

Mariner's Feast Offerings

Small Plates

Stuffed Clams ... \$18

Cherry Stone Clam, Bell Pepper, Italian Sausage, Lemon, Garlic, Parmesan Reggiano, Muddica

Capesante ... \$20

Bay Scallop, Truffle Potato, Bacon Vinaigrette, Sweet Drop Pepper

Entrées

Branzino ... \$40

Piquillo Pepper, Fresno Cream, Arugula, Radish, Tomatillo

Blackened Pumpkin Loin Swordfish ... \$45

Michigan Sweet Corn Succotash, Fennel Frond, Blueberry Gastrique

Sockeye Salmon ... \$34

Leek Velouté, Gin-Infused Salmon Roe, Whipped Crème Fraîche, Dill

Chilean Sea Bass ... \$48

Potato Hash, Saffron Butter, Lemon, Pickled Onion, Microgreens

10oz Lobster Tail ... \$85

Lobster Butternut Squash Bisque, Saffron Risotto, Asparagus