



Spring Restaurant Week 2019

APPETIZERS

Crab Cake

Whole grain beurre blanc Jalapeno butter baked oyster with pistachio crumb

Shrimp Taquito

Roasted red pepper cream sauce

Sea Level Chopped Salad

Chipotle bleu cheese dressing, black beans, corn, avocado, and crispy onion strings

ENTREE

Chimichurri Butter Steak Frites

Seasoned fries and a micro arugula salad

Surf and Turf

Ramen Bowl, Shrimp, steak, mushrooms, scallions and hardboiled egg

Salmon Poke

Over seasoned rice, spicy mayo, pickled veg, kobeyaki, sesame seeds

Shrimp Scampi

Local beer, bacon, fennel, spinach and onions served over linguine

DESSERT

Key Lime Pie

Chocolate Crème Brulee

Strawberry Cheesecake

* The Department of Public Health advises that consuming undercooked meats, poultry, eggs or seafood may increase your risk of food borne illness. Before placing your order please inform your server if a person in your party has a food allergy

\$30.00pp tax and gratuity not included