

CORRAL GRILL

SEAFOOD NIGHT

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:

Pistachio Crusted Sea Bass \$21

lemon beurre blanc, wild rice,
grilled broccolini

Seafood Platter \$21

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 \$22

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

Seafood Paella \$32

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

Surf & Turf \$43

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

