Makos Coastal Kitchen

2828 S McCall Rd Suite 34
Englewood, FL 34224
(941) 626- 9765

LET'S EAT ENGLEWOOD

THREE COURSES FOR $42

ENTREE

SCOTTISH SALMON B.L.T.
Choice of Fries or Vegetable Slaw
Apple Wood Smoked Bacon, Baby Arugula and Tomato with Pesto Aioli on a Toasted Brioche Bun
Pairs well with Nutrl Pineapple

CRISPY MAHI-MAHI BASKET
Vegetable Slaw, Shrimp Hush Puppies and Fries with choice of Remoulade, Cocktail or Tartar Sauce
Pairs well with Cigar City IPAs

CLASSIC COBB
Artisan Mixed Greens Tossed in Balsamic Vinaigrette with Chopped Apple Wood Smoked Bacon, Grilled Chicken, Tomatoes, Cucumber, Crumbled Blue Cheese, Avocado and Hard Boiled Egg gf
Pairs well with Casa San Lucas Jalapeño Pineapple Margarita, 10 mg THC

BRONZED GULF SHRIMP MAC N CHEESE
House Made Pasta, Pepperjack Cheese Sauce and Ritz Cracker Herb Crumble
Pairs well with Risata Moscato D'Asti

STARTER

BABY KALE CAESAR
Shaved Parmesan Cheese, Focaccia Croutons and Grape Tomatoes Tossed in House Made Dressing
Pairs well with Rombauer Carneros Chardonnay

AHI TUNA TARTARE
Ginger Chili Sauce, Cucumber, Pickled Red Onion, Avocado and Mango, Served with Wakame and Wonton Chips df
Pairs well with J Vineyards Pinot Noir

BISTRO
Baby Kale & Arugula Tossed in Balsamic Vinaigrette with Shaved Radish, Carrot, Cucumber and Parmesan Cheese gf
Pairs well with La Marca Rose

TROPICAL GULF SHRIMP CEVICHE
Key Lime Cilantro Vinaigrette, Pineapple, Toasted Coconut, Scallion, Jalapeño and Dried Papaya with Tortilla Chips df gf

DESSERTS

KEY LIME PIE
Our 4-ingredient Key Lime Pie with Mangp Chanitilly Cream and Mango Purée

CHOCOLATE DECADENCE CAKE
Flourless Chocolate Cake with Whipped Cream and Salted Caramel Topping gf