

ROCK LOBSTER CHEFS · COASTAL MEDITERRANEAN

# Blue Coast

*Coastal Mediterranean Dinner*

Four Courses · 6–12 Guests · Florida-Sourced Ingredients

## — COCKTAIL HOUR —

PASSED BITE

### **Grilled Octopus Skewer**

Tender Florida Gulf octopus grilled over citrus wood, charred lemon, olive oil, sea salt, smoked paprika.

◆ *Florida Gulf octopus · Florida lemon*

PASSED BITE

### **Florida Avocado & Feta Bruschetta**

Grilled ciabatta with smashed Florida avocado, crumbled Greek feta, sun-dried tomato, kalamata olive, fresh oregano.

◆ *Florida avocado · Florida-grown herbs*

PASSED BITE

### **Gulf Shrimp Saganaki Spoon**

Gulf shrimp braised in Florida tomato, ouzo, feta, fresh oregano — served in ceramic spoons.

◆ *Gulf shrimp · Florida tomato · Florida oregano*

## — SECOND COURSE —

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### **Florida Stone Crab & Saffron Orzo**

Creamy saffron-scented orzo with Florida stone crab meat, shaved fennel, lemon zest, Parmesan, toasted pine nuts.

◆ *Florida stone crab · Florida fennel · Florida lemon*

## — MAIN COURSE —

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### **Gulf Branzino à la Plancha**

Whole Gulf branzino seared on a plancha, crispy skin, roasted Florida cherry tomatoes, olives, capers, lemon-herb oil. Served with warm white bean purée and grilled broccolini.

◆ *Gulf branzino · Florida cherry tomatoes · Florida broccolini*

## — DESSERT —

DESSERT

### **Florida Citrus & Olive Oil Semolina Cake**

Moist semolina cake soaked in Florida citrus syrup, topped with Greek yogurt cream, candied orange peel, crushed pistachios.

◆ *Florida navel orange · Florida citrus syrup · Florida-sourced*

