

# 5<sup>TH</sup> TAVERN

# Lent MENU

## SEAFOOD STUFFED MUSHROOMS

Fresh mushrooms with lump crab and lobster stuffing, hand battered and deep fried. Topped with a savory lobster cream sauce. **\$16**

## MANGO SWORDFISH

Grilled blackened swordfish topped with lemon butter sauce and mango salsa. Served with coconut jasmine rice and broccoli. **\$26**

## BOOM BOOM SHRIMP

Jumbo gulf shrimp beer battered and deep fried, then drizzled with spicy boom boom sauce. Served with brown rice and broccoli. **\$23**

## CITRUS SALMON

Broiled Atlantic salmon topped with our house-made white wine lemon citrus sauce. Served with a twice baked potato and grilled mixed vegetables. **\$26**

## PECAN ENCRUSTED RAINBOW TROUT

Served with coconut jasmine rice and chef's vegetable. **\$27**

## BROILED ICELANDIC COD FILLET

Lightly seasoned broiled icelandic cod fillet. Served with brown rice and green beans. **\$20**

## GARDEN & SEA QUESADILLA

Shrimp, spinach, mushroom, onion, and cheddar jack cheese. Served with pico de gallo, lettuce, sour cream & salsa. **\$18**

## BEER BATTERED COD SANDWICH

Beer battered, deep fried cod topped with lettuce & tomato on a brioche bun. Served with potato chips, and tartar sauce. **\$15**