

GREATER FT. LAUDERDALE RESTAURANT MONTH

AUG 1ST- SEPT 30TH, 2019

DINNER MENU • \$35 PER PERSON



APPETIZER

Choose one

Shrimp Shack Mac & Cheese

Southern cookin' meets the sea! Noodles mixed with Sautéed Shrimp and freshly grated Cheddar, Monterey Jack and Parmesan Cheese. Topped with golden brown Breadcrumbs.

Bubba's Far Out Dip

Spinach, Roasted Red Peppers, Artichokes and Monterey Jack Cheese with homemade Tortilla Chips.

Classic Caesar Salad

Fresh grated Parmesan and baked Croutons.

Fresh Garden Salad

Crisp Garden Salad with your choice of Dressing,

ENTRÉE

Choose one

"...Of Course We Have Scampi!"

Tender Shrimp sautéed with Capers in Lemon Garlic Butter, served over a bed of Linguine.

Shrimp New Orleans

An authentic recipe from the French Quarter! Lots of tender Shrimp broiled with Butter, Garlic and Spices, and served with Jasmine Rice.

Forrest's Seafood Feast

Mama Blue's Fried Shrimp, hand battered Fish & Chips and our made from scratch Seafood Hush Pups. Served with Fries and our homemade Dippin' Sauces, Tartar, Cocktail and Remoulade. Forrest's favorite meal after a day on the boat.

Accidental Fish & Shrimp

Pan Seared Wild Caught Flounder over a bed of Steamed Rice, topped with Garlic Shrimp, a Lemon Butter sauce and Roma Tomatoes.

Certified Angus Beef® Top Sirloin

A tender 9 oz. USDA Top Sirloin served with Mashed Potatoes, Onion Rings, and juicy sliced Tomato.

DESSERT

Choose one

Best of the Best Sampler The Hook, Line and Sinker

Mama's warm Bread Pudding, homemade Apple Crumble Cheesecake, and melt-in-your-mouth Chocolate Chip Cookie Sundae.

Chocolate Chip Cookie Sundae

Fresh baked Chocolate Chip Cookie served warm with Vanilla Ice Cream, topped with Chocolate and Caramel Sauce, Peanuts and Whipped Cream

Key Lime Pie

Made from Scratch

THESE SELECTIONS PAIR PERFECTLY WITH OUR SEASONAL WINES,
AVAILABLE BY THE GLASS AND BOTTLE

Tax and Gratuity not included