

Mangroves

Set Menu Pricing Examples

208 S. Howard Ave Tampa Fl 33606

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www.mangroves-restaurants.com

www.mangrovesseafoodgrille.com

Appetizers may be Chosen from the Banquet Menu & served Passed, Stationary, or Banquet Style for Parties with a Cocktail Hour

Mangroves

\$32.00 Menu

Soup & Salad

Chef's Soup of the Day

Key Lime Caesar Salad

crisp romaine tossed in our key lime dressing with spicy jicama & plantain chips

Entrees

Roasted Airline Chicken Breast

capped with melted brie, prosciutto, sprinkled with walnuts & apples over roasted potatoes & sizzled spinach with a mushroom artichoke demi glace

Tiger Shrimp Sauté

Sautéed with sun-dried tomatoes, artichokes & capers with spiced citrus butter, served over herb & fresh scallion jasmine rice

Blue Corn & Plantain Crusted Salmon

served with okinawan purple sweet potatoes, seared asparagus & topped with a pineapple, jalapeno chutney & a sweet mango coulis

Prime Rib

served with wild mushroom risotto, seared asparagus & au jus

Dessert

Citrus Cheesecake with Fresh Berries

White Chocolate & Macadamia Nut Bread Pudding with a Carmel Sauce

Key Lime Tartlet

Mangroves

\$42.00 Menu

Appetizers (Passed, Stationary, or Platters)

Crab Stuffed Shrimp

wrapped in applewood smoked bacon with mojo BBQ sauce

Wild Mushroom & Goat Cheese Phyllo Strudel

wild mushrooms & chevre goat cheese with apples rolled in phyllo served on a bed of arugula with a balsamic reduction

Beef Tenderloin Tataki

soy, mirin, garlic, & chili marinated tenderloin tips, pan seared & served chilled

Soup & Salad

Chef's Soup of the Day

Savory Field Greens

with caramelized shallots, toasted almonds, gorgonzola cheese, fresh raspberries & balsamic merlot black pepper vinaigrette

Entrees

Orange Ginger Chili Glazed Black Grouper

over mandarin infused basmati rice with baby vegetables & a cucumber scallion salad

Shrimp & Crab Crusted Mahi Mahi

served over garlic seared spinach, herb roasted baby bliss potatoes & a moat of lobster brandy cream sauce

Mangrove Snapper

chimmichuri marinated mangrove snapper with caramelized shallot mashed potatoes & a watercress, arugula & ruby pepper ensalada

Chili Dusted New York Strip

over chipotle smashed potatoes with wilted garlic spinach & a spicy aioli

Dessert

Oreo Cheesecake

Chocolate Guinness Stout Torte

Strawberry Napoleon with Fresh Cream

Mangroves

\$50.00 Menu

Appetizers (Passed, Stationary, or Platters)

Coconut Macadamia & Almond Crusted Blue Crab Cakes

with a mango sweet pepper slaw & pineapple burre blanc

Rice Flour Crusted Tuna Sear

served over soba noodles, asian pear slaw, & a tamari butter

Black Angus Boneless Beef Short Ribs

with a sweet corn applewood bacon puree, port wine demi glace & a pesto drizzle

Caribbean Style Ceviche

diver scallops, tiger shrimp & chef's choice fish marinated in tropical citrus juices with red bell peppers, purple onions & seedless cucumbers

Soup & Salad

Chef's Soup of the Day

Big Blue Apple Salad

with spinach, bacon crisps, shaved onions, apple slices, candied nuts, & blue cheese with a citrus vinaigrette

Entrees

Fourteen Ounce Truffled Ribeye Steak with Tiger Shrimp Skewer

served with wild mushroom risotto, seared asparagus, & a truffled demi glace

Fresh Grouper, Jumbo Shrimp & Deep Sea Diver Scallops en Papillote

baked in parchment paper over israeli cous cous, fresh spinach, asparagus spears & a truffled thyme butter

Seared Hawaiian Ahi Tuna

asian spice dusted ahi tuna served with asian stir fry vegetable risotto, cucumber & daikon radish with a honey szechwan sauce

Pacific Rim Spiced Seabass

with confetti rice, hearts of palm & arugula salad & a calypso beurre blanc

Pan Seared Deep Sea Diver Scallops

with a wild mushroom, sun-dried tomato & lobster risotto served with a truffled vanilla beurre blanc

Dessert

Banana Foster Bread Pudding

Godiva Cappuccino Cheesecake

Vangogh Dutch Chocolate Mousse Martini with Fresh Whipped Raspberries & Shaved

Chocolate

Mangroves

\$60.00 Menu

Appetizers (Passed, Stationary, or Platters)

Porcini Seared Scallops

with truffled greens, parmesan cheese, & a balsamic drizzle

Tuna Tartar

diced ahi tuna tossed with peppers & onions, blended with sesame soy, with a grilled avocados & wonton chips

Pan Seared Hudson Valley Foie Gras

over arugula pomme fritte salad with a port poached asian pear & a macerated fruit demi glace

Citrus Tempura Lobster Lollipops

served with a sweet chili dijon dipping sauce & a caribbean marmalade

Soup & Salad

Chef's Soup of the Day

Goat Cheese & Beet Salad

chevre goat cheese sphere, roasted beets and asian pears on a bed of baby arugula with a balsamic, dijon, shallot emulsification

Entrees

Crispy ½ Roasted Duckling

with sweet potatoes, tropical fruit plum hoisin reduction, & sizzled spinach

Filet Mignon Au Poivre

aged black angus buck head beef filet with roasted new potatoes, seared asparagus, & a brandy, gorgonzola wild mushroom cream sauce

Grilled New Zealand Lamb Lollipops

with apple walnut wild rice, grilled miniature vegetables & a honey garlic demi glace

Pacific Rim Spiced Chilean Seabass

with confetti rice, hearts of palm & arugula salad & a calypso beurre blanc

One Pound Fresh Florida Stone Crab Claws (During Season October 15 – April 30)

Or One & One Half Pound Live Maine Lobster (Available all Year)

served with roasted garlic baby Potatoes & seared asparagus

Land & Sea

grilled petite filet tournedos & lightly curried deep sea diver scallops with dueling sauces of pomegranate demi glace & cucumber raita with harrisa orzo & chef's vegetable selection

Dessert

English Trifle in a Chilled Martini Glass

Vangough Espresso Chocolate Mousse Dome

Godiva Chocolate Ganache Covered Strawberry Cheesecake