

# FISH RESTAURANT + BAR

Summer Restaurant Weeks  
August 21st – September 4th 2017  
- Lunch \$20.17 -



*Choose one from each course:*

## First Course

### **Roasted Heirloom Tomato Gazpacho**

*cucumbers, peppers, chili oil*

### **Swordfish Lettuce Wraps (2)**

*cabbage slaw, ginger peanut sauce*

### **Red Thai Curry P.E.I. Mussels**

*coconut milk, peppers, lemongrass, lime*

## Second Course

### **Panko Crusted Oyster Club**

*crispy bacon, lettuce, tomato, horseradish remoulade*

*brioche toast, old bay house made frites*

### **Shaved Brussels Sprouts Salad**

**w/ Blackened Chicken**

*grana padana, hazelnuts, light truffle 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*

# FISH RESTAURANT + BAR

Summer Restaurant Weeks  
August 21st – September 4th 2017  
- Dinner \$35.17 -



## First Course

### **Shaved Brussels Sprouts**

*grana padana, hazelnuts, light truffle vinaigrette*

### **Roasted Heirloom Tomato Gazpacho**

*cucumbers, peppers, chili oil*

### **Swordfish Lettuce Wraps (2)**

*cabbage slaw, ginger peanut sauce*

### **Red Thai Curry P.E.I. Mussels**

*coconut milk, peppers, lemongrass, lime*

## Second Course

### **Pan Seared North Atlantic Branzino**

*summer succotash-*

*(corn, onion, thyme, fava & cannellini beans)*

*catalonian romesco sauce*

### **Black Sesame Rice Cracker Crusted**

#### **Yellowfin Tuna**

*baby bok choy, jasmine rice,*

*hawaiian smoked teriyaki sauce*

### **Seafood Linguine**

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

*basil pesto w/ panko*

### **Roasted Beet & Goat Cheese Ravioli**

*brussels sprout leaves & toasted pistachios,*

*lemon-truffle reduction*