



Red Bank Restaurant Week

\$35 Per Person

First Course

Choice of:

Tuna Carpaccio

Paper-thin tuna, bloomed capers, and truffle garlic croutons

Angry Shrimp

Sinister sauce with baguette crostini

Oyster Trio

with Mignonette

Caesar Salad

Crisp romaine, homemade Caesar dressing, garlic croutons, grana padano

Second Course

Choice of:

Pan Seared Day Boat Scallops

Caramelized butternut squash, saulmi, toasted pumpkin seeds

Pan Seared Chicken Breast

Crispy potatoes

Sweet & Tangy Chilean Seabass

Blood orange glaze, braised wilted greens, coconut "sticky rice", blood orange drizzle

½ Stuffed Lobster

wild green salad

Third Course

Dessert of Day