

Hogfish Harry's Restaurant + Bar

Naples

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

PEI Mussels

Chorizo, roasted garlic, blistered tomato broth, herb focaccia

Guacamole Dip

Mango pico, tortilla chips

House Salad

Baby greens, macadamia nuts, cucumber, tomatoes, pickled red onion, crumbled blue cheese, apple cider vinaigrette

Flash Fried Calamari

Sweet peppers, Florida orange chili

Classic Caesar

Brioche croutons, shaved parmesan

SECOND COURSE

Crispy Half Chicken

Coconut Thai curry, lemongrass scented jasmine rice, blistered asparagus

Coconut Shrimp

Coconut lemongrass scented jasmine rice, haricot verts, mango horseradish chutney

Gulf Shrimp & Maine Lobster Mac & Cheese

Cavatappi, applewood bacon, smoked gouda and gruyere bechamel

Baby Back Ribs

Sweet and spicy rubbed, signature BBQ, fries, pineapple coleslaw

Yellowtail Snapper +\$10

Herb roasted fingerlings, citrus grilled broccolini, sun-dried tomato romesco, jumbo lump scampi

Spiced Hogfish +\$10

Coconut lemongrass jasmine rice, haricot verts, pineapple ginger butter

DESSERT

Key Lime Pie

Graham cracker crust, lime zest, whipped cream

Pineapple Upside-Down Cake

Red cherry gastrique, toasted coconut ice cream

Please alert your server to any food allergies you may have



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.