DEEP LAGOON

Sizzle Dining MENU

SCAN HERE TO DIRECTLY BENEFIT BLESSINGS

$1.00 FROM EVERY MEAL SOLD BENEFITS SOUTHWEST FLORIDA CHAPTER BLESSINGS IN A BACKPACK #DINEWITHPURPOSE

SAVE · SUPPORT · CELEBRATE 10 YEAR ANNIVERSARY SIZZLE DINING SOUTHWEST FLORIDA

SEPTEMBER 1 - 30, 2026

3-Course Meal • $39 Per Person • Choice of one dish from each course

FIRST COURSE

CUP OF HOUSE NEW ENGLAND CLAM CHOWDER Our version of the traditional recipe with an abundance of chopped clams, diced potatoes, onions, celery & fresh herbs & spices in an exceptionally creamy chowder.

CUP OF SEAFOOD GUMBO A seasonal assortment of seafood, andouille sausage, okra, Cajun trinity (celery, bell pepper, onion), & tomatoes simmered with special herbs & Cajun spices.

DEEP LAGOON'S SIDE HOUSE SALAD A healthy blend of crisp salad greens topped with grape tomato, cucumber, carrots, croutons & cheddar cheese. Tossed in our lemon dijon dressing.

SIDE CAESAR SALAD Romaine lettuce pieces lightly tossed with our house Caesar dressing, shaved Parmesan cheese, seasoned croutons.

TUNA TATAKI* Tuxedo sesame crusted & seared rare Yellowfin tuna surved with pickled ginger, sweet soy drizzle, wasabi, & seaweed salad. ***(Additional $5)***

TRADITIONAL SHRIMP COCKTAIL Served with our signature cocktail sauce. ***(Additional $5)***

CORN & CRAB FRITTERS Fried to a golden brown & drizzled with a zesty BBQ sauce. Served with stone mustard for dipping. ***(Additional $5)***

SECOND COURSE

CRAB CAKE SANDWICH Pan-seared crab cake on a kaiser bun with lettuce, tomato & a House-made stone mustard sauce. Served with French fries & coleslaw.

HOGFISH FISH & CHIPS Dusted in our unique breading & deep fried. Served with our French fries & homemade coleslaw.

FRIED GROUPER TACOS Two flour tortillas with House-made coleslaw, cheese & chipotle sauce, with avocado pico de gallo on the side. Served with jasmine rice & plantains.

CHICKEN MARSALA Sautéed boneless chicken breast topped with a sweet marsala wine reduction & mushrooms. Served over linguini.

CAPTAIN'S PLATTER A combination of shrimp, grouper & scallops. Served blackened with sides of green beans & jasmine rice. ***(Additional $5)***

SNOW CRAB Served with butter whipped mashed potatoes & grilled asparagus. ***(Additional $10)***

FILET* A petite 6oz steak seasoned & grilled. Served with butter whipped mashed potatoes, grilled asparagus & a side of béarnaise sauce. ***(Additional $10)***

THIRD COURSE

KEY LIME PIE Tart, creamy & sweet in a classic graham cracker crust.

PINEAPPLE UPSIDE DOWN CAKE Served up warm & gooey.

ESPRESSO MARTINI Blue Ice Espresso Vodka, Galliano Espresso Liqueur, Baileys, & Owen's Nitro-Infused Espresso shaken & topped with cacao powder.

Cannot be combined with any other offers except Summer of Wine.

Fresh • Local • Social

DEEPLAGOON.COM