

Fresh Catch Bistro

Fort Myers Beach

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Mozzarella Caprese

Fresh mozzarella cheese layered with red beefsteak tomatoes drizzled with evoo, balsamic glaze and garnished with fresh basil

Mussels

Black mussels with a lemon grass tomato broth, served with a garlic crostini

Chargrilled Octopus

Served with pan-roasted marbled potatoes and finished with our scampi sauce

SECOND COURSE

Spiced Pecan & Cranberry Crusted Grouper

Baked fresh grouper encrusted with pecans and cranberries, topped with tropical fruit salsa and sweet chili drizzle, served with citrus rice

Snapper

Pan-seared and topped with Cajun shrimp sauce, served with risotto and chef's vegetables

Shrimp Mediterranean

Jumbo shrimp sautéed with lump crab meat in a caper, artichoke heart, sun-dried tomato, lemon butter sauce, and served with creamy risotto

12oz. NY Strip

Choice center-cut steak, cooked to your liking, served with a mushroom Cognac demi-glace. Choice of mashed potato or baked potato, and mushroom risotto or vegetable of the day

THIRD COURSE

Limoncello Cake

Vanilla cake, limoncello infused cream frosting, white chocolate

Chocolate Overload Cake

Chocolate cake, chocolate mousse, dark chocolate ganache



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.