

Aqua Seafood, Steaks & Raw Bar

North Naples

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Cup of New England Clam Chowder or Cuban Gumbo

Mushroom Truffle Risotto

Crab Stuffed Avocado

Cold crab salad stuffed into half a avocado

Crab Cake

Pan seared

Filet Mignon Skewer

On top a mashed kidney bean cake

SECOND COURSE

Almond Crusted Snapper

Topped with a cucumber vegetable slaw, red wine pear beurre rouge, side of coconut-pineapple risotto

Cavatelli Scallops

Shallots, roasted tomato, shiitake and truffle butter

14oz. NY Strip Steak

Broccolini and side of Yukon gold puree

Ossobuco

Slow-braised pork shank, forest mushroom & truffle risotto

Garden Fettuccine

Fresh garden vegetables tossed in olive oil and garlic

DESSERT

Vanilla Ice Cream

Key Lime Pie

Molten Lava Cake

Carrot Cake

SIZZLE COCKTAIL - \$12

Blueberry Lemon Drop Martini

Blueberry vodka, limoncello, splash of blueberry sweetener and splash of lemonade



BENEFITING:

SOUTHWEST FLORIDA CHAPTER
**BLESSINGS IN A
BACKPACK**
#DINewithPURPOSE

**SIZZLE
DINING**

SEPTEMBER 3 - 30, 2025

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.