

# BEACH WALK

C A F E

## New Year's Eve Menu

### APPETIZERS

#### SCALLOPS AND PORK BELLY

Seared Diver Scallops and Crispy Pork Belly with Apple and Celery Root Puree

#### GULF SHRIMP COCKTAIL

Florida Shrimp with Vodka Pepper Cocktail Sauce

#### AHI TUNA TARTAR

Yellowfin Tuna and Avocado Guacamole with Citrus Ponzu Sauce and fried taro root chips

### SOUPS AND SALADS

#### LOBSTER BISQUE

Creamy Puree of Lobster and Sherry, Morsels of Lobster Claw and Knuckle Meat with Crème Fraiche

#### WARM BACON VIN SPINACH SALAD

Honey Dijon Bacon Vinaigrette with Spinach and Strawberries topped with Shaved Red Onion, Candied Pecans and Goat Cheese

#### BEACH WALK SIGNATURE CAESAR

Chopped Romaine Salad with Caesar Dressing, Garlic Herb Croutons and Shaved Parmesan Cheese

### ENTREES

#### SURF AND TURF

Grilled Petit 6oz Filet Mignon Topped with Three Shrimp Scampi served with Garlic Mash Potatoes and Asparagus with Rosemary Demi

#### BACON WRAPPED SEABASS

Bacon Wrapped 6 oz Filet Seabass with Sweet Potato Hash and Creole Meuniere Sauce

#### ROASTED LOBSTER TAILS

Two Roasted Lobster Tails with Fingerling Potatoes and Asparagus with Garlic Butter

### DESSERTS

#### WARM CHOCOLATE BROWNIE BUNDT CAKE

Warm Chocolate Brownie Bundt Cake Served with Chocolate, Carmel and Whip Chantilly

#### KEY LIME PIE

Beach Walk Signature House Key Lime Pie with Whip Cream and Lime Zest

#### FRIED BEIGNET'S

Traditional Fried Beignets Served with Caramel Sauce and Powder Sugar

MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH MILK, EGGS, FISH, SHELLFISH, TREE NUTS, PEANUTS, WHEAT AND/OR SOYBEANS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE NOTIFY YOUR SERVER OF ANY KNOWN ALLERGIES. VEGETARIAN AND GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST.