

CELEBRATE THE OCEAN

\$39 PER PERSON

First Course

(choose one)

SHRIMP CEVICHE

Jalapeño, hominy, red pepper, leche de tigre

CRAB CAKE

Butternut squash puree, chive beurre blanc

CURRIED MUSSELS

Red Thai curry, ginger, green onions

Second Course

(choose one)

LOBSTER BISQUE

Chive crème fraîche

PETITE SHRIMP LOUIE

Bay shrimp, asparagus, tomato, artichoke, hard-cooked egg, house-made 1000 Island dressing, lemon

CLAM CHOWDER

House-made bacon breadcrumbs, parsley

Third Course

(choose one)

GRILLED CHILI PRAWNS

Corn and green bean succotash, corn puree, microgreens

PASTA VONGOLE

Clam wine broth, fried garlic, parsley, lemon

GRILLED SALMON WITH LOBSTER BÉARNAISE

Fingerling potatoes, asparagus, lemon

SEARED FRESH SCALLOPS

Romesco, Marcona almonds, lemon, sea salt

PAIR YOUR MEAL WITH A BOTTLE OF

Pattient Cottat "Vieilles Vignes" Sancerre, Loire Valley \$45

Tax & gratuity not included. Offered for dine-in only.
No split and no substitution.