1ST COURSE
APPETIZER
Choice of:
- Oysters on the ½ shell with Champagne Mignonette and Cocktail Sauces
- Crab Cakes with Dungeness and Rock Crab
- Diver Scallops in a fresh Tomato Reduction, served with Garlic Toast
- Oysters “Rockefeller” baked with Spinach, Anisette, Cream, and Bread Crumbs
- Dungeness Crab and Avocado with Citrus Dressing
- Calamari Fritte with Remoulade
- Oyster Bay Sauvignon Blanc, Marlborough, New Zealand, 2018

2ND COURSE
SOUP OR SALAD
Choice of:
- Butternut Squash with Pepitas and Crème Fraiche
- Boston Clam Chowder
- Baby Arugula Salad with Citrus Vinaigrette, Pomegranate Seeds, Sliced Oranges, Strawberries, Candied Walnuts and Laura Chenel Goat Cheese
- Romaine and Spring Greens with Sunflower Seeds, Balsamic Vinaigrette and Asiago Cheese
- Beet Salad with Organic Red and Gold Beets, Ricotta Cheese, wild Arugula Pistachios and Citrus Dressing
- Caesar Salad with house made dressing and croutons
- Mer Soleil Reserve Chardonnay, Santa Lucia Highlands 2017

3RD COURSE
ENTRÉES
Choice of:
- Petrale Filet coated with Crushed Crouton and Macadamia Nuts
- Crab Cakes with Dungeness and Rock Crab with fresh Seasonal Fruit Chutney
- Penne with Grilled Chicken Breast, Sundried Tomatoes, Crimini Mushrooms, Asparagus, Spinach, and Onions in a Light Creamy Tomato Sauce. Served with Garlic Toast
- Sauté Salmon Puttanesca with Roma Tomato, Fresh Basil, Lemon Butter and Capers
- Chilean Seabass Seared with Lemon Pepper Seasoning and served with Blood Orange Vinaigrette
- Angel Hair Pasta with Rock Shrimp, Bay Scallops, Manila Clams, Garlic, Scallions, Sundried Tomato and Buerre Blanc
- Grilled Halibut or Seared Scallops
  In a Lobster and Prawn Creamy Risotto with fresh organic Delicata Squash, Basil, Asparagus, Spring Onion, and finished with an Organic Pear–Kiwi Salsa and Heirloom Tomato Reduction
- Mixed Seafood Grill with Prawn, Scallop, Halibut and Salmon
- Winter Squash and Sage Ravioli with Brown Butter Sauce and Dungeness Crab
- Marinated New York Steak with Chimi-Curri Sauce
- Grilled Filet Mignon with Black Garlic Red Wine Rosemary Butter (add +15)
  Grilled Australian Lobster Tail (add +30)
- Carpenter Pinot Noir, Sonoma Coast 2018

4TH COURSE
DESSERT
Choice of house made selections presented by your server

The above food menu prices do not include beverages, sales tax and gratuity