
RESTAURANT WEEK MENU

THREE COURSES \$35.00

APPETIZERS

(choose one)

CRAB and ARTICHOKE CHOWDER

LOBSTER BISQUE

CAPRESE SALAD- Fresh Mozzarella, Summer Tomatoes, Basil Cream and Balsamic Glaze

ROASTED DUCK TOSTADA Kimchee, Hoisin Bbq Glaze, Mango Salsa

SUMMER SALAD Organic Greens, Grilled Peaches, Watermelon, Feta Cheese, Tomatoes, Cucumbers and Dijon Lemon Vinaigrette

ENTRÉES

(choose one)

CHESAPEAKE CRAB CAKES Old Bay Remoulade, Grilled Zucchini and Au Gratin Potato Cake

SAUTEED SEA SCALLOPS Pesto Cream, Corn and Zucchini Succotash, Crispy Polenta

LOBSTER and CRAB RAVIOLI Lobster Ginger Sauce, Lobster, Artichokes, Tomatoes and Basil Cream

KEY WEST MARINATED CHICKEN Cuban Rice, Dijon Gravy, Grilled Asparagus and Cremini Mushrooms

PORK TENDERLOIN STEAK Red Wine Sauce, Mashed Potatoes and Crispy Brussel Sprouts with Chipotle Cream

SUMMER VEGETABLE and SAFFRON RISOTTO with Vegetables, Pumpkin Seeds, Sunflower Shoots, Watermelon Radishes

DESSERT (choose one)

FLOURLESS CHOCOLATE DELIGHT CAKE

STRAWBERRY SHORTCAKE

KEYLIME PIE Strawberry Puree and Berries