

Appetizers

Crabcake Roasted Corn, Lemon Basil Aioli	\$ 13	Pan Seared Diver Scallops With, Sweet Pea and Porchini Foam and Pancetta	\$ 14	Citrus-Poached Shrimp Cocktail House Made Cocktail Sauce	\$ 15
Yukon Gold Potato Chips Roasted Onion, Red Pepper Aioli & Maytag Blue Dipping Sauces	\$ 9	Lobster-Avocado Stack	\$ 15	Seared Ahi Tuna 3 Ways Sesame, Peppered, Fresh Herbs	\$ 15
Prince Edward Steamed Mussels With Shallots, Pernod, Tomato, Basil and Herb Crouton	\$12	Four! Poached Shrimp, Diver Scallop, Seared Ahi & Crabcake	\$ 17	Artisan Cheese Plate Humboldt Fog, Tete de Moine and Maytag Blue Cheeses With Dried Fruit and Honeycomb	\$ 12