

sea to table

SINCE 1895

Feature Menu

Shrimp Gazpacho.....\$8

Fresh from the garden chopped vegetable soup, served cold

Grilled Peach Caprese.....\$12

Homemade mozzarella, baby kale,
vine ripe tomato, EVOO, peach cooli

Wild Tahitian Bass.....\$31

Pan seared, pastacio crusted, roasted beet rissoto, baby
carrots, wild blueberry gastrique

Pan Seared Soft Shells.....\$34

Two soft shells panko crusted, pan seared, crispy polenta cake,
spinach puree, roasted tomato, warm tomato vinaigrette

Surf Turf & Surf.....\$56

6oz Filet mignon, 5 oz. South African lobster tail, 4oz crabcake,
sherry bacon roasted brussels, roasted potatoes, bernaise

Sweet Chili Scallops & Shrimp.....\$30

Shrimp & scallops sauteed, tossed in sweet chili sauce,
cold soba noodle salad, roasted vegetables tossed in a
peanut satay dressing