# CORRAL GRILL



# **STARTER:**

Clam Chowder cup \$5 | bowl \$7

### **Crab Dip**

lump crab meat, cream cheese queso, green onions, & tri-color tortilla chips

### **Chile-Lime Shrimp**

6 grilled shrimp, chile-lime butter, jicama poblano slaw

### **Grilled Scallops**

3 jumbo scallops, bourbon butter sauce, & toast points

## MAIN COURSES:

#### \$21 **Pistachio Crusted Sea Bass**

lemon beurre blanc, wild rice, grilled broccolini

### **Seafood Platter**

fried shrimp, fried catfish, fries, hushpuppies, coleslaw, roasted poblano cocktail & dill tarter sauce

#### **Grilled Key Lime Grouper** \$22

key lime butter, parmesan herb orzo, grilled asparagus

### Cajun Shrimp Alfredo

five blackened shrimp, linguini, andouille sausage, bell peppers, cajun alfredo sauce

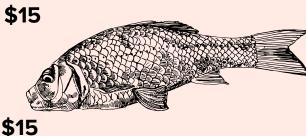
### **Seafood Paella**

mussels, shrimp, white fish, peas, red bell peppers, onions, saffron, white rice

### **Surf & Turf**

8oz. grilled filet with bourbon demi, three grilled shrimp with lemon beurre blanc, grilled asparagus, mashed potatoes





**\$18** 

\$21

**\$22** 

\$32

\$43





