

Feast of the Seven Fishes

Available Sat. 12-20 & Sun. 12-21 1:00 till 8:00

Christmas Eve 4:00 till 8:00

\$60 per guest or 2 for \$105 (\$40 Splitting Fee)

First Course (Choose 2):

2 Topneck Clams or Oysters Raw on the ½ Shell

2 Oysters Grilled with Herbed Garlic Butter

2 Jumbo Shrimp Cocktail

Lightly Dusted Fried Calamari Homemade Marinera

2 Clam Casino or Clams Mexicali

Second Course: Cup of Soup

Crab Bisque, Manhattan Clam, Soup of the Day or Snapper Soup

Third Course (Choose 2):

Jersey Devil Shrimp with Homemade Cole Slaw

Sushi Roll- Blackened Sword & Grilled Pineapple, Philadelphia,
King Crab or Spicy Crab Roll

Mediterranean Marinated Grilled Octopus with Field Greens,
Smoked Tomatoes, Red Curry Lemon Vinaigrette

PEI Mussels Steamed in White Wine Garlic Butter
with Diced Tomatoes, Spinach and Chorizo or Homemade
Marinara

Entrée Course (Choose 1):

Broiled Or Fried Sea Scallops Or Atlantic Flounder

Fried or Scampi Style Shrimp

Yellowfin Tuna, Swordfish or Jail Island Salmon with 2 House
Sides

(Grilled or Blackened Rubbed)

Parmesan encrusted Eggplant stuffed with Crab Cake, Spinach &
Mozzarella topped with Homemade Marinera

Salmon Stuffed with Crab Cake and Brie Cheese
with Asparagus and Balsamic Butter Sauce over Wild Rice

Mixed Grill Combination – Shrimp, Scallops, Salmon (**Grilled
Medium**) & Yellowfin Tuna (**Grilled Rare**) with Herb Garlic Butter

Dessert Course (Choose 1):

Rice Pudding - Crème Brûlée Or French Toast Bread Pudding