



Arcadia Bluffs South Course

Seafood Night

Soup & Salad

Manhattan Clam Chowder

Classically Prepared with Clams, Vegetables, and Potatoes in a Savory Tomato Broth

She Crab Soup

Rich and Creamy Crab Bisque Topped with Lump Crab Meat

Shrimp Louie Salad

Blackened Shrimp on a Bed of Romaine Lettuce with Corn, Fire Roasted Tomato, Hard Boiled Egg, and Crispy Fried Wonton Strips Drizzled with 1000 Island

Small Plates

Calamari

Lightly Dusted, Crispy Fried Calamari Tossed in a Parmesan and Lemon Herb Medley Served with Citrus Aioli

Coconut Shrimp

Coconut Battered Shrimp Served Crispy Fried with Sweet Chili Oil

Lobster Hush Puppy

Crispy and Tender Cornmeal Fritter Filled with Succulent Lobster Meat Deep Fried Until Golden Served with Cajun Remoulade

Entrées

Salmon

Seared Salmon Served with Lemon Herb Risotto and Green Beans Topped with Citrus Butter

Mahi Mahi

Blackened Mahi Mahi Served with Coconut Jasmine Rice and Sautéed Zucchini and Tomatoes

Cioppino

Sea Bass, Mussels, and Scallops Stewed with White Wine and Garlic in a Hearty Tomato Broth Served with Toasted Crostini