



Restaurant Week January 2017

\$30 Menu

Appetizer Course

Your choice of one of the following:

Ginger Lime Prawns

Mesquite grilled, served with cilantro sauce and Asian coleslaw

Wedge Salad with Bacon

Crisp iceberg lettuce, Danish Blue Cheese Dressing

Stone Crab Cakes

Served with lemon-caper sauce & arugula salad

Salt & Pepper Calamari

Sweet chili & shot sauce

Entrée Selections

Your choice of one of the following:

Fresh Atlantic Sea Scallops Wrapped in Prosciutto

Mesquite grilled, served with Fishwife rice and basil cherry tomatoes

Fresh Mesquite Grilled Local Swordfish

Baked au gratin potatoes and roasted seasonal vegetables

Sautéed Sea of Cortez Garlic Prawns

Garlic butter and white wine reduction served over linguini

Alaskan Cod Fish & Chips

Panko breaded and served with French fries & coleslaw

Desserts

Your choice of one of the following:

Key Lime Pie

Traditional style, graham cracker crust with whipped cream

Crème Brûlée

Creamy vanilla bean custard with a caramelized sugar top

Warm Snickerdoodle Brownie

Topped with vanilla ice cream, caramel & chocolate sauce