

# Restaurant Week 2009

## Appetizers

Choice of 3 Fresh Shucked Oysters  
Mignonette, Horseadish, Cocktail Sauce  
Gazpacho with Spanish Organic Olive Oil,  
Manchego Toast  
Heirloom Tomato Salad, English Cucumber, Red Onion,  
Feta, Black Olives  
Seared Scallop, Jicama, Apple, Jalapeno, Lime

## Main Courses

Pan Roasted Crab Cake, Celery Root Remoulade	25
Oak Grilled Gulf Prawns, Herb Salad and choice of Poached Garlic Drawn Butter, Salsa Verde, Red Chimichurri, House Tartar	25
Crispy Gulf Snapper, Lemon Spinach & Spicy Sofrito	35
Oak Grilled Hanger Steak, Handcut Fries, Steak Tomato, Red Chimichurri	35
Lobster Roll, Daikon Slaw or Handcut Fries	35

## Dessert

Wild Blueberry Shortcake, Crème Fraiche,  
Toasted Almonds, Thyme  
Chocolate & Earl Grey Pots De Crème, Honey Whipped  
Cream, Shortbread Cookies