

3-Course Easter Dinner Menu $45 per Person

Soup or Salad (*choose 1*)

Lobster Bisque, New England Clam Chowder or Asparagus Bisque with Crab or

Caesar Salad or Spring Garden Salad with Balsamic Dressing

Entrée *(choose 1)*

**Seared Cape May Scallops**

Day-Boat Cape May Scallops over Gnocchi in a Garlic & Lemon Spinach Cream Sauce

**Avocado & Crab Stuffed Flounder**

Local Flounder Wrapped around Avocado & Crab Imperial, Lemon Butter Sauce;

Garlic Mashed Potatoes & Chef’s Vegetable

**Roasted Halibut**

 Topped with Crabmeat in a Lobster Sherry Cream Sauce;

Garlic Mashed Potatoes & Chef’s Vegetable

**Jumbo Lump Crab Cakes**

Roasted Red Pepper Drizzle; Garlic Mashed Potatoes & Chef’s Vegetable

**2 Mile Filet Mignon**

Caramelized Onions and Blue Cheese Crust, 3 Peppercorn Demi-Glace; Garlic Mashed Potatoes & Chef’s Vegetable

**Broiled Seafood Combo**

Shrimp, Cape May Scallops, Fish, Stuffed Clam & Crab Cake, Twice Baked Potato Cup & Chef’s Vegetable

Dessert *(choose 1)*

Chocolate Mousse, Warm Bread Pudding with Caramel Sauce,

Brown Butter Cake with Fresh Berries, New York Style Cheesecake

Chocolate Dream Brownie & Ice Cream