

WILD SEA OYSTER BAR & GRILLE

PRIVATE DINING OPTION 2

\$64.00++ Per Guest

APPETIZER

Select One

AHI TUNA TACOS

Crispy Wontons | Avocado | Aioli | Pickled Carrot
Jalapeño | Scallion Pea Tendril

SPINACH FRISEE SALAD

Watermelon Radish | Candied Walnut Cherry Tomato
English Cucumber | Walnut Vinaigrette
Smoked Blue Cheese

GRILLED OCTOPUS

Garlic Aioli | Blueberry Coulis
Slab Bacon

ENTREE

PAN SEARED MONKFISH

Stone-Ground Organic Grits
Smoked Gouda Cheese
Sweet Corn Succotash
Shaved Jalapeño

CITRUS SHRIMP MOFONGO

Mashed Plantains
Spicy Green Papaya Slaw
Smoked Mango Coulis

LAMB CHOPS

Spiced Braised Lamb
Farro Tabbouleh Preserved Lemon
Mint Yogurt Date Demi Glaze

FINALE

Select One | Includes Coffee Service

ESPRESSO CRÉME BRULEE

Toasted Swiss Meringue | Fresh Raspberries

FLOURLESS CHOCOLATE TORTE

Pistachio Brittle | Raspberry Foam