

USS Nemo Restaurant

Naples

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Creamy Maine Lobster Soup

Saffron, sherry, lobster

Salmon (Raw) Won-Tacos

Asian mayo, scallions, tobiko, cucumber, regular or spicy

Seafood Ceviche

Sea bass, shrimp, snapper, octopus, grilled pineapple, ginger, lime juice

Grilled Mediterranean Octopus +\$8

Asian pear, chick peas, macadamia nuts, romesco sauce, black garlic emulsion

Arugula Salad

Red pepper, truffle aged pecorino cheese, lemon-extra virgin olive oil dressing

SECOND COURSE

Grilled Branzino with Sautéed Artichokes

Pesto potato, feta cheese, tomato-olive, pine nuts, with a warm vinaigrette

Lobster & Shrimp Pappardelle Pasta

Cold water lobster, applewood bacon, leeks, corn, peas and lobster infused creamy tomato sauce

Admiral Tso's Cauliflower or Chicken Tempura

Fragrant sweet & sour sauce, jasmine rice, wok stir-fry Asian vegetables

Nemo's Ultimate Miso Sea Bass +\$10

*With truffle-lobster risotto, grilled asparagus, bok choy tempura, and our famous citrus-ginger butter sauce
add-ons foie gras +\$16 • U8 scallop +\$15/each*

THIRD COURSE

Fresh Coconut Cream Pie

White chocolate shavings, toasted coconut

Nut & Pear Bread Pudding

Warm with nutmeg caramel, white chocolate

Chocolate Decadence

70% Cocoa premium flourless cake, white chocolate ice cream, pistachio brittle

SIZZLE COCKTAIL - \$9

The Sizzlito

Rhumero, fresh lime juice, mint and redbull



BENEFITING:
SOUTHWEST FLORIDA CHAPTER
**BLESSINGS IN A
BACKPACK**
#DINEWITHPURPOSE



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.