Taste of The Bay

Presented by: Sarasota-Manatee Originals

SUNDAY, OCTOBER 25

1592 WOOD FIRED KITCHEN & COCKTAILS
Mini Grilled Kefta • $5
Tahini & Pickled Shallots

CAFE GABBIANO
Lasagna Bolognese • $5
Fresh Pasta, Ricotta, Mozzarella, Parmigiano, & Bolognese Sauce

CROW'S NEST
Shrimp & Grits • $5
Pepper Jack Cheese Grits, Shrimp, Poblano Cream Sauce, Bacon, & Scallions
Smoked Salmon Fish Dip • $2
Capers, Mayo, Onion, Lemon, Celery, Tortilla Chips
Pumpkin White Chocolate Bread Pudding • $3
Caramel Sauce

DUVAL'S
Duval's Meatballs with Marinara • $3
Ceviche Cups • $5
Duval's Homemade Cookies • $1

FIGARO BISTRO & WINE BAR
Bœuf Bourguignon • $10
Slow-Braised Beef Chuck, Red Wine Sauce, Lardons, Pearl Onions, Smoked Bacon, Mushrooms, Fresh Herbs
Ham & Swiss Crêpe • $5
Smoked Ham & Swiss-Gruyère
Hazelnut Almond Crêpe • $5
Hazelnut-Cocoa Spread, Almonds, Powdered Sugar

FINS AT SHARKY'S
Pulled Pork Slider • $4
House Smoked Pork, Coleslaw, BBQ Drizzle, Bread & Butter Pickles
Tuna Nachos • $7
Crispy Wonton Chips, Ahi Tuna, Diced Avocado, Scallions, Pico de Gallo, Ginger Aioli, & Soy Glaze

FOOD + BEER
PB&J Boneless Wings • 4/$2
Jalapeño Ranch
'Merica Sliders • 1/$3 or 2/$5
Tobacco Fried Onions, Memphis BBQ, Cheddar, Bacon, & Blackening Seasoning

HANAMI & TSUNAMI
Stuffed Shrimp • $7
Steamed Shrimp, Crab Delight, & Thai Chili Sauce
Cocomo Roll • $10
Coconut Shrimp, Cucumber, Avocado, & Carrot
Chicken Tatsuage • $5
Spicy Marinated Chicken, Spicy Mayo

HARRY'S CONTINENTAL KITCHENS
Local Calusa Oyster • $3
Chilled PEI Mussels • 6/$5
Mediterranean-Marinated
Gulf Coast Smoked Pine Island Redfish Dip • $6
Saltines
Harry's Famous Double Fudge Brownie Bites • $1

LUCKY 8
Mini Smash Burger • $5
Sesame Seed Bun, American Cheese, Onion, Pickle, & Lucky Sauce

MARCEL DW
Cacio e Pepe • $5
Cacio e Pepe with Lobster • $8

MASO
Hot Honey Slab • $5
Nueske's Bacon, Hot Honey, Arugula, Sweetie Drop
Mushroom Tartine • $5
Grilled Sourdough, Butternut Squash, Chive

MEAN DEANS LOCAL KITCHEN
Black Bean Hummus • $1
Arctic Timber Salmon • $7
Key Lime Créme Brûlée • $5

MI PUEBLO
Elote • $5
Mexican Street Corn
Esquite • $5
Mexican Street Corn in a Cup
Pumpkin Arroz Con Leche • $5

MICHAEL'S ON EAST
Bacon Onion Jam Sliders with Truffle Parmesan Potato Chips • $5
Short Rib, Brisket, and Dry-Aged Chuck, Havarti, & Bacon Onion Jam

MIGUEL'S
Coquilles Saint-Jacques Mornay • $5
Tender Scallops with Madeira Wine Cream Sauce, Gruyère Cheese, & Duchess Potatoes

MIMI
Braised Pork • $5
Creamy Chimichurri on a Corn Tortilla

RUFA
Lamb Barbacoa Taco • $5
Braised Lamb Shank, Guajillo, Citrus & Coriander Marinade, Salsa Verde, Cucumber-Lime Crema, Cotija Cheese, Pickled Shallots, Flour Tortilla

TAMIAMI TAP
Mojo Pork • $5
Black Beans & Rice

THE BREAKFAST COMPANY
Mini Cinnamon Rolls • $3
Famous Cream Cheese Icing
Pita & Spreads • $5
El Greco Tzatziki, Beet Hummus, & Spicy Feta
Hot Honey Chicken & Waffle • $8

TZEVA
Spiced Lamb Skewers • $5
Saffron Raita, Peppers, Onions, Aleppo Pepper, Lavoush