

Narcoossee's

4401 Grand Floridian 32830 · +14079395277 · Updated: Jan 14, 2026

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APPETIZERS 5

Shrimp and Grits

\$19.00

Local Gulf Shrimp, Barbecue Sauce, Low Country Grits, Applewood-smoked Bacon, Chow-chow

Ocean-inspired Charcuterie Board*

\$28.00

Ahi Tuna Pastrami, Charred Octopus, Lobster Sausage

Buttermilk-fried Calamari

\$18.00

Pickled Garden Mix , Tomato Coulis

Brisket and Ricotta Tortelloni

\$17.00

Parsnip, Brown Butter, Sultana Raisins

Sweet Potato Gnocchi

\$16.00

Lacinato Kale, Clamshell Mushrooms, Poma Rosa Tomato Ragù (Plant-based)

SOUPS AND SALADS 3

Lobster Bisque

\$19.00

Butter-poached Lobster, Vanilla, Coral

Romaine and Hearts of Palm*

\$16.00

Pecorino Toscano, Cured Egg Yolk, Black Garlic Feuilles de Brick, Fried Caper Vinaigrette

Blueberry and Barrel Aged Feta Salad

\$15.00

Tiny Lettuces, Pistachio, Cornbread Cracker, Lemon Curd Dressing

ENTRÉES 8

Yuzu-Ginger Salmon*

\$46.00

Sambal White Asparagus, Coconut Jade Rice, Lemon Grass-Thai Basil Emulsion

Blackened Redfish

\$49.00

Chorizo-Sunchoke Hash, Hominy, Southern Sweet Corn, Red Pepper Rouille

Plancha-Seared Scallops & Parisian Gnocchi*

\$54.00

English Peas, Tasso Ham, Truffled Meyer Lemon Cream

Gulf Shrimp Bucatini

\$42.00

House-made Bucatini Pasta, Roasted Tomatoes, Savoy Spinach, Parsley, Basil Pistou

Prime New York Strip Steak*	\$59.00
Potato Mash, Roasted Rainbow Vegetables, Red Wine Demi-Glace	
Surf & Turf*	\$87.00
Filet Mignon, Butter-poached Lobster Tail, Potato Mash, Roasted Rainbow Vegetables, Red Wine Demi-glace	
Dry-aged Pork Rib-Eye Chop*	\$46.00
Goat Cheese-Potato Pavé, Romano Beans, Fig Jus, Shallot Jam	
Roasted Vegetable Paella	\$36.00
Market Vegetables, Preserved Artichoke, Cannellini Beans, Charred Lemon	

ENHANCEMENTS 3

Butter Poached Lobster Tail	\$31.00
Pan-seared Scallops*	\$21.00
Grilled Gulf Shrimp	\$15.00

SIDES 3

Sweet-and-Sour Brussels Sprouts	\$11.00
Applewood-smoked Bacon, Sorghum-Malt Gastrique	
Wild Mushroom Risotto	\$12.50
Fontina, Espellette Pepper	
'Loaded' Mashed Potatoes	\$14.50
Garlic-glazed Pork Belly, Smoked Cheddar, Crème Fraîche	

DESSERTS 5

Almond-crusted Cheesecake	\$17.00
Lambert Cherry Sauce, Chantilly	
Hazelnut-Chocolate Bar	\$15.00
Chocolate Sponge, Cassis, Ganache (Plant-based)	
Berry Pavlova	\$15.00
Yuzu Cremeux, Anglaise	
Pineapple Bavarois	\$16.00
Shortbread, Blackberry-Buttermilk Ice Cream	
Artisanal Cheese Selection	\$22.00
Four Chef-selected tasting portions with Prosciutto and Accompaniments	

KIDS' APPETIZERS (À LA CARTE) 2

Chopped Romaine Salad **\$5.25**
with Ranch Dressing

Fried Calamari Rings **\$5.25**
with Marinara Sauce

KIDS' CREATE-YOUR-OWN ENTRÉES (CHOOSE ONE) 4

Grilled Chicken Breast **\$15.50**
Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Water, or Small Minute Maid® Apple Juice

Seasonal Fish **\$18.50**
Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Water, or Small Minute Maid® Apple Juice

Grilled Sirloin Steak **\$18.50**
Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Water, or Small Minute Maid® Apple Juice

Crispy-fried Chicken Strips **\$15.50**
Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Water, or Small Minute Maid® Apple Juice

KIDS' CREATE-YOUR-OWN SELECTIONS (CHOOSE TWO) 6

Grapes & Strawberries

Haricot Verts

Brown Basmati Rice

Mac & Cheese

Bruce's Raspberry Sorbet

Nemo Cupcake

BEER 4

Samuel Adams Seasonal **\$10.25**

Cigar City Jai Alai IPA **\$10.25**

3 Daughters Brewing Beach Blonde Ale **\$10.25**

Schöfferhofer Grapefruit Hefeweizen **\$11.50**

FEATURED COCKTAILS 6

Empress Lime Gimlet **\$17.00**
Empress 1908 Gin, Rockey's Botanical Liqueur, Cane Sugar, and Cold-pressed Lime Juice

Key Lime Pie Martini **\$17.00**
Tito's Handmade Vodka, Midori Melon Liqueur, Vanilla Cream, and Cold-pressed Lime Juice with a Toasted Meringue

The Grand Margarita	\$18.00
Don Julio Añejo Tequila, Grand Marnier Liqueur, Cointreau Liqueur, Lime and Agave	
Smoked Dark and Stormy	\$17.00
Goslings Black Seal Rum, Charred Pineapple Syrup, Carpano Antica Formula Sweet Vermouth, Smoked Chili Bitters, and Fever-Tree Ginger Beer	
Paper Plane	\$23.00
Widow Jane 10yr Straight Bourbon Whiskey, Amaro Nonino, Aperol Liqueur, and Fresh Lemon Juice	
White Sangria	\$16.00
Kim Crawford Sauvignon Blanc, Ketel One Cucumber and Mint Botanical, Agave, Strawberry	

ZERO-PROOF COCKTAILS ²

Pink London Spritzer	\$12.00
Lyre's Pink London Spirit, Grapefruit Soda, Pomegranate-Green Tea, Lime, and Mint	
Agave Garden	\$12.00
Lyre's Agave Reserva Spirit, Cold-pressed Lime Juice, Passionfruit-Papaya Green Tea, and Cucumber	

FEATURED WINES ⁴

La Fête du Rosé, Côtes de Provence, France 2020	\$15.00
Gogi 'Goldie' Chardonnay by Kurt Russell, Sta. Rita Hills, CA 2019	
Glass 24.00 Bottle 110.00	
Chappellet Mountain Cuvée Bordeaux Blend, Napa Valley	\$20.00

Full wine and beer list available at check in

ALLERGY-FRIENDLY APPETIZERS ⁴

Ocean-inspired Charcuterie Board*	\$28.00
Ahi Tuna Pastrami, Charred Octopus, Lobster Sausage (For Gluten/Wheat, Peanut/Tree Nut, and Sesame Allergies)	
Buttermilk-fried Calamari	\$18.00
Pickled Garden Mix , Tomato Coulis (For Gluten/Wheat, Peanut/Tree Nut, and Sesame Allergies)	
Brisket and Ricotta Tortelloni	\$17.00
Parsnip, Brown Butter, Sultana Raisins (For Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)	
Sweet Potato Gnocchi	\$16.00
Lacinato Kale, Clamshell Mushrooms, Poma Rosa Tomato Ragù (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, and Sesame Allergies)	

ALLERGY-FRIENDLY SOUPS & SALADS ¹

Romaine and Hearts of Palm***\$16.00**

Pecorino Toscano, Cured Egg Yolk, Black Garlic Feuilles de Brick, Fried Caper Vinaigrette (For Shellfish, Peanut/Tree Nut, and Sesame Allergies)

ALLERGY-FRIENDLY ENTRÉES 6**Yuzu-Ginger Salmon*****\$46.00**

Sambal White Asparagus, Coconut Jade Rice, Lemon Grass-Thai Basil Emulsion (For Gluten/Wheat, Egg, Milk, Peanut, and Shellfish Allergies)

Blackened Redfish**\$49.00**

Chorizo-Sunchoke Hash, Hominy, Southern Sweet Corn, Red Pepper Rouille (For Gluten/Wheat, Egg, Peanut/Tree Nut, Sesame, Shellfish, and Soy Allergies)

Plancha-Seared Scallops & Parisian Gnocchi***\$54.00**

English Peas, Tasso Ham, Truffled Meyer Lemon Cream (For Fish, Peanut/Tree Nut, Sesame, and Soy Allergies)

Gulf Shrimp Pasta**\$42.00**

Allergy-Friendly Pasta, Roasted Tomatoes, Savoy Spinach, Parsley, Basil Pistou (For Gluten/Wheat, Egg, Fish, Peanut/Tree Nut, Sesame, and Soy Allergies)

Prime New York Strip Steak***\$59.00**

Roasted Potatoes, Roasted Rainbow Vegetables, Red Wine Demi-Glace (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Dry-aged Pork Rib-Eye Chop***\$46.00**

Goat Cheese-Potato Pavé, Romano Beans, Fig Jus, Shallot Jam (For Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)

ALLERGY-FRIENDLY ENHANCEMENTS 2**Plancha-seared Scallops*****\$21.00**

(For Gluten/Wheat, Egg, Fish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Char-Broiled Gulf Shrimp**\$15.00**

(For Gluten/Wheat, Egg, Fish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

ALLERGY-FRIENDLY SIDES 3**Guests must speak to a Cast Member about their allergy-friendly request****Sweet-and-Sour Brussels Sprouts****\$11.00**

Applewood-smoked Bacon, Sorghum-Malt Gastrique (For Egg, Milk, Peanut, Sesame, Shellfish, and Soy Allergies)

'Loaded' Mashed Potatoes**\$14.50**

Garlic-glazed Pork Belly, Smoked Cheddar, Crème Fraîche (For Gluten/Wheat, Egg, Peanut/Tree Nut, and Sesame Allergies)

ALLERGY-FRIENDLY DESSERTS 4**Guests must speak to a Cast Member about their allergy-friendly request**

Almond-crusted Cheesecake **\$17.00**

Lambert Cherry Sauce, Chantilly (For Fish/Shellfish, Peanut, and Sesame Allergies)

Hazelnut-Chocolate Bar **\$15.00**

Chocolate Sponge, Cassis, Ganache (For Egg, Fish/Shellfish, Milk, Peanut, Sesame, and Soy Allergies)

Berry Pavlova **\$15.00**

Yuzu Crèmeux, Anglaise (For Gluten/Wheat, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)

ALLERGY-FRIENDLY KIDS' APPETIZERS (À LA CARTE) 2

Guests must speak to a Cast Member about their allergy-friendly request

Fried Calamari Rings **\$5.25**

with Marinara Sauce (For Gluten/Wheat, Peanut/Tree Nut Allergies and Sesame)

ALLERGY-FRIENDLY KIDS' CREATE-YOUR-OWN ENTRÉES (CHOOSE ONE) 2

Seasonal Fish **\$18.50**

Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Water, or Small Minute Maid® Apple Juice (For Gluten/Wheat, Egg, Milk, Peanut/Tree Nut, Shellfish, Sesame, and Soy Allergies)

Crispy-fried Chicken Strips **\$15.50**

Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Water, or Small Minute Maid® Apple Juice (For Gluten/Wheat, Peanut/Tree Nut Allergies, and Sesame)
