



A DINNER IN PARADISE

Local Keys Cuisine Brought to Your Home

SAMPLE COOK YOUR CATCH MENU OPTIONS

3 Course Meal

APPETIZERS: (CHOOSE 1)

- TOMATO, MOZZARELLA & PESTO BRUSCHETTA ON CROSTINI
- BLACKENED AHI TUNA ON CUCUMBER SLICES WITH TERIYAKI GLAZE
- TEMPURA LOBSTER BITES WITH SWEET TAI CHILI SAUCE
- CONCH FRITTERS WITH CAJUN AIOLI
- COCONUT SHRIMP WITH MANGO & PINEAPPLE CHUTNEY
- BAHAMIAN CONCH SALAD WITH PLANTAIN CHIPS
- SMOKED WAHOO DIP WITH CRACKERS
- CLASSIC SHRIMP COCKTAIL
- SEAFOOD TOWER (OYSTERS, SHRIMP, TUNA POKE, CONCH SALAD)
- CHARCUTERIE BOARD - SLICED MEATS & CHEESES

FISH PREPARATION STYLES: (CHOOSE 2)

- FRANCHISE - LIGHTLY BATTERED IN FLOUR & EGG WITH A SHERRY BUTTER SAUCE WITH CAPERS
- ALMOND & COCONUT CRUSTED - WITH PINEAPPLE CHUTNEY
- LEMON BROILED - IN WHITE WINE
- BLACKENED - WITH KEY LIME BEURRE BLANC

STARCH: (CHOOSE 1)

- RICE PILAF
- BAKED SWEET POTATO
- SWEET POTATO MASH
- TWICE BAKED POTATO
- LOADED BAKED POTATO
- GARLIC MASHED POTATOES

VEGETABLES: (CHOOSE 1)

- SAUTEED VEGETABLE MEDLEY (ZUCCHINI, SQUASH, BELL PEPPERS, ONIONS & GARLIC)
- ASPARAGUS
- PROSCIUTTO WRAPPED ASPARAGUS
- BROCCOLI
- FRENCH GREEN BEANS

DESSERT: (CHOOSE 1)

- KEY LIME CREME BRULEE
- KEY LIME PIE
- STRAWBERRY SHORTCAKE
- CHOCOLATE LAVA CAKE