



THE CLAW BAR

GULFSHORE PLAYHOUSE MENU

DINNER \$ 42

PLEASE CHOOSE ONE FROM EACH COURSE

FIRST COURSE

MISO CLAM CHOWDER

SWEET POTATO, BACON LARDONS, ONIONS, CELERY

BAKED OYSTERS ALCIATORE

NEW ORLEANS CLASSIC OYSTERS ROCKEFELLER
IN HONOR OF ITS CREATOR, JULES ALCIATORE
BABY SPINACH, APPLE-SMOKED BACON, CREAM, PARMESAN, PERNOD

CURRY-DUSTED CAULIFLOWER

FLASH FRIED, DATIL PEPPER AIOLI

CLASSIC CAESAR SALAD

PECORINO ROMANO, CROUTONS, SOFT-BOILED EGG

SECOND COURSE

MEDITERRANEAN FISH

SIMPLY GRILLED WITH OLIVE OIL, SEA SALT & LEMON, ACCOMPANIED BY
ISRAELI COUS COUS SALAD WITH FETA, CUCUMBER, RED ONION, MINT, & PARSLEY

NASHVILLE CHICKEN

ROASTED HALF CHICKEN, DILL SPAETZLE, HOT SAUCE
BUTTER SAUCE, SAVOY CABBAGE, HONEY GASTRIQUE

STEAK FRITES

GRILLED FILET MIGNON, SALT & PEPPER FRITES, DRESSED ROCKET SALAD

PAN-SEARED FAROE ISLAND SALMON

WARM LOBSTER SALAD, CAULIFLOWER RISOTTO, ASPARAGUS

BLACKENED SHRIMP & GRITS

BACON, CAJUN BUTTER SAUCE, PIMENTO CHEESE GRITS, COLLARD GREENS

THIRD COURSE

ICE CREAM SUNDAE

VANILLA AND CHOCOLATE ICE CREAM, CHOCOLATE SAUCE,
CAMEL SAUCE, COOKIE CRUMBLES, PEANUTS, & WHIPPED CREAM


BEIGNETS

NEW ORLEANS-STYLE FRENCH DOUGHNUTS, TOSSED IN CINNAMON & SUGAR,
SERVED WITH CHOCOLATE AND CAMEL SAUCES

PEANUT BUTTER TART

CHOCOLATE TART SHELL, PEANUT BUTTER & CHOCOLATE MOUSSE,
CRUSHED PEANUTS

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES

 EATING RAW OR UNDERCOOKED SHELLFISH, MEAT OR POULTRY COULD BE HARMFUL TO YOUR HEALTH