

NAPLES, MARCO ISLAND & THE EVERGLADES



Savoring Stone Crabs

Tiny Everglades City calls itself the Stone Crab Capital of the World, and with good reason. Fishermen here haul in almost 600,000 pounds of the tasty claws each season, which runs from mid-October to mid-May. During these months, restaurants and fish markets offer opportunities to sample stone crabs.



THE REAL TASTE OF NAPLES

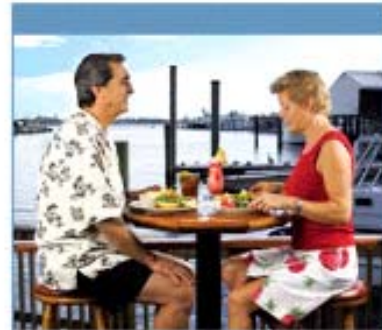
Bay views, great food and a laid-back attitude have made The Dock the real taste of Naples since 1976. The freshest fare with a tropical flair for lunch, dinner and Sunday brunch.



Waterfront Dining at Crayton Cove

845 12th Ave. S., Naples, FL 34102
www.dockcraytoncove.com
239-263-9940

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GETAWAY FROM THE EVERYDAY

Waterfront, open-air and relaxed, Riverwalk at Tin City is the flavorful getaway from the everyday. Affordable Gulf Coast specialties for lunch and dinner daily and Sunday brunch.



1200 Fifth Ave. S., Naples, FL 34102
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RECIPE: MATCH MADE IN NAPLES

BY CHEF SEBASTIAN MAZZOTTA, NAPLES TOMATO

Ingredients

- 12 pink Gulf shrimp, peeled, tails on
- 1 mango
- 1 papaya
- 1 red bell pepper
- 1 tbsp. chopped cilantro
- 8 lychee nuts (fresh if possible)
- 1 Naples local mini pineapple
- 1 tsp. saffron
- 1 lb. key limes, juiced
- 3 Florida oranges, juiced



Method

To make marinade: Dice mango, papaya, red pepper, lychee nuts and mini pineapple and combine with the chopped cilantro and citrus juices. Blanch shrimp for 10 seconds in salted water for firmness. Immediately place shrimp in closed container to steam for 10 minutes. Add to marinade, cover and refrigerate for 3-4 hours to make ceviche. *For Sauce* - Strain juice of ceviche through fine sieve. *Plating* - Arrange strained salsa from ceviche in the center of plate and place shrimp on top and around salsa. Pour sauce around plate and garnish with key lime wedges.