

REAL SEAFOOD COMPANY

3-COURSE DINNER • \$49.00 PER PERSON

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

FIRST COURSE

Modern Mediterranean Salad

Sliced Beets, Greens, Feta, Pepperoncini, Scallion, Cucumber, Heirloom Tomato, Classic Vinaigrette

Maine Lobster Bisque

The Wedge Salad

½ Head Iceberg Lettuce, Crispy Smoked Bacon, Grape Tomatoes, Freshly Crumbled Bleu Cheese

SECOND COURSE

Parmesan Encrusted North Atlantic Flounder

Garlic Mashed Potatoes, Asparagus, Lemon-Caper Sauce

Shrimp & Scallop Risotto

Mascarpone Risotto, Scallops, Shrimp, Asparagus, Heirloom Tomatoes, Herb Vinaigrette, Lemon-Butter Sauce

Blackened Block Island Swordfish

Grilled Asparagus, Couscous, Roasted Pepper Aioli, Mango-Pineapple Avocado Salsa

Macadamia Nut Crusted Grouper

Garlic Mashed Potatoes, Haricots Verts, Lemon Beurre Blanc

THIRD COURSE

Key Lime Pie

Freshly Whipped Cream, Raspberry Sauce

Vanilla Bean Crème Brulee

BOTTLED WINE SPECIAL FEATURES

Joel Gott Chardonay \$30

Franciscan Cabernet Sauvignon, Monterey \$40



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.