



First Course

Wood Grilled Mystic Oysters
leeks & caviar

Beef Tenderloin Bruschetta
whipped goat cheese & caramelized onions

Shrimp & Mexican Chorizo Grits
crispy bacon & scallions

Tuna Tartare Trio
*jalapeno-ginger, spicy red chile,
shiitake white soy*

Crispy Oysters
*mango red pepper relish & smoked red chili
horseradish sauce*

Sweet & Spicy Calamari
orange sweet chili glaze

Steamed Mussels
fennel, saffron & white wine

Slow Roasted SeaCoast Mushrooms
over pan seared pecorino romano polenta

Second Course

Lobster Bisque, Black Bean Soup or Baby Kale Salad

Third Course

Brined Pork Chop 55
sautéed baby spinach & roasted red peppers with pecorino romano croquette

French-Cut Chicken Breast 50
*stuffed with lobster, marscapone cheese, baby spinach & red peppers
cilantro pesto mashed potatoes*

Paella 65
mussels, clams, shrimp & Spanish chorizo, saffron rice

Porcini Mushroom Encrusted Filet Mignon 70
*8 oz. filet mignon with roasted poblano queso fresco potato au gratin
& asparagus finished with Chef's steak sauce*

Baked Stuffed Shrimp 60
cauliflower au gratin

Lobster Americaine 75
*2 lb North Atlantic lobster
puff pastry, potatoes au gratin & asparagus*

Honey Sriracha Salmon 55
Thai purple rice & wood grilled vegetables

Swordfish Mediterranean 60
vegetable couscous

Fourth Course

Spanish Flan, Chocolate Mousse or House Dessert Trio