



FRANKIE Z'S MONDAY NIGHT ALL YOU CAN EAT LINE UP

1. **BLACKENED**- LIGHTLY DUSTED IN A BLACKENING SPICE AND SAUTEED IN OLIVE OIL.
2. **MEXICAN**-SAUTEED IN OLIVE OIL THEN TOSSED WITH FRESH SALSA AND LIME JUICE.
3. **PEANUT**-SAUTEED IN OLIVE OIL THEN TOSSED WITH OUR ASIAN PEANUT SAUCE.
4. **BATTER-FRIED**-LIGHT COATED WITH OUR BEER BATTER AND DEEP FRIED.
5. **SCAMPI**-OUR TRADITIONAL SCAMPI. SAUTEED IN OLIVE OIL WITH FRESH GARLIC AND DEGLAZED WITH WHITE WINE, SEASONED AND TOSSED WITH A TOUCH OF BUTTER.
6. **GARLIC HERB**- FRESH MICHIGAN GARLIC, MICHIGAN SHALLOT, MICHIGAN CHIVES, MICHIGAN PARSLEY AND MICHIGAN SCALLIONS, SAUTEED IN OLIVE OIL THEN DEGLAZED WITH WHITE WINE.
7. **LEMON-CAPRE**- SAUTEED IN OLIVE OIL WITH CAPERS AND FRESH SQUEEZED LEMON JUICE.
8. **CHAMPAGNE LEMON**- SAUTEED IN OLIVE OIL AND DEGLAZED IN CHAMPAGNE WITH WINE WITH FRESH SQUEEZED LEMON AND TOSSED WITH SEASONING AND A TOUCH OF BUTTER.
9. **BUFFALO**-LIGHTLY DUSTED WITH DRAKES, DEEP FRIED THEN TOSSED IN OUR HOME-MADE BUFFALO SAUCE-SLIGHTLY HOT.
10. **TEQUILA LIME**- SAUTEED IN OLIVE OIL WITH FRESH GARLIC THEN DEGLAZED WITH TEQUILA AND FRESH SQUEEZED LIME JUICE.
11. **THAI**- SAUTEED IN OLIVE OIL THEN TOSSED WITH OUR RED THAI SAUCE-HOTTER THAN BLAZES!
12. **ITALIAN**- SAUTEED IN OLIVE OIL WITH FRESH GARLIC THEN TOSSED WITH OUR HOME-MADE ITALIAN DRESSING AND FRESH PARSLEY.
13. **SESAME THAI**-OUR THAI SHRIMP TOSSED WITH SESAME SEEDS.
14. **SESAME SZECHWAN**- SAUTEED IN OLIVE OIL THEN TOSSED WITH OUR SZECHWAN SAUCE WITH SESAME SEEDS.
15. **SESAME PEANUT**- OUR PEANUT SHRIMP TOSSED WITH SESAME SEEDS.
16. **NEWBERG**-OUR PAN MADE NEWBERG SAUCE WHICH IS FRESH GARLIC SAUTEED WITH OLIVE OIL AND DEGLAZED WITH CREAM SHERRY AND TOSSED WITH FRESH HERBS AND SEASONINGS AND A TOUCH OF BUTTER.
17. **SPICY NEWBERG**-AS ABOVE BUT WE KICK IT UP A NOTCH WITH SOME CRUSHED RED PEPPER (SWEET AND SPICY).
18. **CHIPOTLE**- SAUTEED IN OLIVE OIL THEN TOSSED WITH A MIXTURE OF CHIPOTLE IN ADOBO SAUCE. HOT....HOT....HOT....
19. **GRILLED**-SKEWERED SHRIMP SEASONED AND CHAR-GRILLED.
20. **COCKTAIL**-TRADITIONAL COCKTAIL SHRIMP SERVED WITH OUR ZESTY HOME-MADE COCKTAIL SAUCE.
21. **SZECHWAN**- SAUTEED IN OLIVE OIL AND TOSSED WITH OUR SZECHWAN SAUCE.
22. **GINGER LIME**-SAUTEED IN OLIVE OIL AND TOSSED WITH OUR GINGER LIME SAUCE.
23. **HONEY-BBQ**-SKEWERED SHRIMP-CHAR-GRILLED WITH HONEY-BBQ.
24. **BACON WRAPPED SHRIMP**-OUR TRADITIONAL STYLE BACON WRAPPED SHRIMP, CHAR-GRILLED AND SMOTHERED IN OUR HOUSE BBQ SAUCE.
25. **JACK DANIELS BOURBON GLAZE**- SAUTEED IN OLIVE OIL THEN DEGLAZED WITH YOU GUESSED IT, JACK DANIELS, AND TOSSED WITH OUR BOURBON GLAZE.