

ROCK LOBSTER CHEFS · SEAFOOD FORWARD

# The Gulf Table

*A Seafood-Forward Private Dinner*

Four Courses · 6–12 Guests · Florida Gulf-Sourced Seafood

## — COCKTAIL HOUR —

PASSED BITE

### **Florida Stone Crab Claws with Mustard Sauce**

Chilled Gulf stone crab claws cracked tableside, served with house-made Dijon mustard sauce and lemon.

◆ *Florida Stone Crab · Gulf Coast harvest*

PASSED BITE

### **Key West Pink Shrimp Cocktail**

Chilled Key West pink shrimp with house-made cocktail sauce, fresh horseradish, lemon wedges.

◆ *Key West Pink Shrimp · Florida Keys harvest*

PASSED BITE

### **Gulf Oysters on the Half Shell**

Freshly shucked Gulf oysters over crushed ice, Florida citrus mignonette, hot sauce.

◆ *Gulf Coast oysters · Peak season*

## — SECOND COURSE —

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### **Key West Pink Shrimp al Ajillo**

Gulf shrimp in bubbling brown butter, roasted garlic, white wine, chili flake, fresh herbs, lemon. Served with grilled sourdough.

◆ *Key West Pink Shrimp · Florida-sourced garlic and herbs*

## — MAIN COURSE —

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### **Whole Gulf Snapper Roasted in Sea Salt Crust**

A whole Gulf snapper encased in an herb-flecked sea salt crust, cracked tableside. Florida citrus beurre blanc, roasted baby potatoes, Gulf-sautéed haricots verts.

◆ *Gulf snapper · Florida-wild-caught · Florida citrus*

## — DESSERT —

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### **Key Lime & Watermelon Baked Alaska**

Key lime curd and toasted coconut-graham base, compressed watermelon bridge layer, torched Italian meringue, candied Key lime zest.

◆ *Florida Key lime · Florida watermelon · Florida-sourced*

