

WILD SEA OYSTER BAR & GRILLE

PRIVATE DINING OPTION 3

\$72.00++ Per Guest

APPETIZER

Select One

SEAFOOD CORN CHOWDER

Seasoned Oyster Crackers

GRILLED ARTICHOKE

Garlic | Parmesan
Lemon Shishito Remoulade

HEIRLOOM TOMATO SALAD

Stracciatella Mozzarella | Heirloom Tomato
Honey Balsamic Drizzle

SHRIMP CEVICHE

Charred Shishito | Coconut Milk | Chili Oil
Red Onion | Lime | Cilantro
Crispy Plantains

STEAK TARTARE

Beef Tenderloin | Caper Berry
Pickled Onion | Garlic Aioli | Quail Egg

ENTREE

PAN SEARED GROUPE

Heirloom Tomato Salad
Cured Olive Fennel Puree | Pete Basil
Sunchoke Cauliflower Confetti

LINE CAUGHT CATCH OF THE DAY

Heirloom Tomato | Lemon Oil
Sliced Mango Blackberry Coulis

CENTER CUT BEEF TENDERLOIN

Wild Mushroom | Pickled Heirloom Tomato
Purple Peruvian Potato Mash
Bone Marrow Bernaise

MAC STUFFED LOBSTER

Must be Preordered
Herbs | Mornay Sauce
Grilled Lemon Couscous | Asparagus

FINALE

Select One | Includes Coffee Service

STRAWBERRY SHORTCAKE AND VANILLA CHEESECAKE

Berries | Mint | Berry Coulis
Madagascar Vanilla Whipped Cream

CHOCOLATE HAZELNUT CRUNCH

Housemade Caramel Popcorn | Fresh Berries

ASSORTED GELATOS