CORRAL GRILL SEAFOOD NIGHT

STARTER:

Clam Chowder cup \$5 | bowl \$7

Crab Cake\$15jumbo 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

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

Seafood Platter

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

Blackened Salmon

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

Shrimp & Grits

\$22

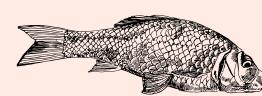
\$38

\$43

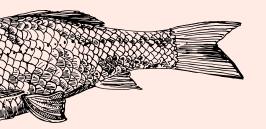
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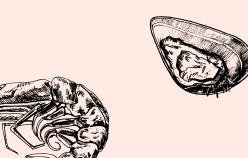
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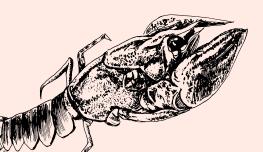
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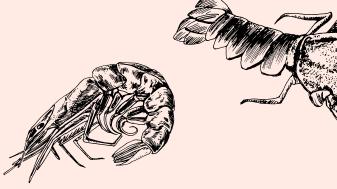






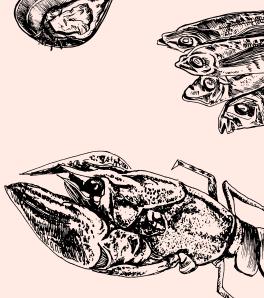














five blackened shrimp, smoked gouda grits, andouille sausage, bell peppers, cajun cream sauce





Lobster Ravioli

pink vodka sauce, grilled lobster tail, roasted asparagus



Surf & Turf

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness