

3 COURSE LUNCH MENU \$18 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

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 snapper fingers, mango pico de gallo, fresh avocado, queso fresco, drizzled with Baja crema. Two per order. Shrimp or Chicken also available.

CRAB MAC & CHEESE

Penne pasta in housemade chipotle cheese sauce, topped with parmesan-bacon crumbles and crowned with succulent blue crab. **FIVE STAR FLAVOR!**

BRUSSELS SPROUTS

Served crispy, tossed in ginger-soy glaze and 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.

Dive into [OysterBar.net](https://www.oysterbar.net) for menus,
locations, specials, and *our family story.*

