

THE GOURMET GATEWAY HOTEL

Seafood

Appetizers:

- ✓ **Shrimp Cocktail**
Chilled shrimp served with cocktail sauce and lemon.
Price: \$10.00 - \$18.00

- ✓ **Calamari Fritti**
Fried calamari served with marinara sauce.
Price: \$8.00 - \$14.00

- ✓ **Oysters on the Half Shell**
Fresh oysters served with mignonette sauce and lemon.
Price: \$2.00 - \$4.00 each

Main Courses:

- ✓ **Grilled Salmon**
Fresh salmon fillet grilled and served with seasonal vegetables and rice.
Price: \$20.00 - \$30.00

- ✓ **Fish Tacos**
Grilled or fried fish served in corn tortillas with cabbage slaw and avocado sauce.
Price: \$12.00 - \$18.00

- ✓ **Seafood Paella**
A Spanish rice dish with shrimp, mussels, clams, and other seafood.
Price: \$25.00 - \$40.00 (serves 2-4)

- ✓ **Lobster Roll**
Fresh lobster meat mixed with mayonnaise and served in a toasted bun.
Price: \$18.00 - \$30.00

Sides:

- ✓ **Clam Chowder**
Creamy soup with clams, potatoes, and herbs.
Price: \$6.00 - \$10.00
- ✓ **Fried Calamari**
Crispy calamari rings served with marinara sauce.
Price: \$8.00 - \$12.00

Desserts:

- ✓ **Key Lime Pie**
Tart and creamy pie made with key lime juice.
Price: \$5.00 - \$8.00
- ✓ **Chocolate Lava Cake**
Warm chocolate cake with a gooey center, served with vanilla ice cream.
Price: \$6.00 - \$10.00