

MESQUITE SMOKE BEEF TENDERLOIN: with sun-dried tomatoes, gorgonzola, scallions, with savory balsamic-wild mushroom pan sauce, decadent creamy mashed potatoes.....21.95

***FIRE PAN VOODOO TUNA :** (sushi grade tuna served: rare - medium rare only) quick seared in a smoking skillet with ginger-tamari- chipotle chili pepper, orange, wild mushrooms, sweet bell pepper over mahogany fire noodles.....18.95

***CHEFS CRISPY THAI WHOLE FISH:** whole snapper fried with mighty Thai curry coconut chili whiplash sauce-baby shrimp, lime leaf, galangal, basil, scallions, chopped peanuts, , noodles.....19.95

***GRILLED GROUPER:** with spicy black bean yellow peanut sauce, ginger, serrano chilies, coriander, shiitakes, shrimp ravioli.....18.95

STUFFED SALMON FILLETS: sun dried tomatoes, cannelloni beans, roasted garlic, fresh mozzarella, over lobster ravioli.....17.95

GRILLED SCALLOP-TRIGGERFISH: fresh from the coast, in lemongrass-kaffir lime coconut sauce, cucumber-ginger salad w/ yellow jasmine rice.....18.95

PAN SEARED SZECHUAN HALIBUT-SHRIMP: ginger sesame tamari-chili shellfish sauce with snow peas, scallions, star anise, orange fire noodles, peanuts, smoky taste mushrooms.....16.95

GRILLED REDFISH YUCATAN-STYLE: fresh gulf caught redfish with mango-red pepper salsa, black bean gumbo, yellow veggie rice...17.95

*DISTINCT CHILI PRESENCE ** SPICY CHILI PRESENCE

PRONOUNCED CHILI BURN WITH HEAD SWEATS *SEARING HEAT WITH DILATION OF PUPILS, A SCREAM, FOLLOWED BY A LIGHT NAP

~ Please Allow Ample Cook Times ~

To Ensure High Quality & High Standards: DISHES MAY NOT ARRIVE SIMULTANEOUSLY

ALL FOOD ALLERGIES OR SENSITIVITIES MAY OR MAY NOT BE ACCOMODATED

* all food ingredients may not be listed: please check with your server*

18% gratuity added to parties of five or more
chef/owners: Michael and Gayle Schiffer
the pavement" Gilliam

\$6.00 plate charge for all shared entrees
chef: Donnie"scuse me while i kiss