

# FISH RESTAURANT + BAR

Winter Restaurant Weeks  
February 18<sup>th</sup> – March 3<sup>rd</sup> 2019  
- Lunch \$22.19 -



## 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, sesame seeds*

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

*lemongrass, tomatillo, cilantro, toasted crostini*

## Second Course

### **Pan Fried Oyster BLT**

*horseradish remoulade, brioche roll*

*old bay house made frites*

### **Mediterranean Salad w/ Blackened Salmon**

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

*tomato, feta, sherry wine vinaigrette*

### **Seafood Linguine**

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

*basil pesto w/panko*

### **F.I.S.H & Chips**

*cabbage slaw, malt vinegar beurre blanc*

## **ADD ON: (additional \$5)**

### **House Wine:**

Chardonnay, Sauvignon Blanc, Cabernet, Pinot Noir or Rosé

or

### **Dessert:**

Key Lime Pie or Featured Ice Cream

# FISH RESTAURANT + BAR

Winter Restaurant Weeks  
February 18th – March 3rd 2019  
- Dinner \$38.19 -



## 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, sesame seeds*

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

*lemongrass, tomatillo, toasted crostini*

## Second Course

### **Pan Seared Atlantic Branzino**

*haricot vert, jasmine rice, lemon-caper reduction*

### **Wasabi Pea Crusted Scottish Salmon**

*roasted brussels sprouts, shiitake mushrooms,  
bok choy & asparagus, smoked teriyaki w/ yuzu*

### **Seafood Linguine**

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

### **Imperial Stout Braised Short Ribs**

*grilled rainbow carrots, garlic mashed potatoes,  
natural pan sauce*

### **F.I.S.H & Chips**

*cabbage slaw, house made frites, malt vinegar*

## Third Course

**Graham Cracker Crusted Key Lime Pie**

Or

**Featured Ice Cream**