



**GLUTEN-FREE
DINNER MENU**

Salads

All of our dressings are homemade & gluten free.

Side House Salad
baby field greens with balsamic vinaigrette 5.95

Caesar Salad
with shaved Parmigiano cheese (no croutons) 6.95

Add Grilled Chicken 9.95

Colorado Chicken Salad
mixed greens with grilled chicken, bleu cheese crumbles, sugar roasted walnuts, dried cranberries and jalapeño vinaigrette 10.95

Salmon Salad
grilled fillet of salmon over seasonal greens with shaved red onion, diced orange and lemon vinaigrette 12.95

Grilled Seafood Salad
shrimp, scallops and calamari with lemon vinaigrette, tomato salsa 12.95

Blackened Scallop Salad
mesclun greens, poppy seed dressing and fresh strawberries sprinkled with goat cheese & toasted almonds 12.95

Grilled Tuna Salad*
yellow fin tuna steak over a bed of grilled vegetables and greens tossed in a lemon vinaigrette 13.95

Sides

Garlic Mashed Potatoes

Grilled Asparagus

Mashed Sweet Potatoes with Bananas

Stir Fry Vegetables

Sauteed Buttery Sweet Corn

Steamed Rice with Caramelized Onion & Garlic

Desserts

Banana Flan

Trio Crème Brulee

Key Lime Pie

NF -9/09

Gluten-Free Dinner Menu

Many of the Naked Fish menu items are naturally gluten-free. The selection in this menu is a combination of those items, and items that have been modified to meet the gluten-free criteria. Please let your server know that you are gluten-intolerant so that our chefs take extra care in preparing your meal.



Starters

Black Bean Soup
served with lime sour cream and garnished with red onion and cilantro 3.25 / 5.25

Balsamic Glazed Scallops
seared sea scallops, balsamic reduction, and sautéed baby spinach 9.95

Seared Sashimi Tuna*
sliced rare yellow fin tuna, encrusted with black and white sesame seeds served with wasabi, pickled ginger and sweet soy 10.95

Tuna Tatare*
mango, avocado and cilantro 11.00



Naked Fish Classics

Served with choice of two sides - excluding Fish & Chips.

Coconut Haddock
with a freshly squeezed orange rum cream sauce 18.95

Orange and Balsamic Glazed Salmon
served with fresh mango salsa 18.95

Baked Haddock
prepared without breadcrumbs 18.95

Roasted Mahi Mahi
with tomatoes in a lemon caper sauce 19.95

Peppercorn Tuna*
pan-seared and flamed with Cuban rum in a light cream sauce 21.95



Grilled Fish

Served with choice of two sides and mango or tomato salsa.

Tilapia	17.95	Atlantic Salmon	18.95
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Mahi Mahi	17.95	Mojo Jumbo Shrimp	18.95
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Idaho Trout	17.95	Yellow Fin Tuna Steak*	21.95
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Specialties

Sesame Encrusted Mahi Mahi
with Asian vegetables and steamed rice drizzled with sweet soy 15.00

Parmesan Encrusted Tilapia
pan-seared tilapia over wilted spinach (specially prepared without breadcrumbs) 15.00

Chicken and Mushroom Risotto
portobello mushrooms and baby spinach in creamy risotto, drizzled with roasted tomato sauce 15.00

Grilled Vegetable Napoleon
asparagus, beefsteak tomato, eggplant, yellow squash, zucchini, balsamic and tomato salsa 15.00

Garlic Grilled Chicken Breast
marinated in orange and lime juice with choice of two sides 15.95

Scallop Risotto
seared scallops over wilted spinach and lemon risotto 18.95

8 Oz Filet*
over roasted garlic mashed potatoes and rosemary demi-glaze 25.95



GLUTEN-FREE
LUNCH MENU

Salads

All of our dressings are homemade & gluten free.

Side House Salad

baby field greens with balsamic vinaigrette 5.95

Caesar Salad

with shaved Parmigiano cheese (no croutons) 6.95

Add Grilled Chicken 9.95

Colorado Chicken Salad

mixed greens with grilled chicken, bleu cheese crumbles, sugar roasted walnuts, dried cranberries and jalapeño vinaigrette 10.95

Salmon Salad

grilled fillet of salmon over seasonal greens with shaved red onion, diced orange and lemon vinaigrette 12.95

Grilled Seafood Salad

shrimp, scallops and calamari with lemon vinaigrette, tomato salsa 12.95

Blackened Scallop Salad

mesclun greens, poppy seed dressing and fresh strawberries sprinkled with goat cheese & toasted almonds 12.95

Grilled Tuna Salad*

yellow fin tuna steak over a bed of grilled vegetables and greens tossed in a lemon vinaigrette 13.95

Sides

Garlic Mashed Potatoes

Grilled Asparagus

Mashed Sweet Potatoes with Bananas

Stir Fry Vegetables

Sauteed Buttery Sweet Corn

Steamed Rice with Caramelized Onion & Garlic

Desserts

Banana Flan

Trio Crème Brulee

Key Lime Pie

NF - 9/09

Gluten-Free Lunch Menu

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Starters

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served with lime sour cream and garnished with red onion and cilantro 3.25 / 5.25

Balsamic Glazed Scallops

seared sea scallops, balsamic reduction, and sautéed baby spinach 9.95

Seared Sashimi Tuna*

sliced rare yellow fin tuna, encrusted with black and white sesame seeds served with wasabi, pickled ginger and sweet soy 10.95

Tuna Tatare*

mango, avocado and cilantro 11.00



Naked Fish Classics

Served with choice of one side.

Garlic Grilled Chicken Breast

marinated in orange and lime juice 9.95

Roasted Mahi Mahi

with tomatoes in a lemon caper sauce 10.95

Coconut Haddock

with a freshly squeezed orange rum cream sauce 12.95

Orange and Balsamic Glazed Salmon

served with fresh mango salsa 12.95

Baked Haddock

prepared without breadcrumbs 12.95

Peppercorn Tuna*

pan-seared and flamed with Cuban rum in a light cream sauce 13.95



Grilled Fish

Served with choice of one side and mango or tomato salsa.

Idaho Trout

11.95

Mahi Mahi

12.95

Atlantic Salmon

12.95

Mojo Jumbo Shrimp

12.95

Tilapia

12.95

Yellow Fin Tuna Steak*

13.95



Specialties

Parmesan Encrusted Tilapia

pan-seared tilapia over wilted spinach (specially prepared without breadcrumbs) 10.00

Chicken and Mushroom Risotto

portobello mushrooms and baby spinach in creamy risotto, drizzled with roasted tomato sauce 10.00

Grilled Vegetable Napoleon

asparagus, beefsteak tomato, eggplant, yellow squash, zucchini, balsamic and tomato salsa 10.75

Scallop Risotto

seared scallops over wilted spinach and lemon risotto 12.95