

restaurant week

JANUARY 21ST - 28TH

BLUE POINT
COASTAL CUISINE

DINNER | \$40 per person
(tax & gratuity not included)
Gaslamp • 565 Fifth Ave • 619.233.6623

HOOK choice of:

Blue Point Lobster Bisque
sherry crème fraîche gf

Bucheron Goat Cheese Salad
spring mix, honey thyme dressing, brioche, balsamic marinated beets, candied walnuts

Tempura Squash Blossoms
blue crab, shrimp, cabbage, baby carrots, garlic aioli

LINE choice of:

Lobster Risotto
white corn, beech mushrooms, parmesan cheese, spinach, tomato, lobster emulsion gf

Cioppino
seabass, shrimp, mussels, king crab, lobster claw, clams, spicy tomato broth gf*

Mary's Chicken Breast
roasted garlic mashed potatoes, seasonal vegetables, peppercorn sauce

SINKER choice of:

Sorbet Trio mixed berries gf*

Molten Chocolate Cake
mixed berries, cherry sorbet, candied walnuts

Passion Fruit Cheesecake
caramel sauce, cream cheese ice cream

gf = gluten free gf* = can be prepared gluten free upon request

This discounted menu cannot be combined with any other coupon or discount.
The Passport Dining Card cannot be applied.

A 3% surcharge will be added to all Guest checks to help cover increasing costs and in our support of the recent increases to minimum wage and benefits for our dedicated Team Members.