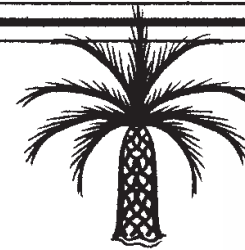


# PJ'S SEAGRILLE INNOVATIVE DINNER CUISINE



## ALA CARTE APPETIZERS

TOMATO BASIL CRAB BISQUE - PJ's signature recipe  
5 Cup 6 Bowl

OYSTER STEW - prepared to order  
10 Bowl

SHRIMP WELLINGTON - wonton wrapped shrimp served with a honey plum and Creole mustard dipping sauces  
13

DUCK SPRING ROLLS - crispy spring rolls stuffed with roasted duck and julienne vegetables served with a Thai pineapple sauce  
13

FRIED ARTICHOKE HEARTS - lightly breaded and served with a cumin mayonnaise  
8

PAN SEARED SEA SCALLOPS - seared in anisette butter and topped with crispy prosciutto and fresh chopped basil  
Market

SOUP DU JOUR - only the freshest ingredients  
CUP -5 BOWL - 6

NEW ORLEANS STYLE SPICY FRIED OYSTERS - served with a Jalapeno aioli and apple slaw  
16

MARGARITA SHRIMP - chilled Gulf shrimp marinated in a tangy tequila dipping sauce  
12

QUESADILLA - flour tortillas filled with chicken or lump blue crab, melted Goat cheese, Parmesan and fresh house made corn salsa  
with chicken 13 with crab 15

Grade A # 1 YELLOW FIN TUNA TARTAR - tossed in a sesame soy vinaigrette garnished with pickled ginger, wasabi and wontons  
\*\*please be advised there can be a potential health risk associated with consuming uncooked seafood Market

## MARKET GREENS

CAESAR SALAD - romaine lettuce tossed with Caesar dressing, shaved Parmesan and topped with eggplant croutons  
9 with chicken 14 with shrimp 16

MIXED HOUSE SALAD - mixed field greens topped with tomato, shredded purple cabbage, carrots and sliced cucumber offered with choice of housemade dressing  
6

SPINACH SALAD - fresh spinach tossed with a crumbled Bleu cheese, seedless red grapes and warm bacon vinaigrette  
9

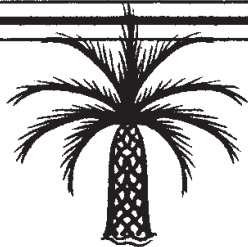
WALDORF - fresh mixed field greens tossed with apples, walnuts, poached pear and grapes dressed in light apple cider mayonnaise  
9

CAPRESE - vine ripe tomato, Buffalo mozzarella and fresh basil drizzled with balsamic vinaigrette  
9

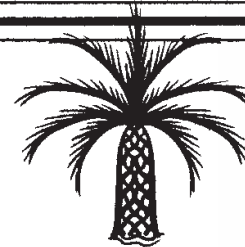
PJ'S MARKET SALAD - mixed field greens topped with roasted seasonal vegetables in an olive marinade  
6

ROASTED BEET SALAD - in house roasted beets marinated and tossed with Feta cheese, toasted almonds, red wine shallot vinaigrette served over fresh field greens  
9





## PJ'S SEAGRILLE INNOVATIVE DINNER CUISINE



### FRESH FROM THE DOCK

#### A.T.S. (ALL THAT STUFF) GROUPEL OR SNAPPER

*lightly breaded and pan sauteed with lemon, white wine and garlic with sauce beurre blanc* *Market*

**GASPARILLA LUMP BLUE CRAB CAKES** - sauteed lump blue crab cakes served with honey plum and Creole mustard sauces

*29 - Two cakes/ 16 One Cake*

**SEARED GRADE A #1 YELLOW FIN TUNA** - lightly blackened seared tuna cooked to your specs with Boca berry and Thai chili sauces and served with blackened pineapple

*Market*

#### LOCAL CATCH GROUPEL OR SNAPPER

**BLACKENED** - Cajun seasoned and seared topped with sauce beurre blanc **BRONZED** - lightly Cajun seasoned and seared topped with sauce beurre blanc  
*Market*

**FRIED COCONUT SHRIMP**- coconut dusted Gulf shrimp served with a Thai pineapple dipping sauce

*32 Full/20 Half*

**COMBINATION PLATTER** - lightly battered and fried Gulf coast oysters, Gulf shrimp and local fish fingers served with traditional cocktail and/or tangy tartar sauce - Pick all three or your favorite combo

*32 Full/20 Half*

#### LOCAL CATCH - GROUPEL OR SNAPPER

**KEY WEST STYLE** - broiled with capers, shallots, lemon served with sauce beurre blanc *Market*

**BEST CATCH** - nightly preparations of only the freshest catch paired with the freshest ingredients

*Market*

### OFF THE GRILL OR OUT OF THE PAN

**KEY LIME CHICKEN** - lightly breaded chicken breast de glazed with Keylime juice and butter

*26 Full/ 16 Half*

**CHEF'S GRILL SPECIAL** - Nightly feature grilled with only the finest cuts of meat

*Priced Nightly*

**CHICKEN MARSALA** - sauteed chicken breast tossed with exotic mushrooms and light cream, finished with Marsala wine

*26 Full/ 16 Half*

### FRESH FROM THE DOCK AND GRILL ITEMS SERVED WITH NIGHTLY SIDE DISHES

### PASTABILITIES

**SHRIMP OR CHICKEN PAD THAI** - oriental noodles tossed with sauteed julienne fresh vegetables, toasted coconut, Gulf shrimp or grilled chicken with a peanut pad thai sauce

*Shrimp 32 Full/ 20 Half Chicken 27 Full/18 Half*

**SHRIMP OR SCALLOP RISOTTO**- grilled Gulf shrimp or scallops served over risotto with fresh spinach, onions and exotic mushrooms

*Shrimp 32 Full/20 Half Scallop 34 Full/ 22 Half*

**SEAGRILLE SEAFOOD PASTA** - grilled Gulf shrimp and catch of the day sauteed in extra virgin olive oil with ripe tomato, scallions, garlic, black olives and capers served over fettuccine with freshly grated parmesan cheese

*32 Full/ 20 Half*

**TAKE AWAY 941-964-0806**

**20% GRATUITY ADDED TO PARTIES OF SIX OR MORE**

