

# **Restaurant Week Spring 2023**

## **1st Course**

**½ Dozen raw oyster**

*Sweet and buttery, Bay brined, Ocean brine - Topping, VA*

**Shrimp Cocktail**

*Chilled, Cocktail sauce*

**Tuna Tartare**

*Ahi tuna, citrus ponzu, mango, cucumber, seaweed salad, rice paper*

## **2nd Course**

**Grilled Oysters-**

*1 each; miso butter, chipotle butter, cajun butter, rockefeller*

**Caesar Salad**

*Grilled romaine, parmesan cheese, caesar dressing, parmesan crisps*

**Spinach Salad**

*Spinach, Seasonal Berries, mandarin oranges, toasted pecans, honey mustard*

*vinaigrette*

## **3rd Course**

**Seafood Pasta**

*Shrimp, scallop, mussel, linguine, parmesan cream sauce*

**Shrimp and Grits**

*Shrimp, stone ground yellow grits, tomato, red bell pepper, jalapeno, andouille sausage,*

*spicy butter pan sauce*

**Scallops**

*Ask your server for chef's daily preparation*

**Chef's daily catch**

## **Restaurant Week Spring 2023**

*Ask your server for daily fresh fish filet and preparation*

### **P.E.I Mussels**

*White wine butter sauce, crostini*

### **Crabcake**

*Blue crab cake, corn, lima bean, tomato, shallot, garlic, red bell pepper, bacon, house  
remoulade*

### **Entree Enhancements**

*\$15 upcharge*

- Daily catch whole fish**
- 10 oz New York Strip**
- Crab cake (double portion)**