



First Course

Corn and Crab Chowder a creamy classic

Cranberry and Goat Cheese arugula, candied pecans, cranberries, champagne dressing

Classic Caesar romaine, shaved parmesan, croutons, anchovies

Pan Roasted Mussels smoked bacon, tomatoes, garlic, white wine, butter

Oysters on the ½ Shell mignonette, horseradish, lemon

Second Course

Fried Oysters & Waffle fried sweet potatoes, chipotle honey, grey salt

Pan Seared Salmon oven roasted potatoes, grilled asparagus, horseradish peppercorn aioli

Shrimp Pasta shrimp, fettuccini, parmesan cream

Steak Frites grilled NY Strip, house cut fries, maître d butter, chimichurri sauce

Blackened Tuna Steak mango habanero salsa, maple chipotle glaze, mashed sweet potatoes

Third Course

Pumpkin Spice Bread Pudding maple walnut sauce, whipped cream

Chocolate Mousse whipped cream, berries