

FLAVOR
THE RESTAURANT MONTH FOR MARTIN COUNTY



STRINGERS TAVERN & Oyster Bar

Three Course Menu - \$35

FIRST COURSE

Conch Chowder

Conch, bacon, potatoes, cream.

Deviled Eggs

Beet-stained eggs, smoked bacon, three pepper jam and smoked sea salt.

Tuna Poke Nachos

Poke marinated Ahi tuna placed over crispy wonton nachos, topped with wakame, wasabi crema and sriracha aioli.

SECOND COURSE

Swordfish and Vegetable Risotto

Pan seared Swordfish resting on a vegetable risotto with a tomato and white wine reduction and olives, topped with mint pesto.

Seafood Gumbo

Florida Pink Shrimp, Scallops, chicken and Andouille sausage resting on a bed of white rice, served with house-made gumbo sauce.

Pan Roasted Airline Chicken Breast

Roasted sweet potato, sizzled shaved brussels, pan jus, red chimichurri.

THIRD COURSE

Apple Crumble

Tart apples, cinnamon sugar crumble, salted caramel, vanilla gelato.

White Chocolate, Coconut & Cashew Bread Pudding

Roasted Pineapple & Rum caramel.