



Fish and Seafood

- **Halibut with Roasted Red Pepper Medley and Olives-** Roasted Halibut served with a flavorful combination of roasted red and yellow peppers and green olives.
- **Red Snapper or Shrimp en Papillote-** Red Snapper, Shrimp or a combination of both paired with julienned fennel, zucchini and sun-dried tomatoes baked in parchment paper.
- **Seared Ahi Tuna-** Perfectly seared Ahi tuna with a coriander and peppercorn crust served with a fresh mango salsa.
- **Salmon en Croute-** Fresh salmon topped with a sun-dried tomato cream sauce is wrapped with a flaky crust and baked to unbelievable perfection.
- **Crab Cakes with a Roasted Red Pepper Remoulade-** Jumbo lump crab cakes are sautéed and served with a rich and unique remoulade.
- **Pecan Crusted Flounder-** Flounder filets are pan fried with an incredible pecan crust.
- **Crawfish or Shrimp Etouffe-** The best Etouffe you will ever taste. Shrimp or crawfish is simmered with onions, peppers, butter and a touch of sherry and served with rice.
- **Trout with Bacon, Onions and Raisins-** Broiled trout served with a savory and sweet bacon, onion and raisin relish that really compliments the fresh taste of the trout.
- **Spiced Tilapia-** Spiced sautéed tilapia served with either a Cajun cream sauce or a fresh seasonal fruit and red pepper salsa.
- **Roasted Salmon with a Mango Chutney-** Salmon filet is roasted with a coriander and sea salt crust and served with slightly spicy and sweet mango chutney.
- **Mediterranean Shrimp-** Extra large shrimp are sautéed with tomatoes, capers, olives and fresh oregano and then topped with feta cheese.
- **Pan Seared Walley-** Fresh local Walleye filet is pan seared with a garlic wine sauce.
- **Latino Seafood Stew-** All the flavors of Central and South America with a hearty portion of mixed seafood. This is a vacation in a dish.