

Dinner Menu

\$30 per person

Choice of Appetizer

Large Tuna Sushi Roll

Cucumber, sweet soy sauce, wasabi, pickled ginger

Half pound of Coconut Green Curry Mussels

Cilantro, lime, crispy sweet potato straws

Goat Cheese Bruschetta

Tomato basil cruda, focaccia crisps, kalamata olive tapenade

Caesar Salad

Grated parmigiano reggiano, housemade croutons, asiago cheese crisp and an anchovy fillet

New England Clam Chowder

Spicy Creole Gumbo

Maine Lobster Bisque

Choice of Entrée

San Francisco Style Cioppino

Shrimp, scallops, clams, mussels, fresh fish, red wine tomato sauce

Mesquite Grilled Atlantic Salmon

Served with whipped yukon gold potatoes and grilled asparagus

Jumbo Lump Crab Cakes

Creole remoulade, mango tartar sauce, whipped yukon gold potatoes and grilled asparagus

Chipotle Grilled Shrimp Enchiladas

Sweet corn-jalapeño crepes, corn-black bean relish, jicama-lime slaw, pico de gallo

Vegetable Ravioli with Sautéed Lobster

Basil, leeks, spinach, tomatoes, pine nuts, parmigiano reggiano, in a lobster cream sauce

Choice of Dessert

Crème Brulee

Hershey's Chocolate Velvet Cake

Carrot Cake

Menu subject to change without notice.

Not valid with any other offers or discounts.

No substitutions.