

nosh

THE SRQ FOODIE
CONTENT CHANNEL

LOCALLY
SOURCED
ALWAYS
IN SEASON

SENSATIONAL SALAD WITH A VIEW

SHARKY'S ON THE PIER

Nestled right on the Gulf of Mexico with what we would call the ultimate view, Sharky's On the Pier skillfully prepares a versatile menu of coastal favorites. As co-owner Justin Pachota says, "We present dishes that embrace our proximity to the Gulf." When you order the Sharky's Boathouse Salad, you'll get to choose from a hearty list of fresh proteins prepared blackened, broiled or grilled such as a skewer of tasty, succulent grilled shrimp (shown at right). This Mediterranean-inspired salad features flavor-packed marinated artichoke hearts, roasted red peppers, cucumbers, tomatoes, red onions and a mushroom and olive medley over mixed lettuce, finished with a generous helping of crumbled Feta cheese. One Boathouse salad + a dazzling Florida sunset over the Gulf = summer happiness.

SHARKY'S ON THE PIER, 1600 HARBOR DR. S, VENICE
941-488-1456 | SHARKYSONTHEPIER.COM



WHERE THE TURF MEETS THE SURF

DUVAL'S

Riddle us this. How can a restaurant known for its seafood appeal to a non-seafood lover? Well, Chef Nils Tarantik came up with a beautiful solution by creating a delectable sandwich called the shaved beef po'boy. Chef Nils expanded the po'boy menu beyond the more traditional shrimp and oysters as part of Savor Sarasota earlier this summer. After being enthusiastically received, this po'boy is here to stay. Served on a house baguette baked to a perfect crispiness, the thinly shaved top round beef is piled high after being marinated and slow-roasted overnight. A pickle, pepper and olive salad inspired by a traditional giardiniera, part sweet, spicy and salty, is next, followed by fresh cabbage and mayonnaise. "Take a hot Italian beef sandwich and marry it with a po'boy and you get the best of both worlds." We have to agree, Nils!

DUVAL'S, 1435 MAIN ST., SARASOTA

941-312-4001 | DUVALSFRESHLOCALSEAFOOD.COM



MOUTHWATERING LAMB RACK

BIJOU CAFE

Equal parts modern chic and seasoned European charm, the talented team at Bijou Café builds on memorable fine dining experiences with a penchant for the artistic flair. Owners Chef Jean-Pierre Knaggs and his wife Shay preside over a menu that reflects Jean-Pierre's South African and French heritage with several famous recipes he refined while traveling the world as a chef aboard a luxury private yacht. From painstakingly handcrafted cheese boards to a tailored wine list, Bijou Café can seat you in their Bird Room, private Patio Room and Gossips Lounge. A must-try favorite from their "Vintage Bijou" menu is the Australian lamb rack served in a delicious minted cabernet reduction. Cooked exactly to your preferred temperature, these two double chops are topped with an aromatic herbes de provence to bring the dish to perfection. And a sage word of advice, do not under any circumstance skip dessert—the banana croissant bread pudding, chocolate hazelnut torte with crème Chantilly and espresso foam and crème brûlée with Amarula liquor are to die for. The quote on their dessert menu says it all, "Save the Earth. It's the only planet with chocolate."

BIJOU CAFE, 1287 1ST ST., SARASOTA | 941-366-8111 | BIJOUCAFE.NET



NEW YEAR'S RESOLUTION IN LEMONGRASS

MARINA JACKS

You know you have a hit when a special is placed on the menu and customers demand that it stay. That is true of the Thai-inspired lemongrass chicken that Executive Chef Shane Dabney from Marina Jack's placed on their New Year's Eve menu this year. It was so well liked that it was asked to stay. The sumptuous presentation alone is enough to warrant the attraction, not to mention the awesomely generous portion of pan-seared chicken soaking up the piquant lemongrass and coconut milk-based marinade. The tender chicken is dressed with a beautiful and tangy fresh mango salsa and paired with broccolini, seasoned rice and vegetable medley. Should you want to customize your vegetable and starch, ask about their options—they're happy to accommodate your favorites.

MARINA JACKS, 2 MARINA PLAZA, SARASOTA
941-365-4232 | MARINAJACKS.COM





PINEAPPLE FUSION

MADFISH GRILL

Nothing rivals the humid Sarasota doldrums like a cool, crisp cocktail. Goodbye humidity and hello breezy tropics. Madfish's Pineapple Express starts out with bold pineapple and mint-infused 100% Agave tequila, shaken with freshly squeezed lime, simple syrup and topped with a spritz of soda water. Your senses will be hyped with a chunk of juicy pineapple garnish, citrusy lime wedge and charming sprig of mint. As recommended by General Manager Ben Gough, this cocktail warrants its own soliloquy or, for a pairing, sip along with one of Madfish's popular fish entrees such as the Gulf Hogfish or Maine Salmon. The Pineapple Express won't be here for forever, so catch it while you can.

MADFISH GRILL, 4059 CATTLEMEN RD., SARASOTA
941-377-3474 | WWW.MADFISHGRILL.COM



A FORKFUL OF PEI IN SARASOTA

OPHELIA'S ON THE BAY

What could be better than breathtaking views of Little Sarasota Bay accompanied by Prince Edward Island (PEI) Black Mussels served to perfection in a flavorful roasted garlic and basil compound butter? Not much. Incorporating a subtle lemon zest, the mussels are quickly sautéed with a broth of Anisette, garlic, onions and shallots. These mussels will melt in your mouth and leave you wanting more. Plump and tender, each mussel can be savored alternating with long sips of a crisp white wine from Ophelia on the Bay's outstanding wine menu. Intimate outdoor and indoor dining options transform your special evening into an authentic Florida experience, whether it be light bites with cocktails right on the Bay or a three-course meal accompanied by an award-winning bottle of wine.

OPHELIA'S ON THE BAY, 9105 MIDNIGHT PASS RD., SARASOTA
941-349-2212 | OPHELIASONTHEBAY.COM



A "CAPRESE" NOT TO MISS

THE CROW'S NEST MARINA RESTAURANT

When you dock your boat at the Crow's Nest Marina Restaurant, you can head upstairs for casual fine dining replete with views of the Gulf and Intercoastal Waterway or hike a seat, pub-style, at The Tavern downstairs for lighter fare and late-night dining. The steaks upstairs are divine and made to order, but if you're in the mood for seafood the Pesto Grilled Swordfish "Caprese" may call your name. The Crow's Nest puts their own spin on the traditional caprese with a pesto-marinated swordfish plated on a bed of warm red pepper sauce and fingerling potatoes coated with fresh herbs and spices. The seriously generous piece of swordfish is adorned with beautifully sliced red and yellow tomatoes, creamy mozzarella and balsamic-glazed onions. The final touch is fresh basil, which not only parlays an aromatic scent of pepper, anise and mint but a verdant splash of green to the plate. While in Venice, caprese with the best of them!

THE CROW'S NEST MARINA RESTAURANT, 1968 TARPON CENTER DR., VENICE
941-484-9551 | CROWSNEST-VENICE.COM

MEXICAN CHOCOLATE HEADSTAND

POP CRAFT

Once you've experienced an ice-cold pop at Pop Craft, you'll be hooked. Effortlessly inventing fresh, natural ice pop flavors fitted for every craving, owner Donna Tororice raves about their most popular pop, Mexican Chocolate. Inspired by the lusciousness of Mexican hot chocolate, this creation captures the silkiness of cream and the decadence of a deeply articulated chocolate. Blended with a collection of warm spices, the subtle kick of cinnamon gives the pop a grown-up flavor profile. And don't stop there, you'll find a plethora of inviting bites from their collection of alcohol-infused pops to sugar-free and dairy-free selections. Everything offered is natural and seasonal flavors are incorporated as they come. Part of the Pop Craft experience is getting something you know you love and then unwrapping a new surprise! Be sure to stop in on Tuesdays for their special four pops for \$10.00. This special runs year-round and is not one to miss.

POP CRAFT, 2095 B SIESTA DR., SARASOTA
941-706-3231 | POPCRAFTPOPS.COM



INTO THE FOREST

ROESSLER'S

Presented in vivid Technicolor and tickled with the scent of earthy vegetables, Roessler's Florida heirloom tomato salad had us at "hello." Owner Klaus Roessler says he was inspired by the roaring tomato season this year, which heightened local availability. This play off a classic salad is packed with strong flavors and crunch. The array of multi-colored tomatoes are placed on top of a sweet balsamic reduction and homemade pesto. In the center of the dish you will find a generous amount of creamy burrata topped with asparagus and micro greens including baby sprouts and edible flowers. We now know why this is Roessler's most popular salad—go in and try for yourself. Don't forget to take the picture—it's just that gorgeous.

ROESSLER'S RESTAURANT, 2033 VAMO WAY, SARASOTA
941-966-5688 | ROESSLERSRESTAURANT.COM





BITES FOR SHARING

JPAN

Putting a new twist on the steamed buns we know and love, JPan is rolling out a new concept this summer on our beloved dish. As owner Daniel Dokko likes to say, “these Asian versions of a hamburger slider” will be filled with not-so expected bites such as the combination of crunchy home-style fried chicken, lettuce and Korean-style sauce, and juicy fresh pieces of lobster paired with Asian slaw. These buns are served steamed in pairs of two—perfect for sharing. If you are feeling like switching it up, you can have these fluffy buns pressed on a hot skillet for a delectable “crisp on the outside, soft on the inside” contrast. Bite into flavor this summer at one of JPan’s two sophisticated locations.

JPAN SARASOTA, 3 PARADISE PLAZA., SARASOTA | 941-954-5726

JPAN UTC, 229 NORTH CATTLEMEN RD., SARASOTA | 941-954-5726

JPANRESTAURANT.COM