Taste of UTC

3 COURSE LUNCH MENU \$18 PER PERSON

FIRST COURSE select one option

CUP OF SOUP Spicy Seafood Gumbo or New England Clam Chowder

SMALL SALAD Classic Caesar Salad or House Salad

MAIN COURSE select one option

LUNCH FISH & CHIPS

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

AMOB TACOS

Blackened Cobia or shrimp, mango pico de gallo, fresh avocado, queso fresco, drizzled with Baja crema. Served with house chips and one side. Two per order.

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.

BRUSSELS SPROUTS Served crispy with Thai chili aioli.

KABOOM SHRIMP
Gulf shrimp in spicy aioli over AMOB slaw.

DESSERT

KEY LIME PIE

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