

# grillfish

## Sample Dinner Menu #1!

### Family Style Appetizers

**\*\*Tomato & Basil Bruschetta**  
**Ginger Calamari**  
**Chicken Satay w. Dipping Sauce**

### Entrée Selections

**\*\*Seasonal Ravioli of the Day**  
(Always Vegetarian)

**Shore Platter**  
**w. Fried Shrimp, Scallops, Haddock, Fries, & Cole**  
**Slaw Garnish**

**Mixed Grill**  
**w. Salmon, Swordfish, Scallop,**  
**Shrimp, Mahi Mahi, Jasmine Rice,**  
**& Sweet Onion Sauce**

**Grilled Salmon**  
**w. Sautee Broccoli,**  
**& Creamy Garlic Tomato Sauce**

**Chicken Piccata over Linguine**

### Dessert Selections

**Mango Key Lime Pie w. Whip Cream**

**Brownie Sundae**

**Seasonal Sorbet**  
**\*\*Denotes Vegetarian**

**Beverage Service Includes**  
**Soda, Coffee, Tea, Iced Tea, Lemonade**

**Pricing: \$ 49 / person**  
**Tax: DC Sales Tax at 10%**  
**Gratuity: 20%**  
**Total Per Person : \$ 63.70**

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## Sample Dinner Menu #2!

### Starter Selections

**\*\*Apple & Pear Salad**  
**w. Spiced Pecans, Frizzled Parsnips**  
**& Honey-Lime Vinaigrette**

**Cup of Soup of the Day**

### Entrée Selections

**Grilled Strip Loin Steak**  
**w. Chermoula, Asparagus,**  
**& Mashed Potatoes**

**Grilled Artic Char**  
**w. Seasonal Greens**  
**& Creamy Garlic Tomato Sauce**

**Seafood Fra Diavlo**  
**w. Clams, Mussels, Shrimp, Calamari,**  
**& Spicy Marinara Sauce over Linguine**

**Chicken Piccata over Linguine**

**\*\*Seasonal Ravioli of the Day**  
(Always Vegetarian)

### Dessert Selections

**Mango Key Lime Pie w. Whip Cream**

**Brownie Sundae**  
**w. Caramel Pecan Sauce**

**Seasonal Sorbet**  
**\*\*Denotes Vegetarian Item**

**Beverage Service Includes**  
**Soda, Coffee, Tea, Iced Tea, Lemonade**

**Pricing: \$ 56 / person**  
**Tax: DC Sales Tax at 10%**  
**Gratuity: 20%**  
**Total Per Person : \$ 72.80**