

Enjoy three courses with your choice of starter, entree and dessert.

# MAKE IT FOUR-COURSES WITH TWO STARTERS | +3

# **STARTER**

**CLAM CHOWDER** 

#### **CAESAR SALAD**

romaine, croutons, housemade dressing, shaved parmesan

### WILD SALMON DIP

cream cheese, lemon, baguette

#### **TOMATO SOUP**

# **CRISPY OYSTERS & CORN RELISH**

panko crusted yearling oysters, roasted corn relish, Cajun aioli

## **ENTREE**

### ROASTED SCAMPI PRAWNS GF

oven roasted prawns with garlic butter, fresh lemon, topped with gremolata

## HAWAIIAN POKE SALAD\* GF

marinated ahi, asian slaw, cucumber, sesame dressing, chili sauce

### BLACKENED NORTHWEST ROCKFISH GF

rubbed with Cajun spices, topped with mango-pineapple salsa

### **CRISPY OYSTERS & CORN RELISH**

panko crusted yearling oysters, roasted corn relish, Cajun aioli

# DESSERT

BURNT CREAM GF

### MINI CHOCOLATE BROWNIE SUNDAE

fresh baked brownie, sweet cream ice cream, chocolate sauce & caramel, whipped cream

 ${\tt GF}$  Can be made with gluten free ingredients. Please notify your server of any dietary concerns.  $_{\rm BH19\;E2.12}$ 

<sup>\*</sup>All Seafood & Beef is cooked to order. Consuming raw, undercooked or unpasteurized food may increase your risk of food borne illness, especially if you have certain medical conditions.