

LaBrisa

51 Gulf Breeze Parkway
Gulf Breeze, Florida 32561
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Appetizers

CANTAPLANA --- 8
Sautéed Clams with Smoked Pork Belly, Garlic and Piri Piri. Served with Grilled Bread

CALAMARI --- 8
Lightly breaded and flash fried with a Red Chile Aoli

CRAB CLAWS --- 10
Lightly breaded in Seasoned Cracker Breading and flash fried

BBQ CRAB CLAWS --- 12
Sautéed in a Spicy Louisiana BBQ Sauce and served with Garlic Bread

GUAPU WINGS --- 9 / 19
10 or 20 Mojo Marinated Chicken Wings and tossed in one of our Signature Sauces: Garlic Green Onion, Cajun, Honey BBQ or Jerk

BACON, BRIE and SPINACH DIP --- 7
Creamy Spinach, Artichokes and Melted Cheese topped with Crispy Bacon and served with Tortilla Chips

GRILLED FLATBREAD MARIANO --- 6
Roasted Garlic Cream, Fontina Cheese, Basil Pesto and Diced Tomatoes

Pastas

All pastas are served over Fresh Fettucini Pasta

SCALLOPS --- 18
Seared Sea Scallops with Garlic, Tomato, White Wine and Herbs

CLAMS --- 15
Sautéed Clams with Garlic, White Wine, Chile Flakes and Herbs

SHRIMP SCAMPI --- 16
Shrimp sautéed in Galic, Fresh Lemon and Parsley

Steak, Pork, Chicken

ANGUS RIBEYE --- 24
14-ounce Steak finished with Roasted Garlic Butter, Roasted Potatoes and choice of Side

PRIME PORK STRIP --- 16
Two 6-ounce center-cut boneless Pork Chops served over White Cheddar Cheese Grits, Blackberry BBQ Sauce and Apple-Jicama Slaw

COUNTRY CAPTAIN CHICKEN --- 14
A Southern Classic. Braised Chicken with Vegetables in a Tomato Broth with a hint of Curry and other spices. Served over Rice with Toasted Almonds

*Sides

~ ASPARAGUS ~ POBLANO RICE ~ C&D STONE-GROUND CHEESE GRITS ~ FRIED GREEN TOMATOES ~
~ COLE SLAW ~ SAUTEED SPINACH ~ SWEET POTATO FRIES ~ SOUTHERN LIMA BEANS ~ FRENCH FRIES ~

Soup & Salads

SOUP DU JOUR --- 4 / 6

SEAFOOD GUMBO --- 4 / 7

HOUSE SALAD --- 4

LA BRISA SALAD --- 9
Mixed Greens tossed in our House Vinaigrette with Tomatoes, Cucumbers, Shaved Onion, Candied Pecans and Crumbled Blue Cheese

GRILLED CAESAR SALAD --- 8
Grilled Romaine with Roasted Bell Peppers, Shaved Parmesan, and House-made Croutons

STRAWBERRY SPINACH --- 11
Spinach tossed in a Strawberry Vinaigrette with sliced Mushrooms, Strawberries, Candied-Pecan Bacon and Feta Cheese

BBQ SHRIMP AND AVOCADO CHOPPED SALAD --- 12
Chopped Romaine Lettuce tossed in a Tomatillo-Cilantro Vinaigrette with Roasted Corn, Jicama and Tomatoes

Seafood Creations

SALMON --- 17
Pan-seared Salmon served over Asparagus and Fontina Risotto with a Roasted Yellow Pepper Pureé and topped with Marinated Grape Tomatoes with Basil

SHRIMP AND GRITS --- 17
Sautéed Shrimp with Creamy Corn Maque Choux and served over C&D Stone Ground Cheese Grits

Items below include a Mixed Green Salad and your choice of Two Sides.

SHRIMP --- 17
a dozen Grilled, Blackened or Fried

OYSTERS --- 17
a dozen lightly dusted in our Seasoned Cracker Breading

SHRIMP AND OYSTERS --- 17
A half dozen of each with your choice of preparation

FISH OF THE DAY --- 18
A daily selection of Fish with your choice of preparation

CRAB CAKES --- 19
Jumbo Lump Crab lightly breaded and sautéed