



\* THE ORIGINAL \*  
**SAILOR JERRY**  
SPICED RUM

**MAX  
FISH**

**TKI DINNER ON THE PATIO**  
**FRIDAY, AUGUST 12<sup>TH</sup>**

**6 p.m. Reception · 6:30 p.m. Dinner**

**WEAR YOUR BEST HAWAIIAN SHIRT!**

**\$95.**

plus tax and gratuity

**5 COURSE DINNER**  
**PAIRED WITH SPECIALTY COCKTAILS**

**COURSE 1**

**Coconut Daiquiri**

**Chipotle and lime marinated grilled  
colossal shrimp, yuzu syrup, ginger aioli**

**COURSE 2**

**Trader Vic Mai Tai**

**Macadamia nut crusted Mahi Mahi,  
lemongrass, Thai chile**

**COURSE 3**

**Zombie**

**Jerk grilled free range chicken thigh,  
fried yucca, demerara rum sauce**

**COURSE 4**

**Singapore Sling**

**Polynesian roast suckling pig, pineapple,  
orange, sticky rice**

**COURSE 5**

**Balvenie 14yr old Caribbean Rum Cask**

**Roasted papaya with vanilla, rum, coconut ice cream**