

*Excludes Saturday, June 8



318 42nd Place
609-263-3000

Select one from each course

First Course

Ahi Tuna Poke Bowl with Avocado, Cucumber, Scallions and Ponzu Sauce
Pan-seared Day Boat Scallops with garlic crème
Ludlam Fish Alley IPA Mussels with Chorizo
Crab Stuffed Mushrooms

Second Course

Beet root salad with candied walnuts, ricotta cheese and lemon aioli
Crab Bisque
Manhattan Clam Chowder
Seared yellowfin tuna over arugula with asiago cheese, champagne and poppy vinaigrette

Third Course

Monkfish Medallions over shrimp risotto
Sautéed chicken breast topped with bruschetta and balsamic glaze
Sesame seared tuna with warm Napa cabbage slaw
Stuffed pork loin with spinach aioli and boursin cheese

Fourth Course

Lemon sorbet
Tiramisu
NY Style Cheesecake
Carrot Cake

\$34 per person

Tax and Gratuity not included

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