



RESTAURANT WEEK **OCTOBER 2019**

Featuring the Finest Ocean Fresh Seafood and Locally Sourced Farm Fresh Meats, Cheeses, Fruits & Vegetables

WINE

JOSH Cabernet Sauvignon by Joseph Carr Josh Cellars 40.19

SOUPS

FRENCH ONION SOUP 6 cup / 9 crock

STARTERS

FRESH OYSTERS ON THE HALF SHELL

½ DOZEN 17. / FULL DOZEN 31.

Daily Selection of Fresh Oysters Served Over Crushed Ice, with Pink Peppercorn Mignonette

LUCIA'S CHARCUTERIE BOARD 20.19

Sopressata, Spicy Capicola, Stilton Bleu Cheese, Morel Mushroom & Onion Monterey Jack Cheese, Lavender Espresso Beehive Cheese, Fresh Honey Comb, Beet Pickled Egg, Duck Mousse Foie Gras

BRUSCHETTA PLATTER 24

Saffron Tomato Confit, Tomato Jam, Marinated Olives, Roasted Red Peppers, Grilled Baguette, Fresh Mozzarella, Roasted Portabella Mushrooms, Heirloom Tomatoes, Basil Vin, Fresh Pesto

ROASTED PORTABELLA MUSHROOM & GOAT CHEESE RISOTTO 15.

Fresh Portabella Mushroom, First Light Farms Local Goat Cheese

ENTREES

CARAMELIZED SHALLOT & CHICKEN LINGUINI 30.19

Linguini, Caramelized Shallot Cream Sauce, Crispy Prosciutto, Tomatoes, Pecorino Romano, Roasted Chicken

CHIPOTLE COFFEE RUBBED 8 oz. FILET MIGNON 40.19

Grilled 8 oz. Filet, Sherry Cream Sauce, Grilled Asparagus, Yukon Gold Mashed Potatoes

PECAN CRUSTED HALIBUT 40.19

Fresh Caught Pan Seared Halibut, Pecan Crusted, Candied Butternut Squash, Brown Sugar Beurre Blanc

ADD TO ANY ENTREE

8 oz. MAINE LOBSTER TAIL 34.