



## AT FISHBONES

### OUR BEEF

No Hormones Added · No Antibiotics

### OUR SEAFOOD

Sustainable · Flown In Daily

### OUR CHICKEN

Certified Humane

### OUR PRODUCE

Market Fresh · Locally Grown

## ENHANCEMENTS

Additional fee will apply

### RECEPTION

Passed

Florida Gator

Jumbo Fried Shrimp

Tomato & Mozzarella Bruschetta

Wood Grilled Artichokes

Escargot with Garlic Crostini

### APPETIZER PLATTERS

Colossal Shrimp Cocktail

Blue Chips

Crispy Almond Fried Lobster Tail

Flash Fried Calamari

Char-Grilled Oysters

Oysters on the Half Shell

Wood Grilled Artichokes

### SIDES

Beer Battered Fries

Sautéed Mushrooms

Wood Grilled Asparagus

Creamed Kale

Broccoli Au Gratin

**1/2 LB PARMESAN CRUSTED  
LOBSTER TAIL**

**\$20 per person**

# KEY LARGO MENU

## APPETIZERS

- Served Family Style -

### JUMBO FRIED SHRIMP

Cocktail Sauce & Key West Tartar

### BLUE CHIPS

Housemade Blue Cheese Crema, Potato Chips

## SALAD

Served with Garlic-Cheese Butter Bread

### FISHBONES "SIGNATURE" HOUSE SALAD

## ENTRÉE SELECTIONS

Choice Below Served with

Roasted Garlic Whipped Potatoes (Family Style)

### CITRUS & OAK GRILLED FILET MIGNON

Cajun Butter

### CEDAR PLANKED ATLANTIC SALMON

Parmesan Red Onion Aioli

### DOUBLE PORK CHOPS

Fresh Spices, Lemon, Citrus & Oak Grilled

### FLAME BROILED DOUBLE CHICKEN BREAST

Sweet Butter, Lemon

## DESSERT

### KEY LIME PIE

**\$50 per person**

Soft Drinks, Tea & Coffee Included

Additional 23% Service Charge &

Applicable Sales Tax

## BEVERAGE PACKAGES

2½ Hours

Bartender fee will apply for groups of 40 or more

### Package 1: Beer & Wine Package

**\$20 Per Person**

Red & White Wine (Sommelier Selection)

Imported & Domestic Beer

### Package 2: Premium Package

**\$30 Per Person**

#### Rum

Bacardi Light

#### Gin

Gordon's London Dry

#### Vodka

Absolut, Tito's

#### Tequila

Patron Silver

#### Cordials

Dekuyper Selections

#### Whisky

Jack Daniel's,  
J&B Scotch

#### Beers

Imported & Domestic

#### Wine\*

Chardonnay,  
Pinot Grigio, Merlot,  
Cabernet Sauvignon,  
White Zinfandel

### Package 3: Ultra Premium Package

**\$35 Per Person**

#### Rum

Bacardi Light,  
Captain Morgan

#### Gin

Bombay Sapphire,  
Plymouth

#### Vodka

Grey Goose,  
Absolut Elyx

#### Tequila

1800 Silver,  
Avion Reposado

#### Whisky

Woodford Reserve,  
Crown Royal, J&B Scotch

#### Cordials

Dekuyper Selections,  
Amaretto Disaronno,  
Bailey's, Frangelico,  
Kahlua, Grand Marnier

#### Beers

Imported & Domestic

#### Wine\*

Chardonnay,  
Pinot Grigio,  
Pinot Noir, Merlot,  
Cabernet Sauvignon,  
White Zinfandel

### \*Featured Wine Selections

(January - March 2020)

Hartford Court Chardonnay, List \$80, Featured \$68

Four Graces Pinot Noir, List \$79, Featured \$64

Rodney Strong Reserve Cab Sauv, List \$165, Featured \$75

M by Merus Cab Sauv, List \$205, Featured \$88

Chateau de Rochemorin Red Bordeaux Blend, List \$79, Featured \$60

**SELECT A BAR PACKAGE AND SAVE MORE PER BOTTLE**

\*Menu items are subject to change

407.581.3236

7005 County Road 46A, Lake Mary, FL 32746

www.TalkoftheTownRestaurants.com



# CAPTIVA MENU

## AT FISHBONES

### OUR BEEF

No Hormones Added · No Antibiotics

### OUR SEAFOOD

Sustainable · Flown In Daily

### OUR CHICKEN

Certified Humane

### OUR PRODUCE

Market Fresh · Locally Grown

## ENHANCEMENTS

Additional fee will apply

### RECEPTION

Passed

Florida Gator

Jumbo Fried Shrimp

Tomato & Mozzarella Bruschetta

Wood Grilled Artichokes

Escargot with Garlic Crostini

## APPETIZER PLATTERS

Colossal Shrimp Cocktail

Blue Chips

Crispy Almond Fried Lobster Tail

Flash Fried Calamari

Char-Grilled Oysters

Oysters on the Half Shell

Wood Grilled Artichokes

### SIDES

Beer Battered Fries

Sautéed Mushrooms

Wood Grilled Asparagus

Creamed Kale

Broccoli Au Gratin

**1/2 LB PARMESAN CRUSTED  
LOBSTER TAIL**  
**\$20 per person**

## APPETIZERS

- Served Family Style -

### FLASH FRIED CALAMARI

Banana, Cherry & Bell Peppers, Cocktail Sauce, Marinara Sauce

### COLOSSAL SHRIMP COCKTAIL

Cocktail Sauce

## SALAD SELECTIONS

Choice Below Served with Garlic-Cheese Butter Bread

### FISHBONES "SIGNATURE" HOUSE SALAD

### CLASSIC CAESAR SALAD

Romaine Hearts, Housemade Croutons, Parmesan

## ENTRÉE SELECTIONS

Choice Below Served with Broccoli Au Gratin & Roasted Garlic Whipped Potatoes (Family Style)

### CITRUS & OAK GRILLED FILET MIGNON

Truffle Butter

### CITRUS & OAK GRILLED PACIFIC MAHI MAHI

Lemon Beurre Blanc

### CITRUS & OAK GRILLED WHOLE GULF SNAPPER

### FRIED SHRIMP AND CHICKEN BREAST

## DESSERT

- Served Family Style -

### CHEF'S DESSERT PLATTER

**\$60 per person**

Soft Drinks, Tea & Coffee Included  
Additional 23% Service Charge & Applicable Sales Tax

## BEVERAGE PACKAGES

2½ Hours

Bartender fee will apply for groups of 40 or more

### Package 1: Beer & Wine Package

\$20 Per Person

Red & White Wine (Sommelier Selection)

Imported & Domestic Beer

### Package 2: Premium Package

\$30 Per Person

#### Rum

Bacardi Light

#### Gin

Gordon's London Dry

#### Vodka

Absolut, Tito's

#### Tequila

Patron Silver

#### Cordials

Dekuyper Selections

#### Whisky

Jack Daniel's,

J&B Scotch

#### Beers

Imported & Domestic

#### Wine\*

Chardonnay,

Pinot Grigio, Merlot,

Cabernet Sauvignon,

White Zinfandel

### Package 3: Ultra Premium Package

\$35 Per Person

#### Rum

Bacardi Light,

Captain Morgan

#### Gin

Bombay Sapphire,

Plymouth

#### Vodka

Grey Goose,

Absolut Elyx

#### Tequila

1800 Silver,

Avion Reposado

#### Whisky

Woodford Reserve,

Crown Royal, J&B Scotch

#### Cordials

Dekuyper Selections,

Amaretto Disaronno,

Bailey's, Frangelico,

Kahlua, Grand Marnier

#### Beers

Imported & Domestic

#### Wine\*

Chardonnay,

Pinot Grigio,

Pinot Noir, Merlot,

Cabernet Sauvignon,

White Zinfandel

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# ISLAMORADA SURF & TURF MENU

## AT FISHBONES

### OUR BEEF

No Hormones Added · No Antibiotics

### OUR SEAFOOD

Sustainable · Flown In Daily

### OUR CHICKEN

Certified Humane

### OUR PRODUCE

Market Fresh · Locally Grown

## ENHANCEMENTS

Additional fee will apply

### RECEPTION

Passed

Florida Gator

Jumbo Fried Shrimp

Tomato & Mozzarella Bruschetta

Wood Grilled Artichokes

Escargot with Garlic Crostini

## APPETIZER PLATTERS

Colossal Shrimp Cocktail

Blue Chips

Crispy Almond Fried Lobster Tail

Flash Fried Calamari

Char-Grilled Oysters

Oysters on the Half Shell

Wood Grilled Artichokes

### SIDES

Beer Battered Fries

Sautéed Mushrooms

Wood Grilled Asparagus

Creamed Kale

Broccoli Au Gratin

**1/2 LB PARMESAN CRUSTED  
LOBSTER TAIL**  
\$20 per person

## APPETIZERS

- Served Family Style -

### COLOSSAL SHRIMP COCKTAIL

Cocktail Sauce

### CRISPY ALMOND FRIED LOBSTER TAIL

Orange Blossom Honey Mustard

### WOOD GRILLED ARTICHOKE

Arugula, Balsamic Reduction, Parmesan Aioli

## SALAD SELECTIONS

Choice Below Served with Garlic-Cheese Butter Bread

### FISHBONES "SIGNATURE" HOUSE SALAD

### FISHBONES WEDGE SALAD

Bacon, Tomato, Onion, Maytag Blue Cheese Dressing

## ENTRÉE SELECTIONS

Choice Below Served with Roasted Garlic Whipped Potatoes  
& Wood Grilled Asparagus (Family Style)

### CITRUS & OAK GRILLED FILET MIGNON

Truffle Butter

### PRIME NEW YORK STRIP

Cajun Butter

### CITRUS & OAK GRILLED GULF BLACK GROUPER

Lemon Beurre Blanc

### BRONZED CHILEAN SEA BASS

Roasted Garlic Butter

### FLAME BROILED DOUBLE CHICKEN BREAST

Sweet Butter, Lemon

## DESSERT

- Served Family Style -

### CHEF'S DESSERT PLATTER

**\$70 per person**

Soft Drinks, Tea & Coffee Included  
Additional 23% Service Charge &  
Applicable Sales Tax

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## BEVERAGE PACKAGES

2½ Hours

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\$20 Per Person

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Imported & Domestic Beer

### Package 2: Premium Package

\$30 Per Person

#### Rum

Bacardi Light

#### Gin

Gordon's London Dry

#### Vodka

Absolut, Tito's

#### Tequila

Patron Silver

#### Cordials

Dekuyper Selections

#### Whisky

Jack Daniel's,  
J&B Scotch

#### Beers

Imported & Domestic

#### Wine\*

Chardonnay,  
Pinot Grigio, Merlot,  
Cabernet Sauvignon,  
White Zinfandel

### Package 3: Ultra Premium Package

\$35 Per Person

#### Rum

Bacardi Light,  
Captain Morgan

#### Gin

Bombay Sapphire,  
Plymouth

#### Vodka

Grey Goose,  
Absolut Elyx

#### Tequila

1800 Silver,  
Avion Reposado

#### Whisky

Woodford Reserve,  
Crown Royal, J&B Scotch

#### Cordials

Dekuyper Selections,  
Amaretto Disaronno,  
Bailey's, Frangelico,  
Kahlua, Grand Marnier

#### Beers

Imported & Domestic

#### Wine\*

Chardonnay,  
Pinot Grigio,  
Pinot Noir, Merlot,  
Cabernet Sauvignon,  
White Zinfandel

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