



99 Degrees Seafood Kitchen

Dinner

(\$35 per person)

Course One - choice of:

Fried Crab Cakes - Fried lump meat crab cake layered with sriracha mayo

Fried Calamari - lightly breaded and served with marinara and lemon

Shrimp Cocktail - served with cocktail sauce and lemon

Mandarin Almond Salad - Romaine lettuce, carrots, tomatoes, mandarin orange, almond and sesame dressing

Caesar Salad - Romaine lettuce, croutons, parmesan cheese with Caesar dressing

Clam Chowder - New England extreme clam chowder garnished with parsley

Gumbo - House made with green pepper, onions, celery, sausage, shrimp, crawfish & crab meat

Plantain Fennel Butternut Squash - Garnished with dill, candied pecans & dried strawberries
("People's Choice: Winning Soup from Chef Jay at Roadrunner Food Bank 2018")

Course Two - choice of:

Snow Crab - Wild-caught snow crab clusters, served with corn, fingerling potatoes & sausage
Wild caught snow crab clusters, comes with Corn, Fingerling Potato & Sausage

Scallops - Atlantic wild-caught scallops with corn, fingerling potatoes & sausage

Jumbo Shrimp - Deveined, EZ-peel white shrimp shell on, served with corn, fingerling potatoes & sausage

(For all entrees, Pick Your Sauce): - Garlic Butter, Lemon Pepper, Sriracha, Cajun, House Style: Mild, Medium, Spicy, Extra Spicy

Course Three Choice Of:

Chocolate Lava Cakes - Firm on the outside with a creamy, warm filling on the inside and vanilla bean ice cream

Fried Banana with Vanilla Bean Ice Cream - Chocolate sauce, topped with toasted coconut & vanilla bean ice cream

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<http://99degreesseafoodkitchen.com/>