

sweet catch

MENU

Restaurant Week \$60.00 Prix-Fixe

1ST
COURSE

NEW ENGLAND CLAM CHOWDER

fresh clams, potatoes, celery, sweet corn, in a New England style clam cream broth

SALAD

warm roasted beets, fresh ricotta cheese, field greens, in a bright white wine viniagrette

SMOKED SALMON DEVILED EGG

Southern style deviled eggs, whipped with smoked salmon, topped with paprika

2ND
COURSE

FISH

pan seared snapper with three cheese stone ground grits, truffle oil, charred pepper and onion medley

PASTA

squid ink pasta in a lobster & crabmeat champagne cream sauce

CHICKEN & SHRIMP ON CORNBREAD WAFFLE

fried chicken & shrimp on a savory jalapeño, fresh corn, scallion waffle

3RD
COURSE

DESSERT

Lost Borough Ice cream or Sorbet