

Summer Restaurant Weeks
Lunch \$20.15

August 17th - August 30th 2015

First Course

Shaved Brussels Sprouts

grana padana, hazelnuts, light truffle vinaigrette

**Crabmeat, Heirloom Tomato &
Watermelon Gazpacho**

lime infused olive oil & mascarpone crème

Mahi Mahi Lettuce Wraps (2)

cabbage slaw, ginger peanut sauce

Second Course

Pan Fried Oyster BLT

horseradish mayo, brioche toast, old bay house made frites

Mediterranean Salad w/ Pan Seared Salmon

*quinoa, falafel, red onion, kalamata olives, cucumbers,
tomato, feta, sherry wine vinaigrette*

Seafood Linguine

*bay scallops, shrimp, asparagus, sun dried tomato,
basil pesto w/ panko*

Bavarian Black Forest Ham Sandwich

*brown sugar caramelized onion, gruyere, red leaf lettuce,
avocado, honey-grain mustard, lemon pepper frites*

F·I·S·H·

RESTAURANT + BAR

Summer Restaurant Weeks
Dinner \$35.15

August 17th - August 30th 2015

First Course

Shaved Brussels Sprouts

grana padana, hazelnuts, light truffle vinaigrette

**Crabmeat, Heirloom Tomato &
Watermelon Gazpacho**

lime infused olive oil & mascarpone crème

Mahi Mahi Lettuce Wraps (2)

cabbage slaw, ginger peanut sauce

Second Course

Crabmeat Stuffed Filet of Sole

summer faro, old bay beurre blanc

Almond & Coconut Crusted Pan Seared Halibut

*pineapple, cilantro & pigeon pea risotto,
coconut red curry*

Seafood Linguine

*bay scallops, shrimp, asparagus, sun dried tomato,
basil pesto w/ panko*

Hanger Steak Frites

petite syrah demi glace & house made frites

Dessert

Graham Cracker Crusted Key Lime Custard

Or

Salted Caramel Ice Cream

F·I·S·H·

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