

SUMMER RESTAURANT WEEK 2025

THREE COURSE DINNER MENU / 55

Choice of Appetizer

ORANGE CRUSH DRESSED OYSTERS

3 Dancing Molly oysters, orange juice, miso, ginger, chili oil

WATERMELON TOMATO GAZPACHO

MD lump crab meat, cucumbers, pickled blueberries, basil oil

HAMACHI TOSTADA

avocado, pico de gallo, peanut salsa macha, sesame seed

Choice of Entree

GULF SHRIMP BUCATINI

smoked heirloom tomato, saffron, garlic basil, smoked pecorino

GRILLED CORVINA

sweet potato hummus, tabbouleh, pattypan squash, meyer lemon chermoula

SWORDFISH SOUVLAKI

tzatziki, fregola sarda, grilled red onions, cucumbers, feta

GLAZED PORK CHOP

miso-mustard BBQ sauce, cheddar grits, haricot vert

Choice of Dessert

S'MORES POT DE CRÈME

milk chocolate, marshmallows, fudge

BLUEBERRY ICE BOX

thyme, white chocolate Krispies, graham cracker crust

DOUBLE SCOOP

choose from vanilla, chocolate, strawberry ice cream or raspberry sorbet

Raw Bar Supplement

CHEF'S DAILY OYSTER SELECTION*

half dozen / 18

one dozen / 30

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

