VALENTINE'S

SEAFOOD SHACK

\$65 PLUS TAX + GRAT

Chef Gerard Jesse has created a romantic and delicious menu of sharing dishes for your Valentine's celebration. Each dish is designed to serve 2, but if you prefer, you can substitute a different entrée or dessert. (Sorry, NO substitutions for Salad Course.)



FIRST BASE

HOUSE SALAD FOR 2

Locally-Grown Organic Greens, Tomato Cucumber, Carrot + Choice of Dressing $$^{\rm OR}$$

CAESAR SALAD FOR 2

Romaine Lettuce, Fresh Parmesan, Seasoned Croutons + Caesar Dressing

STRAWBERRY SPINACH SALAD FOR 2

Spinach, Macerated Strawberries, Candied Pecans, Blue Cheese + Bacon Vinaigrette

SECOND BASE

Served with choice of 2 sides

SEAFOOD LASAGNA FOR 2

Shrimp, Warm Water Lobster, Local Fish, Spinach, Cheese Sauce, Parmesan + Parsley OR

WHOLE HONEY ROASTED CHICKEN FOR 2

OR

BRAISED SHORT RIB FOR 2

Slow-Cooked Boneless Beef Short Ribs + Mushroom Demi-glace

SHRIMP SCAMPI LINGUINE FOR 2

Gulf Shrimp, Linguine, Sundried Tomato, Parsley, Garlic, EVOO, Lemon Zest + Red Pepper Chili Flakes

SIDES

Roasted Garlic Smashed Potatoes • Spanish Rice Seasonal Organic Vegetables • White Cheddar Grits

THIRD BASE

Served with 2 glasses of Banfi Rose Regale Brachetto

FLOURLESS CHOCOLATE TORTE FOR 2

OR

STRAWBERRY SHORTCAKE FOR 2

Warm Vanilla Scented Biscuit with Macerated Strawberries + Chantilly Cream



SEAFOOD SHACK

4110 127th STREET WEST, CORTEZ 941.794.1235 SEAFCODSHACK.COM FACEBOOK.COM/CORTEZSEAFCODSHACK