

Sinclair's Ocean Grill – 3 course summer special \$55 per person

Bottle of wine per couple – Proverb, California - Chardonnay, Cabernet, or Merlot

Let's Begin

Roasted Chicken Soup aromatic vegetables, orecchiette pasta

Baby Arugula fresh baby mozzarella, sun-dried black currants, vine ripened grape tomatoes, balsamic reduction, pesto vinaigrette

Boston Bibb saffron fennel, spiral carrots, macadamia brittle, vine ripened grape tomatoes, orange segments, pomegranate vinaigrette

Jumbo Lump Crab Cake lemongrass pickled green cabbage slaw, bell pepper-pineapple salsa, chipotle aioli

Lemon Basil Shrimp blueberry goat cheese, arugula, pesto vinaigrette, asiago crostini

Tuna Tataki sesame seed seared rare, avocado cucumber roll, wasabi, ginger, soy reduction

Land & Sea

Seared Tuscan Chicken rosemary garlic rub, broiled grape tomatoes, garlic mash, balsamic reduction, caramelized shallot sherry sauce

Center Cut NY Strip Steak grilled to perfection, tempura onion rings, gorgonzola potato gratin, port wine bordelaise

Duroc Pork Chop roasted shiitake mushroom, brushed tangy red currant, applewood smoked bacon jam

Shrimp Calamarata portobello mushroom, cherry tomatoes, shallots, garlic, basil, lemon, asparagus, touch of cream, sun-dried tomato pesto

Sautéed Florida Keys Yellowtail Snapper – parmesan polenta, cherry tomato basil relish, kalamata olives, white wine caper sauce

Lemon Roasted Salmon smoked Yukon gold potatoes, bell pepper orange chow, pan blackened tomatillo sauce

Grilled Mahi Mahi yellow split peas, sun-dried Moroccan couscous, turmeric pineapple chutney

Sweet Endings

Key Lime Pie sweet and tangy key lime custard on a golden graham cracker crust

Chocolate Cake decadent delicious dark creamy fudge mingled with rich chocolate drizzle

Crème brulee house made, smooth custard topped with a golden brulee of crackling sugar