



sweet catch **MENU**

Restaurant Week \$60.00 Prix-Fixe

1ST
COURSE

WATERMELON SALAD

fresh watermelon, tossed with crumbled feta, fresh greens, in a citrus vinaigrette

SUMMER CRAB & CORN CHOWDER

Fresh sweet corn, lump crab, roasted peppers, scallions, light cream finish, smoked paprika oil

FRIED GREEN TOMATOES

Cornmeal-crusted green tomatoes topped with housemade pimento cheese, finished with a drizzle of hot honey

2ND
COURSE

FISH

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

BOURBON HOT HONEY GLAZED CHICKEN

Fried chicken thighs glazed with bourbon honey glaze sauce, served with roasted sweet potatoes and green beans.

BRAISED OXTAIL LINGUINE

Tender oxtail, caramelized onions, and linguine tossed in a savory herb jus

3RD
COURSE

DESSERT

Lost Borough Artisanal Ice Cream
or
Homemade Bread Pudding

