

Jersey Shore Restaurant Week

\$42.25

Appetizer

Lobster Bisque

lobster crouton

Oyster Point Baked Oysters

Havarti, bacon, spinach & leeks

Caesar Salad

grape tomatoes, parmesan, house cut croutons

Scallop Casino on the Half Shell add \$5

garlic butter, shallot, bacon, tomato, lemon, pecorino crunch

Burrata and Salt Roasted Beets add \$5

baby arugula, frisee, butternut squash, red onion,
dried cranberries, roasted almonds, maple Dijon vinaigrette

Entrée

Special Cut Ricotta Gnocchi

basil pesto, tomato concasse, seared portobello, shaved asiago

Fig Glazed Chicken

quartered figs, autumn veggie medley, sweet potato brulee

Sesame Ginger Salmon

grilled 8oz fillet, steamed jasmine rice, stir fried Bok choy,
shiitake mushrooms, water chestnuts, shaved carrots

Pinot Noir Short Rib add \$8

Yukon gold croquette, w/ red dragon mustard seed cheddar, grilled asparagus

Lemon Pepper Swordfish add \$8

w/ clams, broccoli rabe, white beans, garlic, potato

Dessert

Triple Chocolate Mousse

whipped cream, amarena cherries, chocolate lollipop

Coconut Custard Pie

caramelized pineapple, candied coconut, raspberry sauce & whipped cream

Waffle Bowl Gelatos

vanilla, chocolate, espresso, pistachio

