

WE WORK CLOSELY WITH TWO OF THE NATION'S TOP SEAFOOD PURVEYORS. WE INSPECT THEIR NEW ENGLAND FACILITIES AND THEY INSPECT OUR KITCHENS TO ASSURE YOU OF THE HIGHEST STANDARDS OF QUALITY AND FRESHNESS.



REAL SEAFOOD COMPANY IS HOME TO THE FINEST SEAFOOD. OUR SELECTIONS ARE PROCURED BY TRADITIONAL "WATERMEN" AND SELECTED BY STANDARDS SET CENTURIES AGO. OUR SEAFOOD IS SAID TO BE AS CLOSE TO THE NEW ENGLAND WATERS AS YOUR TASTE CAN TRAVEL.

ORDER TO-GO AT (239) 591-3523 DINNER MENU RESERVATIONS (888) 456-3463

FRESH CATCH

ASK ABOUT OUR FRESH CATCH, WHICH CHANGES DAILY. ENJOY YOUR FRESH CATCH BROILED, GRILLED, FRIED OR PAN SEARED, OR FOR SOMETHING MORE ADVENTUROUS TRY ONE OF THE FOLLOWING OPTIONS FOR AN ADDITIONAL 1.95

BLACKENED - SEASONED WITH OUR OWN SPECIAL CAJUN BLEND, SEARED AND SERVED WITH A ROASTED PEPPER AIOLI

SHANGHAI STYLE - SESAME STEAMED, WITH STICKY RICE, SPINACH AND GINGER SCALLION SOY SAUCE

FRESH SUSHI ROLLS

- *SPICY TUNA ROLL - SERVED WITH WAKAME SALAD..... | 1.95
- "REAL" CALIFORNIA ROLL - LUMP CRAB, CUCUMBER AND AVOCADO.... | 9.95
- DYNAMITE ROLL - TEMPURA FRIED SHRIMP, AVOCADO AND SPICY MAYO.... | 9.95
- RSC ROLL - LOBSTER, CREAM CHEESE, ASPARAGUS, MANGO-PINEAPPLE SALSA AND SPICY MAYO..... | 1.95

APPETIZERS

- CRAB STUFFED AVOCADO - JONAH CRAB STUFFED AVOCADO, FRESH BIBB LETTUCE, ROASTED PEPPER VINAIGRETTE, AND A LEMON-CREME FRAICHE DRIZZLE..... | 3.95
- SWEET & SPICY CALAMARI - WITH CHILI PEPPERS, SCALLIONS, JULIENNED CARROTS, SWEET AND SPICY CHILI SAUCE, AND A SPRINKLE OF CANDIED CASHEWS..... | 4.95
- POINT JUDITH CALAMARI - FLASH FRIED SERVED WITH SAFFRON AIOLI | 3.95
- LOBSTER BITES - WITH ASPARAGUS, SRIRACHA SAUCE AND FRESH LEMON..... | 5.95
- SMOKED SALMON & JUMBO LUMP BLUE CRAB TOWER - SEASONED CRAB AND SMOKED SALMON LAYERED WITH MANGO AND AVOCADO, SERVED WITH CRISP TORTILLA CHIPS..... | 2.95
- LUMP BLUE CRAB CAKE - FAMOUS "DOCKSIDE" RECIPE..... | 2.95
- STEAMED LITTLE NECK CLAMS AND BLUE HILL BAY MUSSELS - IN WHITE WINE, GARLIC BUTTER, CHORIZO SAUSAGE AND SWEET PEPPERS..... | 4.95
- COCONUT ENCRUSTED FRIED SHRIMP - WITH DIPPING SALSA..... | 1.95
- CRISPY FRIED BRUSSELS SPROUTS..... | 9.95
- BLACKENED GROUPER BITES - WITH MANGO AVOCADO SALSA..... | 2.95

HEARTY SOUPS

- GAZPACHO..... | 7.95
- SEAFOOD GAZPACHO..... | 11.95
- NEW ENGLAND CLAM CHOWDER..... | 6.95 CUP 8.95 BOWL
- MAINE LOBSTER BISQUE..... | 7.95 CUP 10.95 BOWL

SALADS

- KALE AND QUINOA SALAD - FRESH KALE AND SOUTH AMERICAN QUINOA TOSSED IN APPLE CIDER VINAIGRETTE, FINISHED WITH OVEN ROASTED BUTTERNUT SQUASH, ROASTED SHALLOTS, MICHIGAN DRIED CHERRIES, AND BLACKENED SPICED ALMONDS..... | 2.95
- WITH CHICKEN | 5.95
- THE WEDGE - WEDGES OF ICEBERG LETTUCE WITH BLEU CHEESE DRESSING AND CRISPY SMOKED BACON..... | 11.95
- HOUSE SALAD - MIXED GREENS TOPPED WITH DICED TOMATO, RED ONION, WHITE CHEDDAR, AND SHALLOT VINAIGRETTE..... | 5.95
- CAESAR SALAD - ROMAINE, SHAVED REGGIANO CHEESE AND GARLIC CROUTONS..... | 10.95
- GREEK SALAD - MIXED GREENS WITH BEETS, OLIVES, TOMATOES, CUCUMBER, FETA, PEPPERONCINI, SCALLIONS, AND A HOUSE MADE GREEK DRESSING..... | 6.95
- *ASIAN SALMON SALAD - GINGER AND SOY MARINATED ATLANTIC SALMON WITH ROMAINE, SPINACH, CRISPY RICE NOODLES, ORANGES, AVOCADO, CUCUMBERS, CASHEWS, AND A GINGER-SOY VINAIGRETTE..... | 5.95

ACCOMPANIMENTS

- MEXICAN STYLE STREET CORN - WITH RED ONION, CHIPOTLE CREAM, CILANTRO, AND QUESO FRESCO..... | 6.95
- LOBSTER MASHED POTATOES..... | 7.95
- AMERICAN FRIES..... | 4.95
- ASPARAGUS - GRILLED WITH PARMESAN..... | 6.95
- SWEET POTATO "COTTAGE FRIES"..... | 5.95
- SHANGHAI STYLE SPINACH - SAUTEED WITH GINGER-SCALLION SOY SAUCE.... | 6.95
- GARLIC MASHED POTATOES..... | 4.95
- HARICOTS VERTS - WITH TOMATOES, SWEET ONION, AND LEMON BUTTER..... | 6.95

*CONTAINS RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES. ASK ABOUT GLUTEN-FREE MENU OPTIONS. ALL MENU ITEMS AND PRICING ON OUR MENU ARE SUBJECT TO CHANGE, WITHOUT NOTICE BASED ON AVAILABILITY AND MARKET PRICE.

AT TIMES WHEN THE QUALITY OF A GIVEN PRODUCT DOES NOT MEET OUR STANDARDS, ITEMS ON THIS MENU WILL NOT BE SERVED.

18% SUGGESTED GRATUITY ON PARTIES OF 8 OR MORE. IF YOU FEEL THAT SERVICE DID NOT WARRANT THE SUGGESTED GRATUITY, PLEASE SPEAK TO OUR MANAGER. IF YOU FEEL THAT SERVICE EXCEEDED THIS, FEEL FREE TO TIP MORE!

FROM THE RAW BAR

WE SERVE ONLY PREMIUM OYSTERS KNOWN FOR THEIR MEATY, SALTY FLAVOR, SHUCKED TO ORDER, SERVED ON THE HALF SHELL. PLEASE ASK FOR OUR CURRENT SELECTION OF OYSTERS, AS THEY CHANGE DAILY.

- *LITTLE NECK CLAMS - ICED ON THE HALF SHELL, 9 CT..... | 3.95
- *THE PLATTER - OYSTERS, CLAMS, SHRIMP, JUMBO LUMP BLUE CRAB AND LOBSTER - PERFECT TWO TO FOUR PEOPLE..... | 59.95
- LARGE FLORIDA STONE CRABS - 1/2 LB..... | MARKET PRICE
- *TUNA TARTARE - FRESH YELLOWFIN TUNA WITH ASIAN PEARS, TOASTED SESAME SEEDS, AVOCADO, AND A GINGER-SOY SAUCE..... | 3.95
- JUMBO SHRIMP COCKTAIL..... | 4.95
- BAKED OYSTERS FLORENTINE - WITH SPINACH, GARLIC, BACON AND FONTINA CHEESE..... | 2.95

ALL DINNERS ARE SERVED WITH HOT HOMEMADE BREAD AND OUR SIGNATURE BLEU CHEESE COLESLAW. HOUSE OR CAESAR SALAD IN PLACE OF COLESLAW, ADD 2.95

SEAFOOD ENTRÉES

- MAHI MAHI VERACRUZANA - GRILLED MAHI MAHI SERVED ON A BED OF RICE PILAF WITH A FRESH SAUTE OF ONIONS, PEPPERS, TOMATO, AND CILANTRO..... | 29.95
- DRUNKEN GROUPER - MARINATED IN CHARDONNAY, BASIL AND SWEET ONIONS, BROILED WITH A LEMON GLAZE..... | 33.95
- SHRIMP SCAMPI - SAUTÉED WITH WHITE WINE, HERBS, GARLIC BUTTER, ARTICHOKE HEARTS, AND SUN DRIED TOMATOES..... | 23.95
- JAMBALAYA - CHORIZO SAUSAGE, ROCK SHRIMP, SWORDFISH, BLACKENED CHICKEN, MUSHROOMS, AND A SPICY CREOLE SAUCE, SERVED ON A BED OF RICE..... | 21.95
- STUFFED ATLANTIC SALMON - FRESH ATLANTIC SALMON FILLED WITH CRAB, SHRIMP, MUSHROOMS AND SPINACH, FINISHED WITH A LEMON-BUTTER SAUCE.... | 26.95
- COCONUT ENCRUSTED FRIED GULF SHRIMP - WITH APRICOT-PINEAPPLE SALSA, SERVED WITH FRENCH FRIES..... | 22.95
- MISO GLAZED CHILEAN SEA BASS - MISO MARINATED..... | 36.95
- PAN SEARED SEA SCALLOPS - IN BALSAMIC BROWN BUTTER..... | 29.95
- PAELLA VALENCIANA - A SEAFOOD SPECIALTY OF SPAIN, WITH 1/2 MAINE LOBSTER, CHORIZO SAUSAGE, SHELLFISH, CHICKEN AND VEGETABLES, SIMMERED WITH RICE AND SAFFRON..... | 29.95
- CRAB STUFFED SOLE - FRESH SOLE FILET STUFFED WITH LUMP BLUE CRAB, ROCK SHRIMP, SPINACH, MUSHROOMS, AND LEEKS..... | 29.95
- TWIN MAINE LOBSTER TAILS - BROILED AND DRAWN BUTTER..... | 34.95
- KING CRAB LEGS - 1 1/4 LB STEAMED - SERVED WITH DRAWN BUTTER..... | MARKET PRICE
- PETITE FILET & LOBSTER - 6 OZ. FILET ACCOMPANIED BY A 1 1/4 LB LOBSTER..... | 45.95
- PETITE FILET & CRAB - 6 OZ. FILET ACCOMPANIED BY 10 OZ. RED KING CRAB LEGS..... | 45.95
- PARMESAN ENCRUSTED GEORGE'S BANK LEMON SOLE - SERVED WITH A LEMON CAPER SAUCE..... | 28.95
- SESAME SEARED YELLOWFIN TUNA - WITH GINGER-SOY AND WASABI SAUCE, STICKY RICE..... | 29.95
- 1 1/4 LB WHOLE LIVE MAINE LOBSTER - SERVED WITH LOBSTER MASHED POTATOES
- BROILED OR STEAMED..... | 32.95
- BROILED WITH LUMP BLUE CRAB STUFFING..... | 35.95
- SEAFOOD ALFREDO - WITH ATLANTIC SALMON, SHRIMP, AND SCALLOPS... | 24.95

CHICKEN AND STEAK ENTRÉES

- CHICKEN MILANESE - PAN FRIED CHICKEN BREAST WITH HEIRLOOM CHERRY TOMATOES, ARUGULA, LEMON VINAIGRETTE, AND GARLIC MASHED POTATOES..... | 23.95
- FILET MIGNON - 8oz WITH A CABERNET DEMI SAUCE..... | 34.95
- NY STRIP - 12oz. AGED USDA CHOICE..... | 29.95

DESSERTS

- COCONUT CHEESECAKE - WITH MACADAMIA NUT CRUST..... | 7.95
- HUMMINGBIRD CAKE - HOUSE MADE BANANA AND PINEAPPLE LAYER CAKE WITH PECANS AND CREAM CHEESE FROSTING..... | 6.95
- KEY LIME PIE - WITH FRESHLY WHIPPED CREAM..... | 6.95
- CHOCOLATE DECADENCE - WITH MERLOT BERRY SAUCE..... | 7.95
- MIXED BERRY COBBLER - WITH VANILLA ICE CREAM..... | 5.95
- VANILLA ICE CREAM OR SORBET..... | 3.95



QUITE SIMPLY, SEAFOOD AS IT SHOULD BE

RESERVATIONS (888) 456-3463

RAW BAR, PATIO, LOUNGE AND PRIVATE DINING

HAPPY HOUR & EARLY FARE MENU

THESE SPECIALTY MENUS ARE SERVED IN OUR RESTAURANT ONLY
SPECIAL ITEMS AND PRICES LISTED BELOW ARE NOT AVAILABLE FOR TO-GO ORDERS

HAPPY HOUR MENU

SERVED EVERY DAY FROM 4 - 6:30 PM
IN THE LOUNGE AND BAR AREA ONLY

STARTERS

SMOKED SALMON AND JUMBO LUMP BLUE CRAB TOWER..... 7.95
 COCONUT SHRIMP - WITH DIPPING SALSA..... 6.95
 LITTLE NECK CLAMS AND BLUE HILL BAY OYSTERS - STEAMED IN WHITE WINE, GARLIC BUTTER, CHORIZO SAUSAGE AND SWEET PEPPERS..... 6.95
 LUMP BLUE CRAB CAKE - FAMOUS "DOCK SIDE" RECIPE..... 8.95
 CRISPY FRIED BRUSSELS SPROUTS..... 5.95
 SPICY TUNA ROLL - SERVED WITH WAKAME SALAD..... 6.95
 BLACKENED GROUPER BITES - WITH MANGO AVOCADO SALSA..... 6.95
 BAKED OYSTERS FLORENTINE - WITH SPINACH, GARLIC, BACON AND FONTINA CHEESE..... 7.95

OYSTERS AND RAW BAR

NEW ENGLAND COLD WATER OYSTERS 1.75 EACH
 JUMBO SHRIMP COCKTAIL - 5 CT..... 7.95
 *TUNA TARTARE - FRESH YELLOWFIN TUNA WITH ASIAN PEARS, TOASTED SESAME SEEDS, AVOCADO, AND A GINGER-SOY SAUCE..... 6.95
 LITTLE NECK CLAMS - 9 CT. ICED ON THE HALF SHELL..... 7.95
 THE PLATTER - OYSTERS, CLAMS, SHRIMP, JUMBO LUMP BLUE CRAB AND LOBSTER..... 34.95

SOUPS AND SALADS

SEAFOOD GAZPACHO - WITH SHRIMP AND LUMP BLUE CRAB..... 8.95
 NEW ENGLAND CLAM CHOWDER..... 3.95/CUP 4.95/BOWL
 MAINE LOBSTER BISQUE..... 4.95/CUP 5.95/BOWL
 HOUSE SALAD - MIXED GREENS TOPPED WITH DICED TOMATO, RED ONION, WHITE CHEDDAR, AND SHALLOT VINAIGRETTE..... 5.95

EARLY FARE MENU

SERVED EVERY DAY FROM 4 - 5:30 PM IN THE DINING ROOM ONLY
3 COURSE MEAL INCLUDING YOUR CHOICE OF SOUP OR SALAD,
ENTRÉE AND DESSERT. 24.95 PER PERSON

ENTRÉES

SHRIMP SCAMPI - SAUTÉED WITH WHITE WINE, HERBS, GARLIC BUTTER, ARTICHOKE HEARTS, AND SUN DRIED TOMATOES
 COCONUT ENCRUSTED FRIED GULF SHRIMP - WITH APRICOT PINEAPPLE SALSA AND FRENCH FRIES
 CHICKEN MILANESE - PAN FRIED CHICKEN BREAST WITH HEIRLOOM CHERRY TOMATOES, ARUGULA, LEMON VINAIGRETTE, AND ROASTED GARLIC MASHED POTATOES
 PARMESAN ENCRUSTED GEORGE'S BANK LEMON SOLE - WITH LEMON CAPER BUTTER SAUCE, GARLIC MASHED POTATOES AND ASPARAGUS
 MAINE LOBSTER TAIL - 4OZ BROILED, SERVED WITH HOT DRAWN BUTTER, GARLIC MASHED POTATOES AND HARICOT VERTS

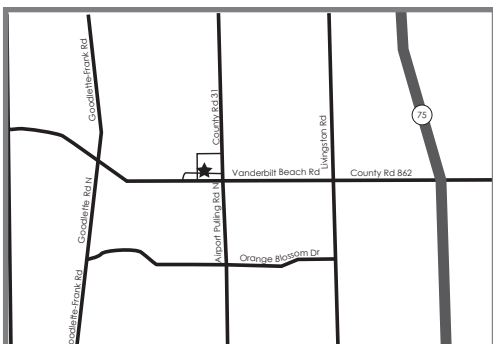
SOUPS AND SALADS

SIGNATURE BLEU CHEESE COLESLAW
 HOUSE SALAD - MIXED GREENS TOPPED WITH DICED TOMATO, RED ONION, WHITE CHEDDAR, AND SHALLOT VINAIGRETTE
 OUR CLASSIC CAESAR SALAD - ROMAINE, SHAVED REGGIANO, GARLIC CROUTONS
 NEW ENGLAND CLAM CHOWDER

DESSERTS

KEY LIME PIE
 COCONUT CHEESECAKE
 VANILLA ICE CREAM
 RASPBERRY SORBET

REAL SEAFOOD Co. NAPLES
 8960 FONTANA DEL SOL WAY
 NAPLES, FL 34109



RESERVATIONS (888) 456-3463

Hours of Operation

4PM - 10PM MONDAY TO THURSDAY
 4PM - 11PM FRIDAY AND SATURDAY
 4PM - 9PM SUNDAY

REALSEAFOODCONAPLES.COM

FACEBOOK.COM/REALSEAFOODCONAPLES

GENERAL MANAGER OLIVIER MORAME | CHEF ALEX WANNEMACHER

