



# MINI MEALS

## ENDLESS SUMMER FLUKE, GULF SHRIMP AND CALAMARI CEVICHE

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Served over satur farms mixed baby greens, kiwi mango relish, avocado crème, blue corn tortilla

## OVEN ROASTED MARINATED FRENCH CUT CHICKEN BREAST

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Over Wild and Brown Rice Salad

## DUMPLINGS (SELECT 1)

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- Pork and Leek, Edamame, or Chicken and Lemongrass
- Chili crisp, black vinegar, cilantro

## SPRING PEA RISOTTO

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Topped with crispy sauteed wild mushrooms, caramelized onions, sundried tomato pesto

## PAN SEARED DAY BOAT SEA SCALLOPS

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Over Green Thumb sweet corn risotto, gremolata

## KID SQUID BREWERY DREAMY COFFEE STOUT AND CHOCOLATE BRAISED SHORT RIB

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Served over maple chipotle sweet potato mash, crispy fried shallots

## CHINESE FIVE SPICE SAUTE LARGE GULF SHRIMP

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Served over Spicy Crab Fried Rice

# MINI MEALS

## CREOLE SHRIMP AND CHEDDAR CHEESY GRITS

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Double Smoked Bacon, sauteed Onions, and peppers, chili oil

## SLICED NEW YORK STRIP STEAK SALAD

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Baby Spinach, local cherry tomato, pickled red onions, kalamata olive, blue cheese, chimichurri Vinaigrette

## SESAME SEARED TUNA

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Over Mango jicama and red cabbage slaw, w wasabi aioli and papaya eel glaze

## TUNA NICOISSE

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Tuna, cherry tomato, egg, baby potato, kalamata olive, French beans, mixed greens, dijon vinaigrette

## KONG PAO CAULIFLOWER

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Crispy White Rice, chili crisp