



99 Degrees Seafood Kitchen

Dinner

(\$35 per person)

Appetizers

Fried Crab Cakes - lump crab meat layered with sriracha sauce

Fried Calamari - lightly breaded and served with marinara and lemon

Shrimp Cocktail - served with cocktail sauce and lemon

Mandarin Almond Salad - Romaine lettuce, carrots, cherry tomatoes, mandarin oranges and almonds in a sesame dressing

Caesar Salad - Romaine lettuce, croutons, parmesan cheese with Caesar dressing

Clam Chowder - New England extreme clam chowder garnished with parsley

Gumbo - house made green pepper, onions, celery, sausage, shrimp, crawfish and crab meat

Roasted Poblano Leek Sweet Potato Bisque - vegetarian puree soup garnished with sunflower seeds and chives. Souper Bowl winner 2017 peoples choice award

Entrees

Cold water Maine Lobster Tail - with rice and broccoli

Atlantic wild caught Scallops - with corn, potato and sausage

Jumbo Shrimp - with corn, potato and sausage

Dessert

Shell Lovers Chocolate Cake -

Green Tea Cheesecake Cupcake -

Fried Banana with Vanilla bean ice cream -

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3409 Central Ave. NE

(505) 433-4929

<http://99degreesseafoodkitchen.com/>