

**SPECIAL THANKS
TO LEE AND SCOTT OF NORTHWEST
SEAFOOD AND CHEFS PAMELA
BEDFORD AND RICHARD VAUGHN AND
STUDENTS OF THE INSTITUTE OF
CULINARY ARTS AT EASTSIDE HIGH
SCHOOL**

DISCLAIMER

All items listed in this menu are intended to be represented correctly or somewhere near correctly. Some are just plain made up, some are real. Every effort will be made not to cook more than a week or two in advance so that you can be relatively sure that you will get the real fresh out of the lake or sea flavor. The staff of the Seafood Spectacular absolves itself from any responsibility for your over eating, excess calories, cholesterol intake or any other food related maladies. The guests and the guests alone are responsible for the well being of their own body temples and should act accordingly. Some of the wines may only be close or at least on the same continent as France, California, Italy and New Zealand.

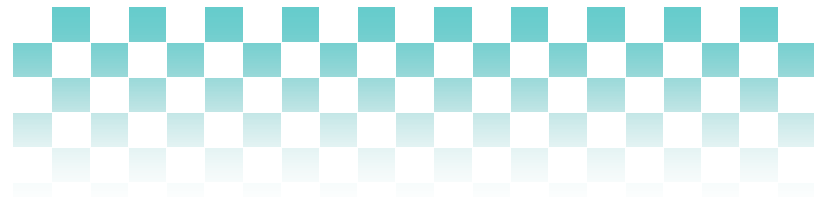
Seating is somewhat limited however you may sign up for a stand-by number for a small fee. Guests failing to place their garbage in the receptacles provided will be charged another small fee that will allow them to leave the site provided they smile and tip the parking attendant.

Management assures all guests a great time at the Seafood Spectacular or a not so great time either of which covers all the management responsibilities inferred, expressed or otherwise alluded to either now or in years to come.

..... Bon App'etit

Note: Disclaimer prepared by city, county, state, and national elected officials.

**FOR ADDITIONAL INFORMATION CONTACT:
Queen Leza or King Dwight email: seafood-
spectacular@rotarygainesville.org**



**SEAFOOD SPECTACULAR
MENU**



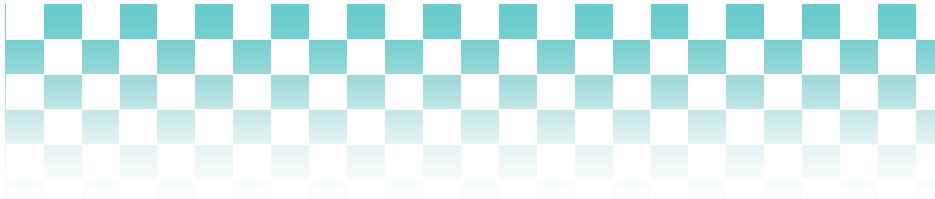
Thursday, November 10, 2022

5:30PM — 8:30PM

Email: SeafoodSpectacular@RotaryGainesville.org

**Come Join Us For The
23rd Annual Rotary Seafood Spectacular**





HORS D'OUVRES

- Michael Hill's New England Lobster Bisque
- Cross Creek Down South Hush Puppies and sweet Vidalia Onion Rings
- Chef Hugh's Minorcan Conch Chowder
- Exploding Shrimp (better than that a major restaurant's "bang bang shrimp")
- Chef Emeril Legasse's favorite Louisiana Boiled Shrimp
- Lobster fritters
- Institute of Culinary Arts Appetizers & surprises of the day
- Fresh caught calamari rings
- Lee Deadrick's succulent fried lobster
- ICA's international seafood bar

ENTREES

- Alaskan Fresh Caught Smoked Salmon
- Florida's best fresh St. Augustine fried shrimp
- Baked and smoked fresh North Carolina creek trout
- Pig style fish picking
- Fried lobster bites
- Fried fresh caught Alaskan fish

- Charlie's "Chicken of the Land" and other land based items for the land lubbers in the crowd
- Cross Creek Down South hushpuppies
- NW Seafood Grilled & Blackened fish station
- Creamy home made fresh Southern coleslaw
- Embers Wood Grill's luscious lobster shrimp and grits
- Cedar Key stone crab claws (depending on market conditions)
- Surprise of the day

DESSERT

- Homemade specialty desserts that are guaranteed to please

BEVERAGES

- Different Color Wines From France, California, Italy And New Zealand (all wines are truck, shed or warehouse aged for a least one week)
- Finely Brewed Extra Cold Beer Made From The Finest Hip Hops And Barely Barley

