



 **Marco Island**
SIZZLE
 **DINING**
MENUS

EST. 1954



CJ's On The Bay

Marco Island

3-COURSE DINNER • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Soup

Marco seafood chowder, chef's soup of the day, veggies chili

Salad

Cj's house salad, caesar salad.

SECOND COURSE

The "Sizzle" Catch

Chef's creation of locally caught fresh fish, served with your choice of two sides.

Chicken Piccata

Lightly breaded chicken breast sauteed and prepared with a white wine, lemon-butter and caper sauce, Served with your choice of two sides

Canadian Snow Crab Legs

One-pound cold water snow crab legs, served with your choice of two sides.

Add a shrimp skewer to any entree +\$10

THIRD COURSE

Killer Key Lime Pie GF

Light and creamy key lime pie in a butter gluten free graham cracker crust, served with fresh whipped cream

Choc'late Lovin' Spoon Cake

Chocolate pudding between layers of dark, moist chocolate drenched chocolate cake



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.

Italian Deli and Market

Marco Island

2-COURSE LUNCH • \$19.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Parmesan Truffle Fries

Caesar Side Salad

SECOND COURSE

Neapolitan-Style Margherita Pizza (12")

The Italian Sandwich

Eggplant Parmesan Sandwich



BENEFITING:

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

**SIZZLE
DINING**

SEPTEMBER 3 - 30, 2025

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Italian Deli and Market

Marco Island

3-COURSE DINNER • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Caesar Salad

Eggplant Rollatini

SECOND COURSE

Penne Bolognese

NY-Style Cheese Pizza (16")

Chicken or Veal Parmesan w/ Pasta +\$10

THIRD COURSE

Cannoli

Tiramisu

SIZZLE COCKTAIL - \$8

"Order at Bar"

Sizzle Aperol Spritz



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Pinchers

All SWFL Locations

3-COURSE DINNER • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE
beverage, gratuity, and tax not included

FIRST COURSE

Soup

*Cup of crab and corn chowder
New England clam chowder*

Salad

*Caesar Salad
House Salad*

SECOND COURSE

Famous Fish & Chips

*Alaskan pollock served with fries and coleslaw
Can substitute for other side items*

Shrimp Platter

Choose from 9 deliciously prepared ways: grilled, fried, blackened scampi, peel & eat (hot or cold) BBQ, coconut, buffalo, boom boom, served with two side items

Mahi Platter

Choice of fired, grilled, broiled, or blackened, served with two side items

Gulf Grouper Sandwich

A grouper filet grilled, broiled, blackened, or lightly breaded and fried, served on a toasted roll, with two side items

Shrimp Scampi

a generous amount of Gulf shrimp sauteed in lots of garlic, butter and wine with our secret family spices, served over pasta with a side of garlic bread

THIRD COURSE

Slice of Key Lime Pie

Served slightly frozen



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Zaza Mexican Restaurant

Marco Island

3-COURSE DINNER • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

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FIRST COURSE

Tortilla Soup

Chicken-tomato broth, spices, crispy tortilla strips to garnish

Flautas

2 crispy fried tortillas filled with queso fresco, guacamole to dip, sour cream drizzle

Mariquitas

Fried crispy tostones topped with cod salad, drizzle avocado crema

Pacifico Seafood Salad +\$7

Pink shrimp, bay scallop, calamari, baby octopus, celery, red onion, lime vinaigrette, cilantro sprigs

SECOND COURSE

Surf and Turf Enchiladas

3 Enchiladas, crab meat, shrimp and short ribs, rojo guajillo cheese sauce, rice and beans

Mix and Match Fajita

*Sauteed peppers and onions, chicken breast, sirloin flap meat, served over sizzling plate, tortillas
Gulf Large shrimp +\$5*

Queso Birria Tacos

*3 Grilled tortillas in guajillo oil, braised birria short rib meat, monterey cheese, cilantro and onion,
birria jus for dipping, served with rice and beans*

Snapper Veracruz +\$10

*Yellowtail snapper fillet, grape tomatoes, onion, olives, bay leaf, Chardonnay lobster-saffron
tomato broth, mashed potatoes*

THIRD COURSE

Dulce De Leche Cake

Vanilla cake topped with dulce de leche mousse, salted caramel sauce

Mexican Sundae

Fried churro dusted in cinnamon sugar, vanilla gelato, warm chocolate sauce, maraschino cherries



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