



Restaurant Week

\$50 PER PERSON

SALTWATER SALAD

little gems | oak lettuce | frisee | pickle red onions | herbs crostini bread

SALTWATER LOBSTER BISQUE

lobster chunks | chives | sherry | crostini

DAILY FRESH OYSTERS

cucumber mignonette | horseradish | cocktail sauce

CRAB CAKES

basil aioli | cherry tomatoes | balsamic reduction

Entree
choice of:

BRANZINO + 15

pick your own branzino from the display | cooked to your liking

LOBSTER RAVIOLI

creamy tomato vodka sauce | lobster tail

SALMON FILET

creamy ginger potatoes | radish yogurt sauce | tuile

21 days dry-aged NY strip

Dessert
choice of:

LIMONCELLO CAKE

GELATO

pistachio | vanilla or chocolate

