



## Summer Celebration MENU

2-course meal • \$25 per person • Daily, until 4PM  
Choice of one dish from each course

### FIRST COURSE

**HOUSE NEW ENGLAND CLAM CHOWDER** Our version of the traditional recipe with an abundance of chopped clams, diced potatoes, onions, celery & fresh herbs & spices in an exceptionally creamy chowder.

**SEAFOOD GUMBO** A seasonal assortment of seafood, andouille sausage, rice, okra, Cajun trinity (celery, bell pepper, onion), & tomatoes simmered with special herbs & Cajun spices.

**DEEP LAGOON'S SIDE HOUSE SALAD** A healthy blend of crisp salad greens topped with grape tomato, cucumber, carrots, croutons & shredded cheddar jack cheese. Tossed in our lemon dijon dressing.

**SIDE CAESAR SALAD** Romaine lettuce pieces lightly tossed with our house Caesar dressing, shaved Parmesan cheese, seasoned croutons & parmesan tuile crisps.

**HOT CRAB & CHEESE DIP** An individual portion of our creamy blend of cheeses & crab meat, served with corn tortilla chips.

**MUSSELS SORRENTO** A personal helping of P.E.I. mussels simmered in a white wine garlic lemon butter broth with diced tomatoes. Served with baked crostinis for dipping.

**HALF DOZEN OF GULF RAW OYSTERS ON THE HALF SHELL\***  
Or steamed. **(Additional \$5)**

### SECOND COURSE

**HOGFISH & CHIPS** Hogfish pieces dusted in our unique breading & deep fried to a golden brown, served with our French fries & homemade coleslaw.

**TROPICAL MAHI** Blackened fresh Mahi, topped with a homemade mango salsa. Served over mashed sweet potatoes & fried plantains.

**ALASKAN SNOW CRAB**  
Served with your choice of two sides.

**CHILI RUB TRIPLETAIL** Fresh tripletail rubbed with sweet chili & secret spices, then grilled to perfection. Topped with avocado salsa & served over saffron yellow rice & asparagus.

**SWORDFISH NEAPOLITAN** Swordfish prepared in white wine, garlic, artichokes, tomato & basil. Served with butter whipped mashed potatoes & steamed garlic broccoli.

**CHICKEN MARSALA** Sautéed boneless chicken breast topped with a sweet marsala wine reduction & mushrooms. Served over linguini.

**GROUPE OSCAR** Sautéed Fresh Black grouper served over a bed of jasmine rice. Topped with fresh hand-picked lump crab meat, hollandaise sauce, asparagus & bell pepper confetti. **(Additional \$10)**

**"SURF & TURF" PETITE FILET & LOBSTER TAIL\***  
A petite 6oz filet & a Florida Spiny lobster tail. Served with butter whipped mashed potatoes & asparagus. **(Additional \$19)**

**MISO GLAZED CHILEAN SEA BASS** Fresh Chilean sea bass marinated in red miso & eastern spices, perfectly seared & then roasted to perfection. Served over a bed of jasmine rice & grilled asparagus. Garnished with wakame, julienne carrot salad & Mandarin glaze. **(Additional \$19)**

*Cannot be combined with any other offers except Summer of Wine.*

**\*CONSUMER ADVISORY:** There is risk associated with consuming raw oysters. If you have chronic illness of 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. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Consult your doctor or health authority for further information. **WS 5-30-2025**



# Summer Celebration MENU

3-course meal • \$35 per person • Daily, starting at 4PM  
Choice of one dish from each course

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## THIRD COURSE

**OUR FAMOUS KEY LIME PIE**  
Tart, creamy & sweet  
in a classic graham cracker crust.

**PINEAPPLE UPSIDE DOWN CAKE**  
Served up warm & gooey.

**ORANGE CRÈME BRÛLÉE**  
Orange vanilla custard with  
a crisp, caramelized top.

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