

WC | seafood kitchen

Restaurant Week Menu

FEBRUARY 22 - MARCH 1

APPETIZER

choose one

FRESH MAINE LOBSTER & SWEET CORN FRITTERS

Lightly fried served with a tarragon herb aioli and finished with lemon zest

-OR-

PARMESAN CRUSTED STUFFED ASPARAGUS

Asparagus wrapped in prosciutto filled with Boursin cheese, crusted with a Parmesan breading, served with a roasted red pepper puree

ENTRÉE

choose one

SQUID INK PASTA WITH SHRIMP & SCALLOPS

Sautéed with cherry tomatoes, garlic, basil, pancetta, and spinach, tossed in a vodka cream sauce

-OR-

STEAK FRITES

12 oz. certified Angus New York strip with a garlic-herb butter, Belgian-style truffle Parmesan fries, and roasted asparagus

DESSERT

choose one

CHOCOLATE CHIP COOKIE & MILK CAKE

Blend of chocolate chips and cookie icing layered between vanilla cake & fresh whipped cream

-OR-

PEANUT BUTTER MOUSSE CAKE

Chocolate cake with layers of peanut butter mousse and fresh whipped cream

3-COURSES FOR

\$60

PER PERSON