PRESENTED BY:

Mercedes-Benz
of Bonita Springs

FISHTALE GRILL
BY MERRICK SEAFOOD

FIRST COURSE [Pick one item]

CUP OF HOMEMADE SOUP
Manhattan clam chowder
Fishtale seafood chowder
Lobster bisque +$1

[2 Course Lunch....$21]

SALAD
Petite house salad
Caesar salad +$1

ENTREES

CHEF'S TRIO OF THE DAY

LINGUINE CLAMS OR MUSSELS
Choice of marinara or garlic, wine butter

TRIO SALAD
Fresh Ahi tuna salad, egg salad, shrimp salad - served with tomato, mixed greens and crostini.

FGCU

*$1 from every meal benefits the Sizzle SWFL FGCU Food & Beverage Scholarship

SIZZLE SWFL
RESTAURANT WEEK

FISHTALE GRILL
BY MERRICK SEAFOOD

[3 Course Dinner....$36]

FIRST COURSE [Pick one item]

Manhattan Clam Chowder - Made with spicy tomato broth

Fishtale Seafood Chowder - Shrimp, clams, and grouper and a white creamy clam base

Homemade Lobster Bisque - Lobster Cream [+$1]

Petite House Salad

Petite Caesar Salad [+$1]

Jumbo Shrimp Cocktail - 3 jumbo shrimp with spicy cocktail sauce and Dijon Aioli

Deconstructed Oyster Rockefeller - Creamy spinach, bacon, and crab topped w/ 2 fried oysters

Char-Grilled Octopus - Served with crostini

ENTREES [Pick one item]

Chef's Trio of the Day - Chef's choice of 3 items of the day

Lobster Macaroni & Cheese - Served w/ cornbread

Pan-seared Black Grouper - Rock shrimp risotto, baby spinach and lobster fume

Fried New England Basket - Fresh Cod, scallops and whole belly clams lightly battered and fried, served with french fries and coleslaw

Bacon-Wrapped Petite Filet Mignon - Served with honey butter, colossal fried shrimp over blue cheese mashed potatoes and chef's vegetables.

HOMEMADE DESSERTS [Pick one item]

Ricotta Cheesecake w/ Raspberry Puree
Key Lime Pie
Tiramisu

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SIZZLE SWFL RESTAURANT WEEK