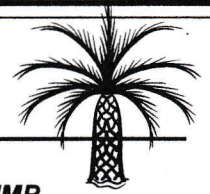


# PJ'S SEAGRILLE INNOVATIVE DINNER CUISINE



## FRESH FROM THE DOCK

### **GROUPEL OR SNAPPER A.T.S.**

ALL THAT STUFF - LIGHTLY BREADED AND PAN SAUTEED WITH LEMON, WHITE WINE AND GARLIC FINISHED WITH SAUCE BEUREE BLANC

**Market**

### **SEARED GRADE A #1 YELLOW FIN TUNA**

LIGHTLY BLACKENED SEARED TUNA COOKED TO ORDER WITH BLACKENED PINEAPPLE, BOCA BERRY, THAI CHILI AND WASABI SAUCES

**Market**

### **KEY WEST STYLE GROUPEL OR SNAPPER**

BROILED FRESH GROUPEL OR SNAPPER WITH CAPERS, SHALLOTS, LEMON JUICE AND FINISHED WITH SAUCE BEURRE BLANC

**Market**

### **GASPARILLA LUMP BLUE CRAB CAKES**

SAUTEED LUMP BLUE CRAB CAKES SERVED WITH HONEY PLUM AND CREOLE MUSTARD SAUCES

**34 Two cakes/ 22 One Cake**

### **FRIED COCONUT SHRIMP**

COCONUT DUSTED GULF SHRIMP SERVED WITH THAI PINEAPPLE DIPPING SAUCE

**32 Full / 22 Half**

### **COMBINATION PLATTER**

LIGHTLY BREADED AND FRIED GULF SHRIMP, OYSTERS AND FRESH GROUPEL SERVED WITH TRADITIONAL COCKTAIL AND TARTAR SAUCES - CHOICE ALL THREE OR YOUR FAVORITE COMBO

**34 Full / 23 Half**

### **BLACKENED OR BRONZED GROUPEL OR SNAPPER**

FRESH GROUPEL OR SNAPPER SEARED WITH CAJUN SEASONING AND FINISHED WITH SAUCE BEURRE BLANC

**Market**

### **BEST CATCH**

FRESH CATCH OF THE DAY PREPARED BY THE CHEF WITH THE FINEST INGREDIENTS

**Market**

## PASTABILITIES

### **SHRIMP OR CHICKEN PAD THAI**

ORIENTAL NOODLES TOSSED WITH SAUTEED JULIENNE FRESH VEGETABLES, TOASTED COCONUT, GULF SHRIMP OR GRILLED CHICKEN WITH A PEANUT THAI SAUCE

**Shrimp 32 Full / 22 Half Chicken 30 Full / 22 Half**

### **SHRIMP OR SCALLOP RISOTTO**

GRILLED GULF SHRIMP OR SCALLOPS SERVED OVER RISOTTO WITH FRESH SPINACH, ONIONS AND EXOTIC MUSHROOMS

**Shrimp 32 Full / 22 Half Scallop 34 Full / 24 Half**

### **SEAGRILLE SEAFOOD PASTA**

GRILLED GULF SHRIMP AND FRESH CATCH SAUTEED IN EXTRA VIRGIN OLIVE OIL, RIPE TOMATOES, SCALLIONS, GARLIC, BLACK OLIVES & CAPERS SERVED OVER FETTUCCHINE WITH FRESHLY GRATED PARMESAN

**32 Full / 24 Half**

## OFF THE GRILL OR OUT OF THE PAN

### **KEY LIME CHICKEN**

LIGHTLY BREADED CHICKEN BREAST DE GLAZED WITH KEYLIME JUICE AND BUTTER

**30 Full / 18 Half**

### **CHICKEN MARSALA**

SAUTEED CHICKEN BREAST TOSSED WITH LIGHT CREAM, EXOTIC MUSHROOMS AND FINISHED WITH MARSALA WINE

**31 Full / 19 Half**

### **CHEF'S GRILL SPECIAL**

NIGHTLY FEATURE GRILLED WITH ONLY THE FINEST CUTS OF MEAT

**Priced Nightly**

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