



# \$45 Restaurant Week Menu

Available 4:00 p.m. - Close

## Appetizers

Choose one of the following:

- Strawberry Flatbread  
With feta, fresh basil, and a balsamic drizzle
- Cup of Award Winning She Crab Soup
- Seasonal Salad  
With champagne raspberry vinaigrette

## Entrées

Choose one of the following:

### Grilled Rockfish

Fried squash chips, green goddess sauce, topped with peach salsa

### Blueberry Filet

Served with a parsnip puree, broccolini, and blueberry demi

### Stuffed Hawaiian Quail

2 quail stuffed with coconut luau rice, served with grilled pineapple and Spam topped with a gochujang drizzle (*Go-Chu-Jang is a slightly spicy Korean BBQ*)

### Crab Cakes

Two crab cakes pan seared over a chilled lemon cous cous with an orange shrimp beurre blanc, topped with chives

## Dessert

Choose one of the following:

*A la mode available for any of the following desserts - \$2*

- Peach Crème Brûlée
- Strawberry Shortcake Pie
- Tiramisu

## Featured Beverages:

### **Mai Dry Purple Tai (Non-alcoholic)**

This is a fun mocktail version of the original Mai Tai. We combine orange juice, pineapple juice, lime juice, orgeat syrup and top it off with butterfly pea flower for a unique Mai Tai look - 5

### **Pirate on Vacay**

Sometimes even Captain Jack has to take a vacay, but this time he has some help from another well known captain! We mixed Captain Morgan spiced rum with peach Schnapps and pineapple juice, and then finish it off with ginger beer. Yaaarrrrr it's a pirate's life for me! - 8

### **Pine Ridge CB+V - Napa Valley, CA**

This unique marriage of two varietals that would never share the same bottle in their native France unites the crisp honeyed fruit of Chenin Blanc with the plush body and juicy stone fruit notes of Viognier. Aromas of summer jasmine, honeyed pears, and chai spice lead to flavors of succulent tropical fruits like guava, papaya, and kiwi, complimented by melons, fresh apples, and lemon-lime. Enjoy it with almost any cuisine - 9 gl / 35 btl

Thank you to our Restaurant Week Sponsors:



*We respectfully request no additional substitutions. No further discounts will apply towards this menu.*