RESTAURANT WEEK

JERSEY SHORE

$42.26 PRIX FIXE

APPETIZERS

CAESAR SALAD
Hearts of Romaine, Sourdough Croutons, Pecorino Romano, Classic Caesar Dressing

ROASTED BEET SALAD
Baby Kale, Golden and Red Beets, Goat Cheese, Hot Honey Pepitas, Mustard Balsamic Dressing

BAKED OYSTERS
Creamed Leeks, Parmesan, Panko Breadcrumbs

FRENCH ONION/ SOUP DU JOUR

OYSTERS (+$5.95)
Mignonette, Micro Greens

ATLANTIC CHOWDER (+$5.95)
Lobster, Potatoes, Corn, Clam Broth, Cream and Herbs

SHRIMP COCKTAIL (+$5.95)
Jumbo Shrimp, Bloody Mary Cocktail Sauce, Wasabi Cream

ENTRÉES

MOLLY PITCHER CHICKEN POT PIE
Flaky Puff Pastry Crust

VENETIAN- STYLE DUCK RAGÙ
Fresh Pappardelle, Shredded Duck Confit, Mirepoix, Chablis, Orange, Cinnamon

MAPLE BOURBON GLAZED SALMON
Sweet Fingerling Potatoes, Confit Cippolini Onions, Maple Cider Vinaigrette

SEAFOOD POT PIE (+$8.95)
Shrimp, Scallops, Lobster Meat, Bisque

FILET MIGNON (+$13.95)
Roasted Garlic Mashed Potatoes, Grilled Asparagus, Gorgonzola Butter

DESSERTS

WARM APPLE COBBLER
Sliced Apples, Brown Sugar Oat Streusel, Vanilla Ice Cream

CRÈME BRULEE

“TIRAMISU” AFFOGATO (+$4.95)
Mascarpone semifreddo, lady finger sponge, brandy caramel, espresso poured table side, decaf or regular available.