



## Entrées – Seafood

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*Seafood items are subject to seasonal availability. Most seafood entrees may be served plated or traditional buffet-style.*

### Baked Sea Bass

*Marinated and baked in parchment paper  
w/ light Soy-Scallion Sauce*

### Catfish

*Blackened or Fried*

### Cod

*Wild California Rock Cod, Breaded and Pan-seared  
Served w/ Malaysian Chili Sauce*

### Crawfish Boil (Seasonal)

### Fresh Day-Boat Scallops

*Pan Seared and served w/ Citrus, Basil & Butter Sauce*

### Grilled Wild Salmon Filet

*w/ Dill Sauce & Capers or Pineapple Salsa or Basil-Pesto*

### Halibut

*Pan Seared Halibut served w/ Lemon Caper Beurre Blanc Sauce  
or Mango Chutney Sauce*

### Lobster Tail

*w/ Warm Melted Butter*



Mahi-Mahi

*Pan-Seared or Pan-Fried and tossed in Macadamia Nuts  
Served w/ Tropical Salsa*

Red Snapper

*Sautéed and served w/ a Tomato-Cumin Sauce  
or Blackened Cajun style*

Sesame Encrusted Ahi Tuna

*Seared Rare, served w/ Ginger Glaze & Wasabi Sauce*

Shrimp Scampi

*Sautéed in White Wine, Lemon, Butter & Garlic*

Tilapia

*Battered and Pan-Fried White Fish  
Served w/ Tropical Salsa or Traditional Tarter Sauce*

Whole Main Lobster