



## Spring 2018

### COURSE 1

**She Crab Soup** a creamy classic topped with lump crabmeat

**House Salad** heirloom radish, carrot, tomato, red onion, lemon herb vinaigrette

**½ Dozen Oysters on the Half Shell** cocktail sauce and horseradish

**Fried Calamari** sweet chili sauce & horseradish pepper cream

### COURSE 2

**Fish and Chips** fresh cod, house cut fries & sorrel remoulade

**Lobster Pasta** wild mushrooms, cracked pepper, truffle creme, cappellini

**Petit Filet Mignon** whipped potatoes, asparagus, rosemary demi-glace

**Crab Cakes** roasted corn salad with smoked chipotle lime aioli, sweet potatoes, queso fresco

**Blackened Mahi Mahi** black lentils, red cabbage, passion fruit chili sauce

vegetarian option available upon request

### COURSE 3

**Lemon Bar** fruit coulis, whip cream

**Chocolate Brownie** fresh fruit, whip cream

Downtown – items subject to change