HOGFISH HARRY'S
RESTAURANT + BAR

SCAN HERE TO DIRECTLY BLESSINGS BENEFIT

$1.00 FROM EVERY MEAL SOLD BENEFITS SOUTHWEST FLORIDA CHAPTER BLESSINGS IN A BACKPACK #DINEWITHPURPOSE

SAVE · SUPPORT · CELEBRATE
10 YEAR ANNIVERSARY
SIZZLE DINING™
SOUTHWEST FLORIDA
SEPTEMBER 1 - 30, 2026

SIZZLE DINING • DINNER MENU

3 Courses • $44 Per Person

FIRST COURSE

CHOOSE ONE

GUACAMOLE DIP
Mango Pico/ Tortilla Chips

CRISPY WINGS
Pineapple Sweet Hot/ Chives/ Bleu Cheese

PEI MUSSELS
Chorizo/ Roasted Garlic/ Blistered Tomato Broth/ Herb Focaccia

COCONUT SHRIMP
Pineapple Slaw/ Mango Horseradish Chutney

SIDE HOUSE SALAD
Baby Greens/ Macadamia Nuts/ Cucumbers/ Tomatoes/ Pickled Red Onion/ Crumbled Bleu Cheese/ Apple Cider Vinaigrette

SIDE SHAVED BRUSSELS & KALE SALAD
Shaved Brussels Sprouts/ Kale/ Pine Nuts/ Sun-Dried Cranberries/ Butternut Squash/ Meredith Dairy Goat Cheese/ Radicchio/ Lemon Maple Dressing

SECOND COURSE

CHOOSE ONE

FISH OF THE DAY
Creamy Parmesan Orzo/ Beechwood Mushroom/ English Peas/ Sun-Dried Tomato/ Thai Basil Sauce/ Hay Leeks

LOBSTER & SHRIMP MAC & CHEESE
Cavatappi/ Applewood Bacon/ Smoked Gouda and Gruyere Bechamel

BOUILLABAISSE
Mediterranean Seafood Stew/ Tomato Garlic Herb White Bone Broth/ Black Grouper/ Tripletail/ Salmon/ Shrimp/ Mussels/ Rouille Crostini

COCONUT SHRIMP
Coconut Lemongrass Scented Jasmine Rice/ Haricot Verts/ Mango Horseradish Chutney

BABY BACK RIBS
Sweet and Spicy Rubbed/ Signature BBQ/ Fries/ Pineapple Coleslaw

CRISPY HALF CHICKEN
Coconut Thai Curry/ Lemongrass Scented Jasmine Rice/ Blistered Asparagus

SPICED HOGFISH
Coconut Lemongrass Jasmine Rice/ Haricot Verts/ Pineapple Ginger Butter

YELLOWTAIL SNAPPER (ADD $15)
Herb Roasted Fingerlings/ Citrus Grilled Broccolini/ Sun-Dried Tomato Romesco/ Jumbo Lump Scampi

TRIPLETAIL (ADD $15)
Asiago Gnocchi/ Leeks/ Roasted Tomatoes/ Brussels Sprouts/ Chopped Shrimp/ Aged Sherry Lobster Butter

THIRD COURSE

CHOOSE ONE

PINEAPPLE UPSIDE DOWN CAKE
Spiced Rum/ Red Cherry Gastrique/ Toasted Coconut Ice Cream

KEY LIME PIE
Graham Cracker Crust/ Lime Zest/ Whipped Cream

MEXICAN CANDY MARGARITA

Corazon Blanco/ peach liquor/ lime juice/ jalapeño **$12**

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.