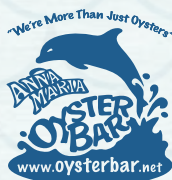


Lunch

\$18 PER PERSON

Taste ~~OF~~ UTC



FIRST COURSE *Select one option*

HOUSEMADE SOUP

Lobster Bisque or
New England Clam Chowder

SMALL SALAD

Classic Caesar Salad or
House Salad (Tomatoes, almonds, berries, blue cheese, raspberry vin)

MAIN COURSE *Select one option*

FISH & CHIPS

Our lunch portion of our all-time best-selling item! Flaky North Atlantic Pollock deep-fried to golden brown. Served with French fries and one side.

AMOB TACOS

Blackened Cobia or shrimp, mango pico de gallo, fresh avocado, queso fresco, drizzled with Baja crema. Served with house chips and one side. Two per order.

SHRIMP & GRITS

Sautéed shrimp with tomato, bacon and garlic over our creamy cheese grits.

TROPICAL CHICKEN BOWL

Marinated grilled chicken, mango pico, fresh avocado, queso fresco, crema and jalapeño over cilantro rice.

NORTH SHORE SANDWICH

Grilled or blackened Open Blue cobia with apricot-horseradish sauce and pickled red onion.

DESSERT *Select one option*

KEY LIME PIE

Housemade. According to some guy on Google, it's the best in Florida!

BANANAS FOSTER TIRAMISU

Layers of banana cream rum-soaked ladyfingers and rich banana mascarpone with homemade whipped topping and a drizzle of caramel.