



CHRISTMAS EVE 2018

APPETIZERS

Blue Point Oysters 16-

Cucumber wasabi mignonette, cocktail sauce, horseradish

Fried Lobster Tail 19-

Asian Pear & Jicama Slaw, southern mustard sauce

Fried Oyster Tacos 14-

Cilantro tortilla, salsa, pickled vegetables

Korean Chili Seared Tuna 15-

Kale, cabbage, carrots, pumpkin seeds, fried wonton, soy, sesame vinaigrette

Asian Ribs 14-

Baby back ribs with Mongolian sauce

SOUPS & SALADS

Butternut Squash Soup 7-

Toasted coriander cream

Tomato Crab & Jalapeno Soup 7-

Toasted corn chips

Pistachio Encrusted Goat Cheese Salad 12-

Spinach, candied beets, balsamic dressing, aioli

217 Organic Field Green Salad 7-

Tomatoes, carrots, cucumbers, croutons, feta, roasted pecans, herb vinaigrette

Poached Pear Salad 9-

Romaine hearts, candied walnuts, crumbled blue cheese, herb vinaigrette

Caesar Salad 6-

Crisp romaine, Parmigiano-Reggiano, croutons

ENTREE CHOICES

Christmas Eve Surf-n-Turf 38-

Grilled filet mignon with local shrimp, creamed spinach, gruyere potato cake, béarnaise

Herb Crusted Grouper 33-

Paprika-roasted Yukon Golds, sautéed spinach, caper brown butter

Pistachio Encrusted Mahi 32-

Shrimp udon noodle cake, yellow coconut curry sauce, baby bok choy

Flat Iron Steak 31-

Curry cauliflower, zucchini, squash, spinach, roasted yukons
Cuban Chimichurri

Seared George's Bank Scallops 32-

Butternut squash and shiitake risotto, broccolini and a ginger beurre blanc

Chicken Francese 28-

Angel hair pasta, spinach, white wine, butter, lemon sauce, shaved Parmigiano-Reggiano

Seafood Treasure Chest 32-

Shrimp, grouper, scallops, tomatoes and asparagus, basil parmesan cream in puff pastry

Co-owner/Executive Chef Adam Kirby