



Restaurant Week 2017

COURSE 1

- She Crab Soup** a creamy classic topped with lump crabmeat
House Greens Salad carrot, tomato, radish, red onion, lemon herb vinaigrette
Ceviche Du Jour pepper, jalapeno, onion, cilantro, lime, evoo
Fried Calamari chipotle aioli & sweet chili sauce
½ Dozen Oysters on the Half Shell cocktail sauce and jalapeno mignonette

COURSE 2

- Thai Basil Jumbo Shrimp** rice noodles, eggplant, baby bok choy, spicy sauce, crushed peanuts, lime
Fish and Chips fresh cod, house cut fries, sorrel remoulade
Seared Salmon quinoa, chickpea, artichoke heart, eggplant & roasted peppers, house tzatziki
Grilled Lobster Tail whipped potatoes, asparagus, citrus beurre blanc
Petit Filet Mignon whipped potatoes, asparagus, roasted shallot demi-glace
vegetarian dish upon request

COURSE 3

- Key Lime Pie** house whipped cream
Southern Pecan Pie warm chocolate sauce