

CJ'S ON THE BAY

3-COURSE DINNER • \$39.00 PER PERSON

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

FIRST COURSE

Marco Seafood Chowder

Chef's Selection Of Fish And Baby Clams In A Zesty Tomato Broth

Chef's Soup Of The Day

Finest Ingredients Prepared In-House

Veggie Chili

CJ's House Salad

Mixed Greens, Cucumbers, Red Onions, Grape Tomato Medley, House Citrus Vinaigrette

Caesar Salad

Romaine Lettuce, Caesar Dressing, Croutons, Parmesan Reggiano

One (1) CJ's Crab Cake *add \$10.00*

Beef Carpaccio *add \$10.00*

SECOND COURSE

The "Sizzle" Catch

Chef's Creation Of Locally Caught Fresh Catch

Bourbon And Brown Sugar Pork Tenderloin

*Grilled Tenderloin Of Pork Marinated With Kentucky Bourbon,
Brown Sugar And A Bit Of Garlic And Ginger*

Canadian Snow Crab Legs

*One Pound Of Cold Water Snow Crab Legs
Add Additional One Pound Of Snow Crab *add \$49**

THIRD COURSE

Chocolate Lovin' Spoon Cake

*Chocolate Pudding Between Layers Of Dark,
Moist Chocolate Drenched Chocolate Cake*

Killer Key Lime Pie (GF)

*Light And Creamy Key Lime Pie In A Buttery, Gluten-Free,
Graham Cracker Crust, Served Slightly Frozen With Fresh Whipped Cream*



**\$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.