



First Course

Shellfish Platter 1# chilled Maine lobster cocktail, 4 poached jumbo shrimp, 4 oysters on the half shell

Second Course

Farm Salad coach farms goat cheese / shaved vegetables / citrus-thyme dressing

Pretzel Crusted Crab Cake tomato marmalade / cumin-citrus
\$5 Supplement

Sea Scallop Ceviche “Thai Style” crunchy slaw / thai basil / crushed peanuts

Beet Cured Hamachi horseradish-celery root puree / marinated beets

“Coney Island Style” Red Clam Chowder house-made oyster crackers

Dry Roasted Mussels angry tomato butter / lemon / basil / toasted baguette
\$5 Supplement

Main Course

Surf & Turf grilled filet mignon / lobster dumplings / gingered bok choy

Sautéed Trout Almondine haricot vert, brown butter & lemon sauce

Seared Tuna Loin cauliflower puree / baby carrots / brown butter hazelnut-capers
\$12 Supplement

Buttery Baked Stuffed 1-1/4 Pound Lobster jumbo lump crabmeat / baby shrimp / served with melted butter & lemon

Linguini & Clams cockle clams / lemon confit / toasted garlic / parsley / chilies

Catch Of The Day crispy shoestring potatoes / creamy spinach / green peppercorn sauce

Desserts

David Burke’s Cheesecake Lollipops for Two bubble gum whipped cream

Butterscotch Panna Cotta curry gelée / meringue sticks

Chocolate “Blackout” Cake dark chocolate ganache / espresso ice cream