

Oysters Gourmet

Caroline's Broiled Asian Trifecta - a sure bet - two each \$8.95

- Oysters Asian Barbeque Delight
- Oysters Kayarain with wasabi mayonnaise
- Oysters Motoyaki - a Japanese white sauce with a hint of onion

Oysters Mangerto *typifies simple but delicious Japanese cuisine \$10.95
bay oysters in a Japanese style omelet/pancake of napa cabbage, scallions, grilled sweet peppers with Kabayaki sauce

Oysters St. Jacques \$11.95
a new take on a classic - our bay jewels sautéed with roasted shallots, shitake mushrooms, baked in a rich parmesan cheese cream sauce

Oysters Sactim Docca \$8.95
bay oysters baked on the half shell with tasso ham, fresh sage butter and parmesan cheese

Oysters Lim-O-Zine \$10.95
bay oysters and artichokes poached in champagne and cream over tender baby spinach and layered in puff pastry

ENTRÉES

all entrées served with house salad, homebaked bread and potato or rice

Grouper Therapy

fresh off the boat BLACK grouper - you'll be hooked!

Miso Marinated Grouper "NOBU" \$21.95
a favorite at the 13th annual Forgotten Coast Chef Sampler 2009

Pan-roasted Grouper-corn steps off the cob into elegance \$21.95
with lemon thyme, roasted garlic, lump crabmeat and white corn brown butter sauce

Pan Fried Grouper \$21.95
topped with popcorn shrimp, garlic, white wine sauce, scallions and tomatoes

Sautéed Grouper \$21.95
garnished with crawfish, artichoke hearts, tomatoes in a luscious saffron sauce

Old Favorites

Caroline's Signature Boat - Flambé \$24.95
grouper, oysters, shrimp and lump crabcake served broiled over pasta with a light garlic sauce

Panhandle Grouper \$23.95
grouper stuffed with local lump blue crabmeat, baked with sweet peppers, leeks and a light garlic sauce

The Warabi Grill \$21.95
grouper, shrimp, bay scallops grilled with fresh vegetables in an olive oil, soy and wasabi sauce

Pecan-Panko Encrusted Shrimp \$19.95
delicately fried gulf shrimp in light Japanese bread crumbs over stirfried vegetables

Stuffed Sea Scallops \$21.95
grilled scallops over a golden grilled crab cake with luscious lobster sauce

"Nihon-Ryoori" Japanese cuisine \$21.95
#1 yellow fin tuna, wrapped in nori, tempura fried rare with grilled vegetables and ponzu dipping sauce