AND fish
kitchen + bar

CRAVE 2019

Available daily from August - September 2019 | $35 Per Person

Taxes & Gratuity not included

Appetizer

(choice of)

LOCAL BURRATA *Strawberry Compote, Grilled Bread*

ROASTED OYSTER OF THE DAY *Ask your server for today's chef selection*

AVOCADO TOAST *Zak the Baker Multigrain, Heirloom Tomatoes, Benne Seeds, Micro Cilantro*

Entrée

(choice of)

BRAISED PORK CHECK RAGOUT *Saffron Tagliatelle, Fennel Escabeche, Crème Fraiche*

SWORDFISH A LA PLANCHA *Congri Rice, Sweet Plantains, Island Spiced Vegetables, Passion Fruit Butter*

SPAGHETTI SQUASH BOLOGNESE *Exotic Mushrooms & Whipped Ricotta*

Dessert

(choice of)

PINEAPPLE UPSIDE DOWN CAKE *Salted Caramel, Whipped Cream*

FLORIDA KEY LIME PIE *Whipped Cream*

Executive Chef: Eric M. Kaszubinski
Fort Lauderdale Marriott® Pompano Beach Resort & Spa
1200 N. Ocean Boulevard, Pompano Beach, FL 33062

**Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*
*** If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.*