



## Appetizers & Tapas

**THIS MENU IS DESIGNED FOR COCKTAIL PARTIES AND ELEGANT SOIREES.**

- Citrus Crab Cakes with Remoulade & Chives \$10
- Fennel & Black Pepper Seared Tuna with Olive Tapenade & Lemon Aioli on Lavosh \$12
- Avocado & Pico de Gallo with Grilled Shrimp on Crisp Tortilla \$7
- Gulf Grouper Ceviche on Crispy Plantain \$10
- Chilled Alligator Point Clams with Lemon, Olive Oil & Parsley \$5
- Chilled Gulf Shrimp with Spicy Cocktail Sauce \$7
- Smoked Salmon Crostini with Herbed Cream Cheese & Caper Dill Relish \$8
- Grilled Herb Chicken Skewers with Romesco Sauce \$6
- Mojo Marinated Grilled Pork Skewers with Pineapple \$6
- Jamaican Jerk Chicken Skewers with Spicy Jerk Sauce \$6
- Lemon & Garlic Hummus with Warm Pita \$5
- Zucchini Rolls with Herbed Goat Cheese & Roasted Peppers \$6
- Caprese Crostini on Grilled Flatbread \$6
- White Bean Crostini with Fresh Herbs & Pecorino \$5
- Rosemary & Garlic Crusted Lamb Chop Lollipops \$12
- Skewers of Artichokes, Olives, Fresh Mozzarella, Italian Salami & Grape Tomatoes \$6
- Grilled Asparagus Wrapped in Prosciutto with Shaved Parmesan \$7
- Arugula Wrapped in Prosciutto with Pecorino \$7
- Grilled Parsley & Garlic Lamb Skewers with Cucumber-Dill Yogurt Sauce \$10
- Cheddar Bacon Biscuits with Scallion \$3
- Buttermilk-Jalapeno Cornbread Muffins \$3

The price listed is for 3 pieces