4 COURSE DINNER FOR 2 WITH WINE | \$60 PER COUPLE | SUN-THURS 4:30-7:30 P.M.

choose from a bottle of vista point chardonnay or cabernet or take \$10 off any bottle on our wine list

course 1 - one to share

- BAY BREAD WITH CRAB AND ARTICHOKE
 - RUM DIPPED COCONUT SHRIMP
 - BEEF SATAY SKEWERS
- SHRIMP AND CRAB STUFFED MUSHROOMS

course 2 - one each **SMALL HOUSE SALAD**



MAKING OUR MISSION OF LOCALLY SOURCED POSSIBLE:











course 3 - one each

*Served with baked potato, sliced local tomatoes, potato salad, house rice or roasted local vegetables

SHRIMP AND BASIL CRUSTED MAHI

Savory compound butter char broiled atop a fresh fillet.

CRAB CAKES

Lump crab, Old Bay and herbs with a zesty remoulade.

CALOOSA CHICKEN

Char grilled with spinach, mushrooms, tomato and garlic white wine butter.

ULTIMATE SIRLOIN

Stuffed with roasted garlic, char grilled with blue cheese and finished with demi-glace and frizzled onion.

STUFFED FLOUNDER

Hand-rolled fillets with seafood stuffing and garlic cream.

STUFFED SHRIMP

Local Gulf 16-20s with seafood stuffing baked au gratin with provolone.

course 4 - one to share

- DARK CHOCOLATE TORTE

- SALTED CARAMEL CHEESECAKE

- HOMEMADE BREAD PUDDING A LA MODE

- HOMEMADE KEY LIME PIE

Not available with any other promotions, coupons or offers. 20% gratuity and 6% Florida Sales Tax will be added to total of bill. Please, no substitutions. We will be glad to seal and package your opened bottle of wine if you wish to not finish it and take it to-go. Unopened bottles may not leave our premises.

every option to stay & play



CALL FOR WATERFRONT ACCOMMODATIONS AT (239) 463-9258







tripadvisor yelp WWW.MATANZASONTHEBAY.COM

