



2018 Winter Seafood Fest

First Course Selections

Griggstown Farm Deviled Eggs

Truffle Crab Meat, Fresh Chives

or

Manhattan Style Seafood Chowder

Second Course

Rooster Grilled Romaine

Grilled Shrimp, Creamy Parmesan Dressing, Fresh Grated Parmesan

Entrée Choices

Jumbo Lump Crab Cake

Moonlight Farm Lemon Grass Beurre Blanc

or

Surf & Turf

*6oz Piedmontese New York Strip, Sous Vide to 124 degrees, Truffle Butter
& Grilled Cold Water Lobster Tail, Garlic Butter*

Sweet Endings

Mango Sorbet

4 Courses for \$48 + tax & gratuity

Tuesday 1.30.18 thru Thursday 2.1.18 ONLY

*Menu selections subject to change based on availability & seasonality