

Appetizers

Champagne Crab

Fresh Jumbo Lump, Blue Crab Marinated
In Our Champagne Vinaigrette over Shredded Romaine Lettuce 15

Keys Calamari

Delicious Fresh Cut Calamari, Specially Seasoned & Fried with
Cherry Peppers & Pepperoncinis, Accompanied by Key Lime Sour Cream 10

La-Te-Da Scallops

Jumbo Sea Scallops Lightly Dusted with Flour & Seared
Served over a Mélange of Black Beans, Sun Dried Tomatoes, Artichoke Hearts, & Red Onions.
Finished with a Key Lime Beurre Blanc 15

Portobello Mardi Gras

A Perfectly Roasted Portobello Mushroom Cap
Topped with a Sauté of Onions, Black Beans, Sundried Tomatoes & Bell Peppers 12

Crab Cake

Blue Crab Meat Seasoned with Old Bay & a Hint of Dijon Mustard
Seared & Served with Our Cool Mango Salsa 9

Salads

Tableside "239" Salad

Created at Your Table, a Garden of Fresh Baby Greens Lightly Tossed in Our Citrus
Vinaigrette & Topped with Pecans, Grapes, Bleu Cheese Crumbles, & Mandarin Oranges 12

Caesar

Romaine Lettuce Tossed in Our Caesar Dressing
Topped with Shredded Parmesan Cheese & a Homemade Crostini 7

House Salad

A Garden of Fresh Baby Greens & Chef's Seasonal Vegetables
Served with Your Choice of Dressing 5

Our Garden Salad

Fresh Arugula Tossed in Our Homemade Balsamic Vinaigrette
With Red Onions, Cucumbers, & Tomatoes 9

Salad Additions...

Add Any of These
Delicious Toppings to Your Salad

Grilled or Blackened Chicken 4
Seared Scallops 12
Sautéed Shrimp 6
Crab Cake 9

Soups

Real Seafood Gumbo

Chef's Traditional Style Gumbo, Loaded
With Okra, Peppers, Onions, Celery

Fresh Crab & Shrimp

Cup 4.50 Bowl 8

Chef's Soup Creation

From The Heart of the House

Cup 4.50 Bowl 8

Seafood Celebrations

Our Award Winning Cuban Snapper

A Head to Tail Presentation of Yellowtail Snapper Dusted with Our Special Blend of Island Spices, Flash Fried & Served with Our Black Beans & Rice 28

Caribbean Crab Cakes

Two Crab Cakes of Blue Crab Meat Seasoned with Old Bay, & a Hint of Dijon Mustard Seared & Served with Our Cool Mango Salsa, Rice & Chef's Seasonal Vegetables 20

Jambalaya

A Spicy Cajun Stew of Fresh Shrimp, Chicken, & Andouille Sausage With Peppers, Onions, & Celery over Rice 16

Bouillabaisse

A School of Our Freshest Fish Swimming in a Spicy Cajun Broth With Shrimp, Scallops, Zucchini, & Squash 26

Steaks, Etc.

All of Our Steaks are Hand Cut Black Angus Cooked to Order.*

Served with Roasted Garlic Cream Cheese Mashed Potatoes & Seasonal Vegetables

8oz Filet Mignon 28

14oz Rib Eye 24

Cuban Pork

Pork Loin Marinated & Grilled Served with Black Beans, Yellow Rice & Fried Sweet Plantains 20

1/2 Roasted Chicken

Marinated in Lemon, Rosemary, & Olive Oil With Rice & Seasonal Vegetables 22

Additions...

Add Any of These Delicious Toppings to Your Steak

Bleu Cheese Crumbles & Balsamic Glaze 5

Chef's Herb Compound Butter 3

Lobster Cream Sauce 5

Fresh Fish

Pisces Rising is Dedicated to Serving Only The Freshest Fish Ask Your Server About The Fresh Catches & Their Market Prices

Fish Dishes Include Rice & Vegetables

Choose Any of These

Homemade Sauces to Add to Your Fresh Catch Selection

Provencal

Fresh Tomato, Peppers, Onions, & Herbs Sautéed in Chef's White Wine Fish Broth

Lobster Cream

Pieces of Fresh Maine lobster in a Cream Sauce with a Hint of Sherry

Meuniere

Chef's Browned Butter Sauce with Lemon Juice & Worcestershire

Going Green

Vegeterrine

Steamed Squash, Zucchini, & Asparagus Layered with Sautéed Black Beans, Sundried Tomatoes, & Spinach Finished with a Balsamic Reduction 18

Polenta Steak

A Polenta Cake Seared with a Sauté of Bell Peppers, Onions, Zucchini, & Squash Finished with Arugula Tossed in a Champagne Vinaigrette 18