

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

SUSHI STACK*

Inspired by a sushi bar favorite, our spicy Ahi Tuna Poke is stacked high in layers of ahi tuna, guacamole, cucumber, pickled onion, and spicy blue crab, finished with crispy onion straws, ginger-soy glaze, and chili aioli.

BRUSSELS SPROUTS

Served crispy, tossed in ginger-soy glaze and Thai chili aioli

CRAB MAC & CHEESE

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

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

SEAFOOD FRA DIAVOLO

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

DANISH BABY BACK RIBS

Locals know these are the best ribs anywhere! A half rack of tender pork ribs, slathered with BBQ sauce.

CHURRASCO SKIRT STEAK

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

CAJUN COBIA

Brushed with chipotle cream sauce, roasted and crowned with blue 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.