



Sea Level Oyster Bar

3/12th – 3/16th & 3/19th – 3/23rd

\$25 per person

First Course

Award Winning New England Clam Chowder

Grilled Vegetable Salad

Whole-grain mustard vinaigrette

House Crab Cake

Chipotle Deviled Egg, corn & black bean salsa,
and a chipotle lime vinaigrette

Second Course

Notch Beer-Can Chicken

w/ Off-the-cobb Street Corn

Fjord Trout Poke

Over a south west style chilled Farro
w/ corn, peppers, black beans, and honey
Topped with a Honey Chipotle Vin. and crispy tortillas

Thai BBQ Calamari Pizza

Sweet and spicy Thai BBQ sauce, shaved red onions and arugula

Brown Butter Shrimp Scampi

Brown Butter Sauce, wilted arugula, tomatoes, Garlic Confit, Shaved Parmesan

Third Course

Key Lime Pie Jar

Rosemary Lemon Curd

w/ a buttery house made biscuit,
blue berry compote

Dark Chocolate mousse

With Oreo cookie crumble and silky vanilla pudding