimp Ceviche

Onion, Avocado, Peppers

Creamy New England Clam Chowder

SECOND COURSE

Chicken Milanese

Mashed Potatoes, Arugula, Tomato, Oregano Dressing Drizzle

Parmesan Encrusted Flounder

Mashed Potatoes, Asparagus, Lemon-Caper Butter Sauce

Jumbo Lump Blue Crab Cake

Mashed Potatoes, Asparagus, Mustard Sauce

Grilled Salmon

Your Choice Of Plain Grilled Or Blackened, Your Choice Of Side

THIRD COURSE

Chocolate Brownie

Vanilla Ice Cream

Key Lime Pie

Raspberry Coulis

Bread Pudding

Vanilla Ice Cream, Maple Syrup



**\$1.00 FROM THIS MEAL
DIRECTLY BENEFITS**

SOUTHWEST FLORIDA CHAPTER
**BLESSINGS IN A
BACKPACK**
#DINewithPURPOSE

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.