



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

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

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

Package 3: Ultra Premium Package

\$35 Per Person

*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

6707 Sand Lake Road, Orlando, FL 32819

www.TalkoftheTownRestaurants.com



CAPTIVA MENU

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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**

6707 Sand Lake Road, Orlando, FL 32819



APPETIZERS

- Served Family Style -

FLASH FRIED CALAMARI

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

COLOSSAL SHRIMP COCKTAIL

Cocktail Sauce, Remoulade 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 &
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Gin

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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

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ISLAMORADA SURF & TURF MENU

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Creamed Kale

Broccoli Au Gratin

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LOBSTER TAIL**
\$20 per person

APPETIZERS

- Served Family Style -

COLOSSAL SHRIMP COCKTAIL

Cocktail Sauce, Remoulade 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, Remoulade 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
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