

THREE COURSE PREMIUM EVENT MENU

Three Course Premium Menu \$55. Per Guest
Menu Pricing Not Inclusive of Beverages, Tax & Gratuity
Menus Subject to Change Based on Availability

Starter

CHOOSE 2

CLAM CHOWDER

creamy new england style, oyster crackers

MINI FRESCA SALAD

fresh mozz, avocado, tomato, red onion, kalamata olives, basil, pepitas, field greens, balsamic glaze, balsamic vinaigrette

SHRIMP MANGO CEVICHE*

key lime juice, avocado, mango, jalapeño, red onion, cilantro, crisp plantains

Main

CHOOSE 4

POKE BOWL*

avocado, seaweed salad, pickled ginger, edamame, green onion, pickled red onion, furikaki, sticky rice,
poke glaze, spicy chilli aioli **choice of:** **ahi tuna (raw served chilled)***

SEARED SEA SCALLOPS*

blackened seared sea scallops over a spiced elote creamed corn, crisp plantains, pickled red onion, cilantro, green onion, lime

SHRIMP AND CHIPS*

seasoned breaded shrimp, fries, yuzu slaw, tartar and cocktail dips

"THE LOCAL" HOT LOBSTER ROLL* (+\$4.)

warm-buttered lobster, butter-grilled brioche, house potato chips

"THE TOURIST" CHILLED LOBSTER ROLL* (+\$4.)

chilled lobster, touch of mayo, green onion, butter-grilled brioche, house potato chips

GENERAL TSO'S CAULIFLOWER BOWL

crispy battered cauliflower, thai chilis, general tso's sauce, sticky rice, edamame, cilantro, green onion, sesame, ginger aioli

ASIAN STICKY RIBS

half rack st. louis pork ribs, korean style bbq glaze, green onion, fries, yuzu slaw

CHICKEN MILANESE

seasoned breaded cutlets, field greens, tomato, red onion, EVOO, lemon, shaved parmesan, potato

BULGOGI BEEF BOWL

sliced marinated steak over quinoa, green chickpeas and edamame, pickled red onion, avocado, cilantro, green onion, sesame, ginger aioli

STEAK FRITTES*

black angus flat iron steak, demi glace, rosemary parmesan truffled fries, dijon horseradish aioli dip

Dessert

CHOICE OF

YUZU CHEESECAKE

crustless cheesecake, yuzu curd

CHOCOLATE TRUFFLE BOMB

chocolate cake layered with chocolate cream and ganache