



# Farlow's

ON THE WATER

## TROPICAL DINING



2 Course Lunch Menu \$13 plus Tax & Gratuity ~ 11AM – 3PM

Select either a first or third course and select a second course.

No sharing or substitutions please.

### First Course

#### *Pork Stuffed Cornbread*

Homemade cornbread muffins stuffed with slow roasted pork and cheddar cheese, with our housemade BBQ sauce. Served with our peppadew coleslaw.

#### *Roasted Roma Tomato Soup*

with housemade parmesan basil croutons

(Add \$3 for a bowl)

#### *St. Croix Berry Crab Salad*

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

#### *Tuna Nachos*

Seared sesame seed encrusted tuna served over house made chips topped with our Tropical Pico de Gallo then drizzled with our house cusabi, soy sauce and sriracha.

### Second Course

#### *Cobia Tacos*

Fresh Open Blue Cobia lightly blackened with a Tropical Kiwi Pico de Gallo, shredded cabbage, and Mango remoulade in flour and corn tortillas. Accompanied with a fresh arugula salad with tomatoes, red onions and house sweet & sour dressing.

(Add a third taco for \$3.50)

#### *Low Country Flatbread*

In house made flatbread topped with grilled shrimp, house made sausage, roasted corn, and fingerling potatoes, then drizzled with an old bay aioli. (Gluten Free)

#### *Farlow's Kentucky Fried Chicken & Cornbread*

Free Range Joyce Farms Fresh Chicken Marinated 24 hours in our secret herbs and spices brine. Served with peppadew coleslaw and a cornbread muffin with hot honey butter. (thigh, drum, & breast)

#### *Papaya Shrimp*

5 jumbo shrimp tossed with our house sweet and spicy papaya sauce and served over coconut risotto.

#### *Salad Trio*

Scoops of our Cranberry Chicken Salad, cold Quinoa Salad, and St. Croix Crab Salad, served on a bed of romaine & artisan lettuce, with our house sweet & sour vinaigrette and homemade crackers.

### Third Course

#### *Key Lime Ice Cream Pie*

#### *Kentucky Chocolate Pecan Tart*

#### *Coffee Mocha Fudge Track Ice Cream Sandwich*



*3 Course Dinner Menu \$26 plus Tax & Gratuity ~ 3:30PM - Close*

*Select one from each course.*

*No sharing or substitutions please.*

### First Course

#### *Ceviche*

*A finely diced Gulf Cobia Filet chilled in freshly squeezed lime juice with chopped tomato, avocado, onion and fresh cilantro. Served with house made garlic crackers.*

#### *Rock Island Salad*

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

#### *Roasted Roma Tomato Soup*

*with housemade parmesan basil croutons*

#### *Pork Stuffed Cornbread*

*Homemade cornbread muffins stuffed with slow roasted pork and cheddar cheese, with our housemade BBQ sauce. Served with our peppadew coleslaw.*

#### *Tuna Nachos*

*Seared sesame seed encrusted tuna served over house made chips topped with our Tropical Pico de Gallo then drizzled with our house cusabi, soy sauce and sriracha.*

### Second Course

#### *Southern Wild Mushroom, Dumplings, and Truffle*

*Roasted Mushroom Buerre Monte, Buttermilk biscuit dumplings, wild mushrooms with truffles, finished with a slow egg (sous vide).*

#### *Grouper Gundy*

*A true traditional and authentic Caribbean dish from Keith's Island. Fresh Black Grouper sous vide, shredded and combined with fresh mangos, celery, deseeded habanero, and Caribbean spices. Served atop a grit cake and soft plantains.*

#### *Pork Belly & Shrimp*

*Heritage Farms 24 Hour sous vide Porkbelly and grilled wild caught Pink Shrimp, served with a lima bean succotash, and a roasted tomato molasses glaze.*

#### *Farlow's Kentucky Fried Chicken & Cornbread*

*Free Range Joyce Farms Fresh Chicken Marinated 24 hours in our secret herbs and spices brine. Served with peppadew coleslaw and a cornbread muffin with hot honey butter. (thigh, drum, & breast)*

#### *Potato Encrusted Triggerfish*

*Fresh Caribbean Triggerfish encrusted with our special potato and herbs then sautéed in extra virgin olive oil, placed over mashed cauliflower and grilled asparagus.*

### Third Course

#### *Key Lime Ice Cream Pie*

#### *Kentucky Chocolate Pecan Tart*

#### *Coffee Mocha Fudge Track Ice Cream Sandwich*