

# CAROLINE'S

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## Appetizers

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- Apalachicola bay oysters ..... \$1/2 dozen \$4.95 dozen \$8.95  
our bay jewels served chilled
- oysters key west "a big hit in key west" ..... \$8.95  
1/2 dozen oysters broiled with garlic butter, key-lime juice and parmesan cheese
- Apalachicola bay oysters ..... \$11.95  
sashimi grade tuna medallions seared rare with a 3 peppercorn crust
- smoked salmon ..... \$10.95  
thinly sliced with herbed cream cheese, roasted red pepper, purple onion, and toasted croustini
- crab au gratin ..... \$10.95  
a classic dish, rich and creamy served with croustini
- crab cakes ..... \$10.95  
lump crabmeat, golden grilled, drizzled with luscious lobster sauce
- garlic lovers only ..... \$8.95  
slow roasted garlic head with herbed cream cheese, roasted red pepper, feta and croustini

## Salads and Stews

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- Oyster Stew ..... \$8.95  
slow simmered in a rich stock with cream, leeks and tomatoes topped with croustini
- Seafood Gumbo ..... \$8.95  
masterfully created, constantly improved
- Cool and Zesty Cucumber Salad "delitefully fresh!" ..... \$7.95  
thin sliced cucumber with onion and tomato, tossed with feta cheese and zesty herb dressing
- Cesar with grilled chicken ..... \$10.95
- House Salad ..... \$4.95

## Vegetarians Rock

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- Vegetarian Curry ..... \$15.95  
edamome, roasted garlic, baby spinach simmered in an aromatic spicy Indian curry, coconut milk, served over grilled Napa cabbage and tomatoes with a side of rice
- Fun Pata ..... \$8.95  
tossed with roasted cherry tomato, garlic, black olives and feta served with toasted focaccia
- Vegetarian Delight Sandwich "so delicious, you won't know it's good for you!" ..... \$8.95  
starts with rich berry bread, lettuce, tomato, onion, cucumber, sprouts with chopped black olives, yogurt Tiziki sauce and sliced provolone
- "Cool as Cucumber" Salad ..... \$7.95  
thin sliced cucumber with onion and tomato, tossed with feta cheese and zesty herb dressing

\*Consumer Information: there may be risk associated with consuming raw oysters or any raw animal protein. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of risk, consult a physician.