



MENU #1

SOUP & SALAD

CHOOSE ONE

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MIX GARDEN GREENS WITH SHALLOTS DRESSING
OR
CESAR SALAD WITH PARMESAN DRESSING, PESTO AND CROSTINI
OR
SOUP OF THE EVENING

ENTRÉE

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FISH AND CHIPS, WHIPPED TARTER SAUCE,
MALT VINEGAR SLAW, POTATO CHIPS
OR
RAINBOW TROUT ALDER-WOOD GRILLED
WILD MUSHROOMS, BACON, ALMONDS, AND BROWN BUTTER
OR
GRILLED CHICKEN BREAST PAILLARD
HERB BUTTER WITH GREEN SALAD &
SHAVED PARMESAN
OR
KANSAS CITY SIRLOIN SLICED (CHIMICHURRI SAUCE)
GRILLED WITH ROASTED GARLIC FINGERLING POTATOES
AND CHOPPED TOMATO SALAD

ADDITIONS TO PLATES

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1/2 lb OF KING CRAB LEGS \$28
JUMBO LUMP CRAB MEAT WITH CHORON SAUCE \$15
1.1/2 lb SNOW CRAB CLUSTER CLAWS \$25

DESSERTS

CHOOSE TWO

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KEY LIME PARFAIT * CRÈME BRULEE * TIRAMISU * LIMONCELLO FLUTE
MIXED SEASONAL BERRIES AND CHANTILLY CREAM
* CHOCOLATE FONDANT * COPPA SPAGNOLA * CHEESECAKE
GELATI OR SORBETTI

\$55 PER PERSON

(Not inclusive of Beverage, Wine, Tax-6% and Gratuity-20%)

Thank You for Choosing F I S H Restaurant 4360 Gulfshore BLVD N. Naples FL.
FISHRESTAURANTNAPLES.COM PHONE. 239 263-3474

*IF YOU HAVE CHRONIC ILLNESS ON THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS,
YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED*



MENU #2

APPETIZERS CHOOSE TWO

FISH CEVICHE WITH SALSA CRUDO
OR
TRIO OF "CHEF'S CHOICE" SUSHI
OR
CHILLED GULF SHRIMP COCKTAIL
OR
CHARBROILED OYSTERS 5 Pc

CHILLED CLAMS OR OYSTERS 6Pc PER PERSON
OR
FRIED CALAMARI WITH OUR DIPPING SAUCE
OR
WARM ARTICHOKE- RADICCHIO, SHAVED
PARMESAN AND E.V.O.O & WHITE BALSAMIC

SOUP & SALAD CHOOSE ONE

MIX GARDEN GREENS WITH
SHALLOTS DRESSING
OR
CESAR SALAD WITH PARMESAN
DRESSING, PESTO AND CROSTINI
OR
SOUP OF THE EVENING

ENTRÉE CHOOSE THREE

SEARED SALMON WITH SAUTÉED SPINACH
SMASHED POTATO AND CHORON SAUCE
OR
GRILLED CHICKEN BREAST PAILLARD
HERB BUTTER WITH GREEN SALAD &
SHAVED PARMESAN
OR
PETITE FILET MIGNON MUSHROOM-
BORDELAISE AND MASHED POTATOES

FRIED FISH AND CHIPS
WHIPPED TARTER SAUCE,
MALT VINEGAR SLAW, RUSSET CHIPS
OR
FISH OF THE EVENING (ASK FOR PREPARATION)
OR
RAINBOW TROUT, ALDER-WOOD GRILLED
WILD MUSHROOMS, BACON, ALMONDS
AND BROWN BUTTER

ADDITIONS TO PLATES

1/2 lb OF KING CRAB LEGS \$28
1 1/2 lb SNOW CRABS CLUSTER CLAWS \$25
JUMBO LUMP CRAB MEAT WITH CHORON SAUCE \$15

DESSERTS CHOOSE TWO

KEY LIME PARFAIT * CRÈME BRULEE * TIRAMISU * LIMONCELLO FLUTE
MIXED SEASONAL BERRIES AND CHANTILLY CREAM
* CHOCOLATE FONDANT * COPPA SPAGNOLA * CHEESECAKE
GELATI OR SORBETTI

\$75 PER PERSON

(Not inclusive of Beverage, Wine, Tax-6% and Gratuity-20%)

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MENU #3

APPETIZERS CHOOSE THREE

<p>GRILLED POLPO (Octopus) OR GULF SHRIMP COCKTAIL OR TUNA TARTAR OR CHILLED PLATE OF RAW CLAMS 6 & OYSTERS 6</p>	<p>CRAB CAKE OR FRIED POINT JUDITH CALAMARI WITH DIPPING SAUCE OR SUSHI ROLLS (CHEF SELECTIONS OF DAY) OR TRIO OF "CHEF'S CHOICE" SUSHI</p>
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SOUP & SALAD CHOOSE ONE

MIX GARDEN GREENS WITH SHALLOTS DRESSING
OR
CESAR SALAD WITH PARMESAN DRESSING, PESTO AND CROSTINI
OR
SOUP OF THE DAY

ENTRÉE CHOOSE THREE

<p>FISH OF THE EVENING (ASK FOR PREPARATION) TOPPED WITH SALMORIGLIO SAUCE. OR RAINBOW TROUT ALDER-WOOD GRILLED WILD MUSHROOMS, BACON, ALMONDS, AND BROWN BUTTER OR BLACKENED RED FISH HEIRLOOM CABBAGE SLAW AND ETOUFFEE SAUCE OR DAY - BOAT SEA SCALLOPS, SAFFRON RICE, ROASTED CAULIFLOWER, HAZELNUTS, CAPPERS</p>	<p>SEARED SALMON WITH SAUTÉED SPINACH, MASHED POTATO AND CHORON SAUCE OR GRILLED CHICKEN BREAST PAILLARD HERB BUTTER WITH GREEN SALAD & SHAVED PARMESAN OR ROASTED TENDERLOIN OF BEEF MUSHROOM- BORDELAISE AND MASHED POTATOES OR LAMB CHOPS GRILLED SAUTÉ' SPINACH AND FINGERLING POTATOES</p>
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ADDITIONS TO PLATES

1/2 lb OF KING CRAB LEGS \$28
1 1/2 lb SNOW CRABS CLUSTER CLAWS \$25
JUMBO LUMP CRAB MEAT WITH CHORON SAUCE \$15

DESSERTS CHOOSE THREE

KEY LIME PARFAIT * CRÈME BRULEE * TIRAMISU * LIMONCELLO FLUTE
MIXED SEASONAL BERRIES AND CHANTILLY CREAM
* CHOCOLATE FONDANT * COPPA SPAGNOLA * CHEESECAKE
GELATI OR SORBETTI

95 PER PERSON

(Not inclusive of Beverage, Wine, Tax-6% and Gratuity-20%)

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