

\$50 Per Person

Choose one (1) item from each section. Tax and Gratuity not included.

APPETIZERS

PORK NACHOS

House made potato chips, cheddar jack, caramelized onions, mojo pulled pork, shaved jalapenos, cilantro lime crema, spicy gastrique

MILLIE'S SMOKED FISH DIP

Fresh local fish smoked in house and prepared with fresh onions, herbs, and mayonnaise served with crostini's

GRILLED STREET CORN

Grilled corn, cotija cheese, cilantro, spicy mayo

STEAK & MUSHROOM SOUP

DINNERS

LOCAL FISH OR SHRIMP FRANCAISE

Choice of Local fish or Shrimp, angel hair & lemon caper beurre blanc

SOUS VIDE PORK CHOP

Confit & grilled, pineapple jalapeño glaze, fingerling potatoes, roasted cauliflower

LOCAL SHRIMP N GRITS

Local Ponce Inlet white shrimp, andouille, fresh ground pork sausage, house smoked tomato vinaigrette, Marsh Hen Mills cheddar grits

SCALLOP PASTA

1/2 lb of fresh New Bedford, MA scallop chunks blackened or grilled, angel hair pasta, lemon caper beurre blanc

DESSERTS

HELEN ROSIE'S WORMS IN THE DIRT

House made dark chocolate mousse, chocolate cookie crumbles, gummy worms

TROPICAL BREAD PUDDING

Butter cake, pineapple, coconut, macadamia nuts, white chocolate, quava glaze

BERRY BOURBON AND BISCUIT COBBLER

Mixed berries topped with homemade sugar biscuit crumbles and fresh whipped cream