



BOCA RESTAURANT MONTH 2018

3 Course Prix Fixe - \$40/Person

SELECT 1 ITEM FROM EACH COURSE

APPETIZERS

Steamed Mussels - Coconut Curry Broth

Crispy Fried Calamari - Pomodoro sauce

Ke'e Grill Caesar Salad - Garlic Parmesan Croutons

Sesame Seared Yellowfin Tuna - Double Wasabi Drizzle

Grilled Shrimp Appetizer - Four Large White Shrimp, Volcano or Teriyaki Glazed

California Baby Greens Salad - Toasted Pine Nuts, Kalamata Olives, Balsamic Vinaigrette & Crumbled Blue Cheese

ENTREES

Grilled Shrimp - Volcano or Teriyaki glazed

Shrimp Scampi - over Linguine or Choice of Two Sides

Pecan Encrusted Salmon - with a Key Lime Aioli

Baked Salmon Topped with Crabmeat Stuffing -

topped with Citrus Beurre Blanc and Fried Leeks

Sweet Potato Crusted Grouper - Mango Remoulade Sauce

Broiled Sea Scallops - topped with Seasoned Breadcrumbs

Sauteed Yellowtail Snapper Almondine -

a Touch of Cream, Amaretto & Sliced Almonds

Filet Medallions with a 3 oz. Ke'e Crab Cake or Grilled Shrimp

Palm Beach Chicken - Provençal Sauce, Artichoke Hearts, Mushrooms and Hearts of Palm

Grilled Lamb Chops - Two Double-Cut Rib Chops

HOUSE SPECIALTY

All entrees are served with a choice of 2 side dishes

Basmati Rice • Seasonal Vegetable

Provençale Pasta • Mushroom Sauté • Spinach Maria

Daily Potato Choices: Roasted Garlic Mashed,

Baked Idaho Potato or Mashed Sweet Potato

DESSERTS

Key Lime Pie

Crème Brûlée

Mango Sorbet

Chocolate or Vanilla Ice Cream

Fresh Strawberries with Whipped Cream

Please, no substitutions or sharing

Henry's

apeiro
MEDITERRANEAN CUISINE



THE CROW'S NEST

COOLA FISHBAR
PALM BEACH GARDENS, FL

Delray Beach

Delray Beach

Boca Raton

Venice

Palm Beach Gardens