

# SEPTEMBER

per person

## 3-Course Seafood Spectacular

SEPTEMBER 2<sup>ND</sup> - 30<sup>TH</sup> | 3:30 - 9:00 PM

### FIRST COURSE | choose one

#### BIG BANG SHRIMP \$13

Large shrimp, lightly fried, sweet chili sauce, smoked gouda cheese grits.

#### COCONUT SHRIMP \$13

Fried golden with raspberry-balsamic reduction, fresh pineapple salsa, and orange dipping sauce.

#### MEATY LOBSTER BISQUE \$16

Cup of our delicious lobster bisque, topped with fresh steamed lobster meat.

### ENTRÉE | choose one

#### BROILED COD & CRAB \$34

Broiled wild Atlantic cod topped with fresh crabmeat and lobster sauce. Served with garlic mashed potatoes and vegetable.

#### SWORDFISH DELANEY \$34

Pan-seared swordfish over spinach and gorgonzola, with grain mustard beurre blanc and roasted garlic mashed potatoes.

#### SALMON RENÉ \$32

Chargrilled salmon with wild mushroom ravioli, light creamed spinach sauce, and fresh Romano.

#### CHILLED AHI TUNA \$14

Wasabi & sesame crusted, seared rare, asian sauce & seaweed rice salad.

#### CRUNCHY BRUSSELS & BLEU \$12

Crispy fried Brussels sprouts tossed in our Santa Maria sauce topped with Gorgonzola cheese and crunchy almonds.

#### SEAFOOD SAN SEBASTIAN \$38

Seared shrimp and scallops over creamy saffron pearled couscous with cherry tomatoes and mushrooms, finished with housemade chimichurri.

#### SCALLOPS BREANNE \$40

Pan-seared sea scallops with citrus cream sauce and butternut squash ravioli.

#### THAI RIBS & SHRIMP \$35

½ rack grilled ribs & 3 grilled shrimp, glazed in a savory Asian-style sauce, finished with cashews and fresh cilantro. Served with wok-fried rice tossed with sweet pineapple and seasonal vegetables.

### DESSERT | choose one

#### CHOCOLATE BROWNIE CREME BRULÉE \$10

#### KEY LIME PIE \$9

#### TIRAMISU \$9

**Make it 4 Courses!**

Add a House or Caesar Salad for \$5

