

# Naples Coastal Kitchen Lunch Menu

## Lunch Specialties

### **\*Shrimp & Grits 19.95**

Four large white shrimp, Andouille sausage, mushrooms, caramelized onions, scallions and sherry wine served over stone-ground cheese grits.

### **Coconut Shrimp 16.95**

Four large white coconut shrimp served with sweet chili orange marmalade. Served with coleslaw and choice of one side.

### **Petite Filet Mignon 19.95**

4-ounce center-cut beef medallion lightly seasoned and grilled to perfection. Served with choice of two sides.

### **\*Black & Bleu Tripletail Snapper 19.95**

Blackened mild white fish served with a mild bleu cheese sauce. Served with a choice of two sides.

### **Famous Gulf Grouper 21.95**

Gulf Grouper with a mild taste and firm texture. Available fried, grilled, blackened +1, black and bleu +3 or picatta style +1. Served with choice of two sides.

### **Chicken & Grits 17.95**

Chicken breast, Andouille sausage, mushrooms, caramelized onions, scallions and sherry wine served over stone-ground cheese grits.

### **Faroe Island Atlantic Salmon 17.95**

Atlantic Salmon grilled, blackened +1 or picatta style +1. Served with choice of two sides.

### **Shrimp Stir Fry 18.95**

10 medium sized shrimp with mixed veggies and teriyaki sauce served over jasmine rice.

## **Book your next event with Naples Coastal Kitchen**

Our heated and air conditioned pergola is the perfect place for your group to celebrate birthdays, sports teams, showers, reunions... whatever the occasion, Naples Coastal Kitchen would love to have you! We can accommodate up to 50 guests with a customizable menu including seafood, burgers, sandwiches, soups, salads & more. Ask your server for more details.