

'Seafood Lovers' Thursdays

December 7

Shrimp Toast
\$13

Seafood Paella

Lobster claws, Hawaiian head-on Sweet Water Jumbo Shrimp,
mussels
\$33

December 14

Clams Casino

Served in giant clam shell
\$11

Scallops St. Jacques

Diver Scallops, gruyere, mushroom sauce, fresh tarragon,
grilled asparagus. Served in scallop shell.
\$31

December 21

Smoked Salmon Napoléon

Avocado, radish, egg, cucumber, sesame seeds,
dill, olive oil
\$13

Shareable Seafood Tower

3 Crab claws, 3 Lobster Claws, 12 shrimp cocktail, 6 Blue Point
oysters on the half shell, 12 mussels
\$55

December 28

Crab Cakes

Sea asparagus, spicy remoulade
\$24

Salmon Wellington

King Salmon, asparagus, mushroom duxelle,
puff pastry, Dijon cream
\$29

