



Farlow's

ON THE WATER

TROPICAL DINING



2 Course Lunch Menu \$20 plus Tax & Gratuity ~ 11AM – 3PM
Select either a first or third course and select a second course.
No sharing or substitutions please.

Start Let's Eat Englewood off right with **Mark Knau's** specialty Margarita!
Mark's Margarita: Patron Silver Tequila, Patron Citronge Orange Liqueur, lime juice, splash of orange juice,
& topped with a Grand Marnier floater. 16

First Course

Buffalo Chicken Empanadas

Island specialty made with homemade dough & filled with flavorful buffalo chicken, served with southwest style spicy ranch. (A twist on Keith's authentic island empanadas)

Beer Cheese & Crab Soup

Add \$3 to upgrade to a bowl

St. Croix Berry Crab Salad

Sweet, dried cranberries added to our house special crab salad, over a mix of artisan & romaine lettuce with raspberries, blueberries, strawberries, pineapple, candied pecans and drizzled with raspberry vinaigrette.

Green Goddess Ceviche

Fresh Northern Pacific Line Caught Rockfish, carefully diced, and marinated in a blend of fresh citrus, then tossed with shaved red onion, mandarin oranges, and toasted almonds.
Finished in a creamy "Goddess" emulsion.

Second Course

Chophouse285 Ultimate Corned Beef Sandwich

House Corned Top Sirloin, dry rubbed then slow roasted, hand carved to order and stacked on homemade buttered rye, finished with a Granny Smith fennel & celery kraut, served with French fries.

Triggerfish & Tots

Southern fried Triggerfish paired with crispy potato tots, finished with a malted vinegar hot honey, house made tartar sauce and coleslaw.

Guava Shallot Barramundi

Fresh Barramundi grilled & lightly seasoned with our house jerk seasoning, served over our Island rice, then topped with a whipped lime zested goat cheese & a guava shallot jam.

Caribbean Shrimp Tacos

House made chalupa shell, flash-fried then grilled, layered with shaved cabbage red slaw, queso fresco, pickled onions, and chargrilled white shrimp. Finished with a crushed Calabrian chile aioli and island rice.

Fall Harvest Salad

Roasted asparagus, sliced green apples, fresh fennel and green peas, served over a bed of fresh spinach & arugula mix, topped with herb marinated chicken, toasted almonds, feta cheese & watermelon radishes, dressed in a citrus herb vinaigrette.

Third Course

Chocolate Bourbon Pecan Bread Pudding



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3 Course Dinner Menu \$39 plus Tax & Gratuity ~ 3:30PM - Close

Select one from each course.

No sharing or substitutions please.

Start Let's Eat Englewood off right with **Mark Knauf's** specialty Margarita!

Mark's Margarita: Patron Silver Tequila, Patron Citronge Orange Liqueur, lime juice, splash of orange juice, & topped with a Grand Marnier floater. 16

First Course

Buffalo Chicken Empanadas

Island specialty made with homemade dough & filled with flavorful buffalo chicken, served with southwest style spicy ranch. (A twist on Keith's authentic island empanadas)

Green Goddess Ceviche

Fresh Northern Pacific Line Caught Rockfish, carefully diced, and marinated in a blend of fresh citrus, then tossed with shaved red onion, mandarin oranges, and toasted almonds.

Finished in a creamy "Goddess" emulsion.

Rock Island Salad

Our house salad with romaine and artisan lettuce, diced tomatoes, cheddar cheese, red onions & candied pecans.

Beer Cheese & Crab Soup

Second Course

Triggerfish & Tots

Southern fried Triggerfish paired with crispy potato tots, finished with a malted vinegar hot honey, house made tartar sauce and coleslaw.

Crab & Scallop Stir Fry

Hokkaido Sea Scallops carefully seasoned and pan seared with a medley of fresh ginger, scallions, onions and carrots served atop a Florida sweet sesame rice cake. Finished with fried garlic, green apple, and fresh blue crab paired with a smoked huckleberry soy glaze.

Salmon Cacio Pepe

Chargrilled Faroe Island Salmon over thinly sliced homemade linguine, done cacio & pepe style with smoked peppercorns.

Picanha Con Mofungo

Hand cut and marinated Top Sirloin, carefully chargrilled and sliced, served atop a Caribbean red slaw, sweet and savory Mofongo (smashed plantains) finished with roasted island style tomato sauce.

Low Country Shrimp & Grits

E6 Argentine pink shrimp sauteed in a light tomato broth on a Jacksonville Jupiter rice grit cake. These expertly milled grits are slow cooked in a roasted chicken stock, finished with cream and aged white cheddar cheese, cast iron fried and placed atop a roasted artichoke cream "sauce barigole".

Third Course

Chocolate Bourbon Pecan Bread Pudding

Yuzu & Passionfruit Pound Cake