



Restaurant Week 2017

COURSE 1

She Crab Soup

a creamy classic topped with lump crab meat

Mix Green Salad

dried cranberries, goat cheese, spiced pecans

Ceviche Du Jour

pepper, jalapeno, onion, cilantro, lime, evoo

Fried Calamari

chipotle aioli & sweet chili sauces

Crab Dip

parmesan, house fried tortilla chips

COURSE 2

Fish n Chips

cod, salt and vinegar fries, fennel slaw

Pan Seared Crab Cakes

jasmine rice, asparagus, sorrel remoulade

Petit Filet Mignon

whipped potatoes, asparagus, roasted shallot demi-glace

Poached Lobster Tail

whipped potatoes, asparagus, citrus beurre blanc

Pan Seared Salmon

quinoa, chickpea, artichoke heart, eggplant & roasted peppers,
house tzatziki

COURSE 3

Crème Brulee

espresso shave, white chocolate

Key Lime Pie

graham cracker crust

Sweet Potato Bread Pudding

pecan & whiskey cream sauce