Blackbeard's Conquests
July 27, 2021

Grog
Ahoy Matey Mojito
Silver Rum, Pineapple Juice, Cream of Coconut,
Lime Juice, Brown Sugar Simple Syrup, Mint,
Grilled Pineapple, Soda Water, Toasted Coconut-Turbinado Rim

Hor D'oeuvres
Cackle Fruit
Deviled Quail Egg, Buttered Toast Point, Roasted Garlic Aioli
Walk the Plank
Cedar Plank Salmon Dip, Marinated Cucumber, House Cured Salmon, Capers, Chive
Cannon Balls
Lamb Merguez, Sausage Meatballs, Ras-El-Hanout, Tomato Gravy

Appetizer
Shiver Me Timbers
Marinated Grilled Shrimp, White Wine Poached Octopus, Buttermilk Fried Calamari, Pineapple Rum Slaw, Chimichurri
| Sauvignon Blanc |

Soup
Yo Ho Ho
Ground Turtle, Tomato, Lemon, Medium Roux, Scallion, Worcestershire, Boiled Egg, Spinach, Parsley

Entree
X Marks the Spot
Grilled Bone-In Pork Chop, Sea Island Red Peas, Carolina Gold Rice, Local Summer Squashes, Star Anise Demi Glace
| Pinot Noir |

Dessert
Shipwrecked
Coconut Pavlova, Pineapple-Lime Sherbet, Tropical Fruits, Butter Rum Sauce
| Lucky Goat Coffee | Twinings Tea |
Crew

General Manager  Bethany Baratelli
Chef           Zachary Marquardt
Sous Chef      Macey Reemsnyder
Bar Manager    Chagara Nixon
Service Manager Nhan Nguyen
Steward Manager Joseph Correia

We wish you a fair wind ever and always!

We leave you with this common pirate saying that wishes good fortune and a safe journey upon all who hear it.

We thank you for joining us on this adventure and hope ye landlubbers return soon!

@fsulittledinnerseries

FSU Recycles
Food Recovery Network