

CORRAL GRILL

SEAFOOD NIGHT

STARTER:

Clam Chowder
cup \$5 | bowl \$7

Crab Cake **\$15**

jumbo crab cake, roasted corn puree,
avocado mousse, micro greens

Chile-Lime Shrimp **\$15**

6 grilled shrimp, chile-lime butter,
jicama poblano slaw

Drunken Mussels **\$18**

1/2-pound mussels, roasted garlic, shallots, white
wine, heirloom tomatoes, lemons, micro greens

MAIN COURSES:

Haddock Fish & Chips **\$21**

fries, creamy coleslaw, hushpuppies, dill
tartar sauce & roasted poblano cocktail

Seafood Platter **\$21**

fried shrimp, fried catfish, fries,
hushpuppies, coleslaw, roasted poblano
cocktail & dill tarter sauce

Blackened Salmon **\$22**

creamy cajun crab sauce, tri-color couscous,
blistered tomatoes and baby spinach

Shrimp & Grits **\$22**

five blackened shrimp, smoked gouda
grits, andouille sausage, bell peppers,
cajun cream sauce

Lobster Ravioli **\$38**

pink vodka sauce, grilled lobster tail,
roasted asparagus

Surf & Turf **\$43**

8oz. grilled filet with bourbon demi, three
grilled shrimp with lemon beurre blanc,
grilled asparagus, mashed potatoes

