



## DINNER MENU

*A Gulf to Table Experience*

### Appetizers

**Prince Edward Island Mussels**  
Steamed Mussels | Thai Chili Coconut Milk.

**Grouper Bites**  
Crispy Battered Grouper  
Jalapeño | Tartar Sauce.

**Coconut Shrimp**  
Succulent Shrimp | Crispy Coconut Crust  
Sweet Chili Sauce.

**Creole Shrimp**  
Fennel Sausage | Chili Lime Broth  
Tomato Relish | Grilled Focaccia.

**Fried Deviled Eggs**  
Truffle Aioli | Bacon.

**Brussels Sprouts**  
Crispy Brussels | Chili Honey Sauce | Bacon.

### From The Sea

**Champagne Grouper**  
Fresh Grouper | Roasted Shallot Herb Fingerlings  
Arugula Shitake Mushroom Salad | Champagne Sauce.

**Pesto Shrimp**  
Angel Hair Pasta | Gulf Shrimp | Roasted Red Pepper  
Pesto | Garlic | Charred Tomato | Onion.

**Lobster Mac & Cheese**  
Cavatappi | Tender Maine Lobster | Cheese Sauce.

**Atlantic Seared Salmon**  
Yellow Tomato Cream Sauce | Potato Gnocchi  
Baby Kale | Beech Mushroom | Fried Garlic.

**Cioppino**  
Seafood Stew | Fresh Crab | Clams | Mussels  
Shrimp | White Fish | Tomato-Wine Broth | Aromatic  
Herbs | Garlic | Served with Side of Crusty Bread.

**Fish & Chips**  
Fresh Fish | House Fries | Tartar Sauce.

### Salads & Soup

**Soup of the Day**  
Chef's Daily Creation 10

**Ahi Tuna Salad**  
Ahi Tuna | Spring Mix | Carrot | Crispy Wonton  
Pickled Ginger | Yuzu Vinaigrette.

**The Karol Salad**  
Mixed Spring Greens | Heirloom Tomato  
Cucumber | Candied Walnut  
Fried Goat Cheese | Poppyseed Vinaigrette.

**Classic Caesar**  
Romaine | Aged Parmesan | Garlic Croutons.

Shrimp | Chicken | Salmon | 6oz. Filet

### From the Land

**Braised Short Rib**  
Whipped Potato | Seasonal Vegetables  
Bordelaise | Fried Onion Straws.

**Pork Chop**  
Mustard Sauce | Collard Greens | Rice  
Black Eyed Peas.

**Hot Honey Half Chicken**  
Pan Jus | Collard Greens | Sweet Potato | Pecans.

**8oz Filet**  
Grilled Filet | Whipped Potato  
Seasonal Vegetables | Cherry Bordelaise.

**Topping Options**  
Add Shallot Butter | Blue Cheese Butter

### Enhance Your Entrée

**Add-On Options**  
4 oz Maine Lobster Tail  
Shrimp Skewer  
Salmon Filet

THE **KAROL** HOTEL

Consuming raw or under cooked oysters, meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have a medical condition.

20% Gratuity will be added to parties of six or more. Limit 2 separate checks per table.