



Brockton Villa Restaurant

Over 20 years of Iconic Coastal Dining

Restaurant Week Menu

First Course

Brockton Villa's "Epic Chowder"

Sea Clams / Blue Crab / Bacon / Yukon Potatoes
Saffron Cream

Organic Kale Salad

Roasted Butternut Squash / Walnuts
Granny Smith Apple / Gorgonzola
Pomegranate Vinaigrette

Burrata Cup

Fig Chutney / Pear & Frisee Salad / Sourdough

\$30 Second Course

Ginger Chili Glazed Atlantic Salmon

Coconut Cilantro Rice / Baby Bok Choy
Baby Carrots / Citrus Butter Emulsion

Jidori Chicken Mole

Peyton's Mexican Chop Salad / Red Quinoa / Black Mole

Thai Curry Grilled Swordfish

Coconut Curry / Snap Peas / Bean Sprouts
Kawaire & Enoki Salad

Wild Mushroom & Butternut Squash Risotto

Radicchio / Walnuts / Gorgonzola

\$40 Second Course

Brockton Villa Cioppino

Shrimp / Fish / Shellfish / Roasted Potatoes
Tomato-Saffron Broth / Baguette w/Chili Crème Fraiche

Pomegranate Glazed Lamb Shank with Candied Walnuts

Roasted Butternut Squash/ Roasted Farro/ Rainbow Swiss Chard

Whisky & Parmesan Crusted Steak Fillet

Loaded Mashed Potatoes / Grilled Broccolini / Demi

Third Course

"World Famous"

Coast Toast a la Mode

Tahitian Vanilla Bean Ice Cream

Dark Chocolate Mousse Cake

Berry Coulis

Pomegranate Pistachio Crème Brulee

In Addition

Mediterranean Chopped Salad

Hearts of Palm / Artichoke Hearts / Tomato
Shallots / Pepperoncini / Feta / Kalamata Olives
Cucumber / Balsamic Tzatziki
Pita with Dill Hummus 14

Beet Salad with Lavender Burrata

Fresh Herbs & Greens / Shallot Vinaigrette
Crushed Rosemary Rosemary Marcona Almonds
Honey Glaze 14

Mussels with Guinness & Cream

Applewood Smoked Bacon / Blistered Tomato
Herb Butter/ Grilled Baguette 15

Grilled Fish Tacos

Pic de Gallo / Chili Crème Fraiche / Cabbage
Brown Rice / Black Beans 18.5

½ Pound Angus Beef Burger

Lettuce/ Tomato/ Red Onion / Pickle 16
.75 ea : Cheddar / Jack / Maytag Blue
Feta / Goat Cheese
1.5 ea : Bacon / Egg Avocado

California Lobster Roll

"Our Version of a New England Classic"

Maine Lobster Claw & Knuckle / Brioche
Avocado / Bibb Lettuce / Tarragon Aioli 23

Wine Pairing Flight

Enjoy a perfectly paired 4oz
pour with each course

\$15