



OYSTER *Shooters*

RAW BAR & GRILL

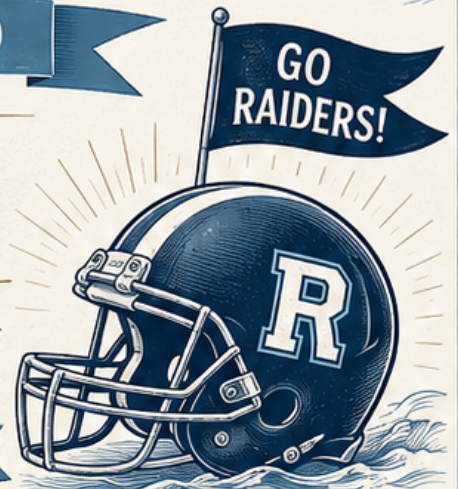
TASTE OF THE SPACE COAST

SEPTEMBER 1-30

THREE-COURSE DINNER

\$40

CHOOSE ONE FROM EACH COURSE



\$3 FROM EVERY
DINNER SOLD
BENEFITS THE
ROCKLEDGE
HIGH SCHOOL
FOOTBALL
PROGRAM



FIRST COURSE

CHOOSE ONE

Virginia Purcell Oyster Trio

Three house oysters, raw or steamed, served with cocktail sauce, horseradish and champagne mignonette.

Fried Calamari

Hand-cut calamari, lightly dredged and fried, served with spicy aioli.

Smoked Fish Dip

A tasting portion of our house smoked fish dip with saltines, pickled red onion and jalapeños.

MAIN COURSE

CHOOSE ONE

Coastal Shrimp Alfredo

Extra-jumbo shrimp sautéed over fettuccine in a garlic-Parmesan cream sauce, served with warm baguette.

Steakhouse Burger

8 oz. prime beef charbroiled at 1400°, topped with American cheese, arugula and tomato on toasted brioche. Served with steak fries.

Blackened Fresh Fish

Chef's choice of fresh fish, blackened and served over pineapple rum sauce, topped with mango salsa, with jasmine rice and honey-glazed carrots.

DESSERT

CHOOSE ONE

Atlantic Beach Pie

Tangy citrus custard in a buttery saltine cracker crust with whipped cream and lime zest.

Boston Cream Trifle

Vanilla sponge cake, silky custard and chocolate ganache topped with whipped cream.



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916 FLORIDA AVE, COCOA, FL 32922