**LUNCHEON**

**APPETIZERS**
- Ringy Dingy Ceviche (lightly breaded and deep fried)
- Oysters on Half Shell
- Jumbo Prawn Cocktail
- Chilled Cocktail: shrimp, crab (Market Price)
- Deviled Crab
- Clam Strips
- Crab Cakes
- Chicken Tenders
- Artichoke Hearts Tempura
- Corn Fritters
- Zucchini Tempura
- Mushroom Tempura
- Quesadilla: Plain, Chicken or Shrimp
- Side of Grilled Shrimp
- Side of Fries
- Side of Garlic Cheese Bread
- Cheesy, Crab, Garlic Bread
- Side of Garlic Bread
- Side of Cole Slaw
- Side of Soufflé Bread: per basket (Bread only comes with certain entrees)
- Solo Oyster or Scallop or 1/2 Shell or Prawn

**DESSERTS**
- Key Lime Pie
- Chocolate Mousse Torste
- Cheese Cake
- Carrot Cake
- Gelato: Assorted Flavors

**WINES**
- FISHTRAP LABEL
- Cabernets, Pinot Noir, Merlot
- Cabernet, Pinot Gris and White Zinfandel
- Caillois, Rous, Burundy
- CK Mondavi
- Chardonnay
- Kendall Jackson
- Sauvignon Blanc (NZ)
- Nebbia Winery (Local)
- Sparkling Wine

**BEER**
- DOMESTIC
- IMPORT
- Top of Line

**SOFT DRINKS**
- Soda, Coffee, Hot Tea and Iced Tea
- Coca-Cola, Diet Coke, Barq's, Sprite, Hi-C, Minute Maid Lemonade
- Apple Juice or Milk
- Nantucket - mango or cranberry
- Henry Weinhardt - cream soda
- Pellegrino
- Arrowhead Water
- Child's Drink - apple juice, milk

*New or lightly cooked seafood or meat may increase your risk of foodborne Illness.
NO SUBSTITUTIONS, NO LOUD USE OF CELL PHONES IN BUILDING!
NOT RESPONSIBLE FOR LOST ARTICLES
SORRY - CREDIT CARDS NOT ACCEPTED
PARTIES OF 6 OR MORE WILL BE APPLIED A MANDATORY 15% GRATUITY