



## SALAD

### **Homemade Caesar Salad (Highly Requested)**

Croutons/Parmesan/Fresh Cracked Pepper

### **Garden Spring Salad w/ Fruit and Champagne Vinaigrette**

Choice of Blueberry, Mango, Peach, Strawberry, Raspberry, Pineapple  
Or Choice of Favorite Dressing (Ranch, Blue Cheese, Balsamic, French, etc)

### **Strawberry Mix Green Salad w/Balsamic Vinaigrette**

### **Lemon Caper and Arugula Capellini Salad**

(Includes Cherry Tomatoes)

### **Creamy Lobster Salad**

w/Lettuce Leaf or Fresh Baked Baguette

## APPETIZERS

### **Jazzy Bay Biscuits**

Cheddar & Monterey Jack Biscuits Stuffed w/Roasted King Crab or Shrimp or Lobster and Garlic & Shallot Butter Smothered

### **Fried Lobster Popcorn**

w/Grilled Lemon, Garlic Aioli or Spicy Aioli or Remoulade or Tartar Sauce or Cajun Tartar Sauce

### **Crab Stuffed Mushrooms**

### **Honey Chipotle Ceviche (w/ King Crab or Lobster or Shrimp)**

### **Spicy Shrimp Cocktail**

Tail-On Shrimp w/ Horseradish & Tabasco Cocktail Sauce

### **Snow Legs (Surimi)**

Plain, Old Bay or Lemon Pepper w/House Cocktail Sauce & Lemon (Optional: Clarified Butter)

### **Deviled Smoked Salmon Cakes**

A Jazzy spin on the Original & Classic Tampa, FL Dish "Deviled Crab"  
w/Lemon & Garlic Aioli or Spicy Aioli or Remoulade or Tartar Sauce or Cajun Tartar Sauce

### **Crab Cakes**

w/Lemon & Garlic Aioli or Spicy Aioli or Remoulade or Tartar Sauce or Cajun Tartar Sauce

## SURF ENTREES

### **Garlic Herb Butter Wild Sockeye Salmon Fillet**

Over Alfredo Penne w/Blistered Cherry Tomatoes & Scallions

### **Sauteed Garlic Butter Shrimp**

Over Alfredo Penne w/Blistered Cherry Tomatoes & Scallions

### **Garlic Butter Roasted Lobster Tail Alfredo Linguini**

### **Lobster/ Snow Crab/King Crab Alfredo**

w/Choice of Pasta or Cheese Tortellini

### **Deep Fried Catfish**

### **Deep Fried Lobster Tail**

### **Atlantic or Wild Sockeye Salmon**

Honey Garlic Lemon Pepper, House Cajun Seasoned, Blackened

### **Sauteed Garlic Butter Shrimp Scampi**

over Linguini w/ Parmesan

### **Seared Chilean Sea Bass**

w/Lemon, Dill & Caper Butter

## TURF ENTREES

### **House Cajun Seasoned & Grilled Chicken Breast**

Over Alfredo Penne w/Blistered Cherry Tomatoes & Scallions

### **Fried Chicken Wings (Drumettes & Flats)**

on Pepper, Honey Lemon Pepper, Cajun Butter, Spicy Orange, Salt N Pepper (Garlic, Red Chili  
n), Teriyaki, Sweet & Spicy House BBQ, BBQ Teriyaki, Dry Jerk, Pineapple Pepper, Spicy Cool  
Ranch, Garlic Parmesan



**House Seasoned Ribeye Cap or Cut of Choice Grilled Steak Topped w/Compound Garlic Butter**

# SIDES

## **Smashed Potatoes**

w/Beef or Chicken Gravy

## **Double Lobster Garlic Butter Whipped Potatoes**

Topped w/Sous Vide Garlic Butter Lobster Tail Pieces, Fresh Garlic Butter & Chives

## **Garlic Butter Smashed Potatoes**

## **Seasoned & Roasted Creamer Potatoes**

## **Crab Cake Topped Lobster Mac n Cheese**

## **Twice Baked Potato**

Sour Cream & Chive or Cheddar & Bacon

## **Creamed Spinach**

## **Cajun Butter or Cilantro & Garlic Butter Roasted Corn on the Cob**

## **Rice Pilaf**

## **Mushroom Wild Rice**

## **Jasmine Or Brown Rice**

## **Double Lobster Mac**

## **Seasoned & Roasted Asparagus**

## **Sauteed Green Beans**

Optional: Onions, Bacon and/or Mushrooms

## **Mixed Roasted Veggies**

Broccoli, Cauliflower, Zucchini or Choice

## **Roasted Brussels Sprouts**

Optional: Bacon, Shaved Parmesan and/or Balsamic

## **Herb & Garlic Butter Toasted French Bread**

## **Cheddar & Monterey Jack Biscuits**

