

**RESTAURANT WEEK**

**THREE COURSE DINNER MENU / 55**

*Choice of Appetizer*

**BOWL OF CLAM CHOWDER**

clams, bacon, potato, celery, oyster crackers

**ROASTED BEET SALAD**

cumin goat cheese, candied pecans, red watercress, mint, orange vinaigrette

**HAMACHI CRUDO\***

cucumber aguachile, charred tomatillo salsa, avocado, chive oil

**BAKED PIMENTO CRAB DIP**

lump crab, tillamook cheddar, old bay crab chips, scallions

*Choice of Entree*

**PAN ROASTED ATLANTIC COD PICCATA**

brown butter, capers, fingerling potatoes, spinach

**HOMEMADE CAMPANELLE**

baby shrimp, grilled corn, jalapeño, basil breadcrumbs, black pepper chevre

**PORTUGUESE STEW**

mussels, clams, chorizo, potatoes, market fish, fennel, cilantro, sourdough

**LOBSTER ROLL**

choice of dressed or buttered, split top bun served with fries or greens

*Choice of Dessert*

**BOSTON CREME MILLE FEUILLE**

puff pastry, vanilla cream, chocolate sauce, raspberries

**ICE CREAM SUNDAE**

vanilla ice cream, fudge, whipped cream, peanuts

**PASSIONFRUIT GUAVA SORBET**

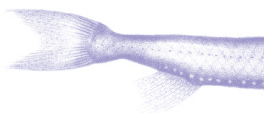
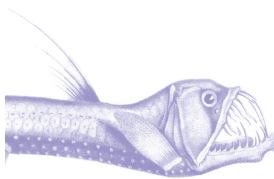
*Add a Hot St. Charles Punch  
or Espresso Martini! \$10*

*Raw Bar Supplement*

**CHEF'S DAILY OYSTER SELECTION\***

half dozen / 18

one dozen / 30



*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*