

DINNER RESTAURANT WEEK \$45

↔ FIRST COURSE ↔

MUSSELS

CHORIZO, SALSA VERDE, TOUCH OF CREAM

SHRIMP EGG ROLLS (2PC)

TOMATOES, ZUCCHINI, ONIONS, JALAPENOS, CHEESE, SALSA VERDE

MANGO & SPINACH SALAD

RADICCHIO, ARUGULA, ALMONDS, FETA CHEESE, LEMON VINAIGRETTE

SWORDFISH LETTUCE WRAP (2PC)

LETTUCE, COLESLAW, PEANUT BUTTER SAUCE

↔ SECOND COURSE ↔

SPICY YELLOWFIN TUNA POKE BOWL

CUCUMBERS, AVOCADO, SCALLIONS, GINGER, JASMINE RICE,
SESAME SEEDS, SRIRACHA REMOULADE

SEAFOOD LINUINE

CLAMS, MUSSELS, SHRIMP, CRISPY CALAMARI, TOMATO SAUCE

HONEY GARLIC SALMON

ROASTED VEGETABLES, JASMINE RICE, HONEY GARLIC CHILI SAUCE

NY STRIP STEAK

10 OZ, GREEN BEANS, MASHED POTATOES,
GREEN PEPPERCORN SAUCE

PAN-SEARED BRANZINO

TRICOLOR BABY CARROTS, ASPARAGUS
MUSHROOM & TRUFFLE MASH PUREE, BEURRE BLANC

FRIED SEAFOOD PLATTER

CALAMARI, SHRIMP, COD FISH

SERVED WITH LIME MARINATED ONIONS, CILANTRO,
TOMATOES, HABENERO AIOLI

↔ DESSERT ↔ CHEFS SELECTION

NO CHANGES OR SUBSTITUTIONS
MENUS SUBJECT TO CHANGE

DRINK
ADD ON MARGARITAS
\$10 EACH



LUNCH RESTAURANT WEEK \$20

↔ *FIRST COURSE* ↔

ARTISAN GREEN SALAD

MIXED GREENS, TOMATOES, CUCUMBERS, ONIONS,
SHALLOT DRESSING

MINI FISH TACOS (2PC)

CABBAGE SLAW, MANGO SALSA, HABENERO

SHRIMP EGG ROLLS (2PC)

TOMATOES, ZUCCHINI, ONIONS, JALAPENOS, CHEESE,
SALSA VERDE

PORK BELLY LOLLIPOPS

HAWAIIAN TERIYAKI SAUCE

↔ *SECOND COURSE* ↔

FILET OF SOLE SANDWICH

COLESLAW, CUCUMBERS, RADISH & DILL LEMON CAPER SAUCE
FRENCH FRIES

BLACKEND SALMON OVER PEAR SALAD

ARUGULA, BUTTERNUT SQUASH, CRANBERRIES,
CAMELIZED WALNUTS, LIME VINAIGRETTE

LINGUINE VONGOLE

CHOICE OF WHITE WINE OR RED SAUCE
CLAMS, PARSLEY, GARLIC, EVOO

PHILLY CHEESE STEAK

CAMELIZED ONIONS & BELL PEPPERS, FRENCH FRIES

SPICY YELLOWFIN TUNA POKE BOWL

CUCUMBERS, AVOCADO, SCALLIONS, GINGER, JASMINE RICE,
SESAME SEEDS, SRIRACHA REMOULADE

↔ *WINE ADD ON \$6 EACH* ↔

HOUSE PINOT GRIGIO, CHARDONNAY, SAUVIGNON BLANC,
CABERNET SAUVIGNON, PINOT NIOR, ROSE, PROSECCO

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