Keewaydin's

Naples

3-COURSE DINNER • $39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Caribbean Chowder
Gulf seafood, littleneck clams, plantain, yuca chips

New England Clam Chowder
Creamy broth of clams, yukon gold potatoes, bacon

Citrus Caesar
Chopped romaine mix, parmesan crisp, sourdough croutons classic Caesar or smoked oyster-Caesar dressing

Coconut Mussels
Coconut milk, cilantro, grilled bread

Farmer's Market
Artisan lettuces, mandarin orange, watermelon, local tomatoes, banana vinaigrette

Gazpacho
Greek yogurt, cucumber

SECOND COURSE

Classic Grouper and Chips
French fries, coleslaw, remoulade, cocktail sauce

Fried Shrimp n' Chips
French fries, coleslaw, key-lime mustard, cocktail sauce

Seafood Pasta
Shrimp, clams, mussels, white wine and garlic-tomato sauce, linguini

Chicken Milanese
Kale, arugula, parmesan, lemon infused olive oil, warm tomato broth

Blackened Mahi-Mahi
Mango papaya salsa, roasted sweet potatoes

Braised Short Ribs **+$10**
Guava BBQ, sauteed greens, mashed potatoes

Crab-topped Grouper +$10
Cilantro-lime rice, sauteed spinach, tomato-scampi sauce

Rum Glazed Salmon +$10
Creamy corn couscous, sauteed green beans

THIRD COURSE

Key Lime Pie
Tart key lime custard, toasted mile-high Italian meringue, brown butter crust

Passion Fruit Cheesecake
Vanilla Chantilly, passion fruit coulis, buttery almond crust

SIZZLE COCKTAIL +$15

Marco Island Margarita
Corazon reposado, mi campo blanco, triple sec, gran gala floater served on the rocks or frozen

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.