

CATCH 19

Red Bank Restaurant Week

\$35

First Course

Choice of:

CRISPY CALAMARI

Orange segments, crispy peppers, citrus & cherry
peppers aioli

ANGRY SHRIMP

"sinister" sauce with baguette crostini

TOMATO & BURATTA

buratta, olive oil, and manidori

LOBSTER BISQUE

Homemade bisque, cream, lobster

ARUGULA SALAD

Fennel, tomato, citrus dressing

Second Course

Choice of:

SWEET & TANGY CHILEAN SEA BASS

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

PAN SEARED DAY BOAT SCALLOPS

Caramelized butternut squash with crispy
pancetta, pumpkin seed, Cajun glaze

SESAME ENCRUSTED TUNA

Seared and sliced, Asian vegetable sauté,
sesame ponzu sauce, finished with sweet
cucumber sake

BRICK CHICKEN "TUSCAN STYLE"

Pan seared under a brick, roasted garlic,
caramelized chipollini, whole long hots, crispy
potatoes

Third Course

DESSERT OF THE DAY