The Claw Bar

Naples

3-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Hamachi Crudo
Citrus soy, smoked sea salt, pickled fresno, micro cilantro

Savoy Salad
Butter head lettuce, cornbread croutons, feta, grilled corn, heirloom cherry tomato, pickled red onion, poblano ranch dressing

Crayfish Arancini
Tasso ham, pickled fresno, pecorino, micro cilantro, spicy mayo

Baked Oysters Alciatore
Spinach, bacon, cream, Pernod, citrus beurre blanc

SECOND COURSE

Roasted Maitake Mushroom Pappardelle
Whipped ricotta, basil, pecorino romano, hot honey & chile

Grilled Swordfish
Sweet pepper cous cous, sauteed spinach, poblano butter sauce

Artichoke & Crab Stuffed Shrimp
Crispy frites, lemon butter sauce, fine herbs

Oven Roasted Triggerfish
Lobster & crab stuffing, shrimp rice, farm vegetables, pineapple togarashi miso butter

Charleston Chicken
Roasted organic half chicken, buttered hot sauce, sweet potato spaetzle, shaved brussel sprouts, pickles, honey gastrique

THIRD COURSE

Snickerdoodle Cookie Crunch
Vanilla ice cream, spiced apple jam, crunchy oats, sea salt caramel

Beignets
Chocolate & caramel sauces

Sorbet
Seasonal flavors

SIZZLE COCKTAIL - $14

Spanish Sangria
Orange rum, grapefruit and apricot liqueurs, grapefruit juice, rose

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.