

FISH RESTAURANT + BAR

Winter Restaurant Weeks
February 17th – March 2nd 2017
- Lunch \$20.17 -



Choose one from each course:

First Course

Shaved Brussels Sprouts

grana padana, hazelnuts, light truffle vinaigrette

Lobster & Shrimp Chowder

corn, potatoes, white wine, sherry

Swordfish Lettuce Wraps (2)

cabbage slaw, ginger peanut sauce

Harissa Spiced P.E.I. Mussels

chorizo, shallots, toasted crostini

Second Course

Sweet & Smokey Pulled Salmon Sandwich

radicchio slaw, julienned cucumber, brioche roll

old bay house made frites

Mediterranean Salad w/ Blackened Chicken

quinoa, falafel, red onion, kalamata olives, cucumber,

tomato, feta, sherry wine vinaigrette

Seafood Liguine

bay scallops, shrimp, asparagus, sun-dried tomato,

basil pesto w/panko

F.I.S.H & Chips

cabbage slaw, malt vinegar beurre blanc

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Winter Restaurant Weeks
February 17th – March 2nd 2017
- Dinner \$35.17 -



First Course

Shaved Brussels Sprouts

grana padana, hazelnuts, light truffle vinaigrette

Lobster & Shrimp Chowder

corn, potatoes, white wine, sherry

Swordfish Lettuce Wraps (2)

cabbage slaw, ginger peanut sauce

Harissa Spiced P.E.I. Mussels

chorizo, shallots, toasted crostini

Second Course

Pan Seared North Atlantic Branzino

haricot vert, mashed potatoes, lemon-caper reduction

Wasabi Pea Crusted Scottish Salmon

*root vegetable & fingerling potato hash, crispy leaks,
smoked teriyaki & yuzu*

Seafood Linguine

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

Braised Colorado Lamb Shank

& Root Vegetable Ragu

ricotta gnocchi, plum tomatoes, basil & shaved grana

Third Course

Graham Cracker Crusted Key Lime Pie

Or

Featured Ice Cream