



DAYTONA BEACH'S

Official Culinary Celebration

September 1 - 30, 2026

First Course

BANG BANG SHRIMP

Crispy Shrimp | Bang Bang Sauce | Lemon

SHORES SALAD

Mixed Greens | Crumbled Goat Cheese | Dried Cranberries | Candied Walnuts |
White Balsamic Vinaigrette

Second Course

FISH TACOS

Blackened Mahi or Shrimp | Cilantro-Lime Cabbage | Mango Salsa | Lime Crema |
Flour Tortillas | Tri Colored Tortilla Chips | Salsa

STEAK FRITES

Flat Iron Steak | Chimichurris Sauce | Truffle Fries

Third Course

BROWNIE SKILLET

Warm Fudge Brownie | Vanilla Bean Ice Cream | Caramel Drizzle | Sea Salt

CRÈME BRÛLÉE

Baked Custard | Burnt Sugar | Mixed Berries | Fresh Whipped Cream

\$40 per person

Tax and tip not included. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

