

San Diego Restaurant Week

January 15th - 22nd, 2017



Wine Selections

\$14.00 Wine Pairing

Appetizer Course

Loosen Bros. "Dr L" Riesling or Murphy-Goode Fume Blanc

Entree Course

Fish Market Chardonnay or J Loh Pinot Noir

\$18.00 Wine Pairing

Appetizer Course

Laird Pinot Grigio or Ferrari-Carano Fume Blanc

Entree Course

Pine Ridge Chenin Blanc/Viognier or Meiomi Pinot Noir

Appetizer Selection

Your choice of one of the following:

Truffled Rosemary Scallops

polenta cake, apples, mushrooms

Rock Crab Cakes

lemon-caper sauce, arugula salad

Salt & Pepper Calamari

sweet chili & shot sauce

Ahi Poke

crispy wonton stack, wakame

\$30 Entrée Selection

Your choice of one of the following:

Fish & Chips

atlantic cod & sea of cortez prawns 'panko style'
with french fries & coleslaw

Fresh Farm Raised Scottish Salmon

garlic soy glaze, bok choy & fishwife rice

Atlantic Sea Scallops & Sea of Cortez Prawns

garlic white wine broth over linguine pasta

Fresh Local Opah

roasted vegetables & au gratin potatoes

\$40 Entrée Selection

Your choice of one of the following:

East Coast Clam Bake

lobster, prawns, clams, mussels, corn on the cob, potatoes
simmered in an old bay broth, served with garlic bread

Steamed Live Maine Lobster (1.25 lb.)

with old bay fries & coleslaw

Fresh Chipotle Rubbed Pacific Swordfish

roasted asparagus & fishwife rice

Dessert Selection

Your choice of one of the following:

Key Lime Pie

Snickerdoodle

Mango Sorbet

White Chocolate Raspberry Cheesecake

Menu Items are Subject to Change. Please, No Substitutions. Tax and Gratuity are Not Included.