



MENU

FRESH LOBSTER FEAST

MAY 11, 2019



TAPAS

FRIED BAR CLAMS

In a light garlic sauce

SEARED SCALLOPS

Wrapped in maple bacon

SAUTEED LOBSTER ON CROSTINI

Served with smoked maple butter

SMOKED SALMON BOARD

Served with with capers, red onion & fresh dill

FRIED LOBSTER TEMPURA

In light butter sauce, with chilies & brown sugar

APPETIZER

CURRIED SEAFOOD CHOWDER

In a light broth

Finished with cracked pepper

ENTREE

STEAMED WHOLE LOBSTER

*Served with roasted baby potato salad,
asparagus, mussels, & fresh rolls*

FINALE

CHOCOLATE TORTE

*With fresh berries marinated in warm brown
sugar caramel cream sauce*

Served with chocolate Chantilly cream

PEI SETTING DAY CULINARY FESTIVAL