

ST NEY'S *Stone Crab*

BAYFRONT RESTAURANT WEEK

THREE-COURSE DINNER

\$26 PER PERSON

(Does not include tax and gratuity)

CHOICE OF FIRST COURSE

STONEY POKE

Soy, sesame, ginger-marinated tuna with ponzu, wakame & pickled ginger

SALMON LOMI LOMI

Salt, garlic & onion cured salmon with rice noodles & sweet soy

NAPA NAPA SALAD

Petite mixed greens, Napa cabbage, Craisins®, grapes, lavender couscous, blue cheese crumbles tossed in a strawberry vinaigrette

SCAMPI FLATBREAD

Seared shrimp, scampi spread, chive, cured lemon

CHOICE OF ENTRÉE

OYSTER AND SHRIMP PLATTER

lightly breaded and fried, with coleslaw, French fries and tartar

TOGARASHI TUNA

Served medium rare over bamboo rice with baby bok choy, Thai chili glaze & cusabi

BLACKENED SWORDFISH

seasoned and pan seared topped with lobster, asparagus, and hollandaise

LOBSTER AND MUSHROOM RISOTTO

Mixed wild mushrooms with fennel ragù, truffle & butter poached lobster

CHEF'S SUGGESTIONS

\$36 PER PERSON

MISO HALIBUT

Miso-glazed over saffron orzo with broccoli rabe & sake-ginger butter sauce

SEAFOOD CIOPPINO

clams, mussels, shrimp, and fish simmered in a spicy saffron tomato broth

CHOICE OF DESSERT

Bread Pudding ~Chocolate Torte ~ Cheesecake Brulee