Sea Salt

Naples

3-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Crispy Shrimp
Speck ham, lemon caper beurre blanc

Baked Oysters
Blue crab, dynamite sauce, ritz cracker

Mango & Burrata
Basil, grilled onion vinaigrette, lime

Yellowfin Tuna Crudo + $5
Roasted pepper romesco, orange, pumpkin seeds

SECOND COURSE

Gnocchetti
Seafood ragu, lemon, zucchini, roasted tomato

Steamed Branzino
Spinach, salsa pantelleria, lemon agrumato

Pan Flashed Mahi Mahi
Crustacean sauce, cauliflower risotto, grilled artichoke

Salmon Piccata
Burrata potato, haricots verts, lemon caper

Petite Filet + $15
Tuscan truffle fries, wild mushroom sauce

THIRD COURSE

Peanut Butter Parfait
Warm ganache, cinnamon chantilly, macaron, candied peanuts

Bomboloni
Ricotta doughnuts, passion fruit curd, mascarpone crème fraîche

Gelato
Choice of: double chocolate, vanilla, pistachio

Sizzle Cocktail - $14

Clementine Crush
Grey Goose L'Orange, mint, fresh lime juice, agave, orange slice

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.