

3 COURSE DINNER MENU \$34 PER PERSON

Taste of UTC

FIRST COURSE *select one option*

CUP OF SOUP

Spicy Seafood Gumbo or
New England Clam Chowder

SMALL SALAD

Classic Caesar Salad or
House Salad

NEW! SUSHI STACK*

Inspired by a sushi bar favorite, spicy Ahi Tuna Poke is stacked high with a layer of guacamole and spicy Lump Crab, and finished with crispy onion straws and soy sauce.

BRUSSELS SPROUTS

Served crispy with Thai chili aioli.

NEW! CRAB MAC & CHEESE

Penne pasta folded into our **NEW!** housemade chipotle cheese sauce, topped with a parmesan-bacon crumble and crowned with succulent Lump Crab.

MAIN COURSE *select one option*

DINNER FISH & CHIPS

Our all-time best selling item! Flaky North Atlantic Pollock deep-fried to golden brown. Served with French fries and one side.

TROPICAL CHICKEN BOWL

Marinated grilled chicken, mango pico, fresh avocado, queso fresco, crema and jalapeño over cilantro rice.

SEAFOOD FRA DIAVOLO

Shrimp, scallops, mussels over penne tossed in a kicked-up marinara.

DANISH BABY BACK RIBS

Locals know these are the best ribs anywhere! Half rack of tender pork ribs, slathered with BBQ sauce. Served with two sides.

NEW! CHURRASCO SKIRT STEAK

Grilled skirt steak topped with zesty chimichurri, served with cilantro rice and dressed greens. No substitutions, please.

NEW! CAJUN COBIA

Cobia filet brushed with chipotle cream sauce, roasted and crowned with Lump Crab and Parmesan-bacon crumble. Served with cilantro rice and dressed greens. No substitutions, please.

DESSERT

KEY LIME PIE

Housemade. According to some guy on Google, it's the best in Florida.

*Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If unsure of your risk, consult a physician.