

SEAWITCH NEW YEAR'S EVE MENU

\$28 PER PERSON – FOUR COURSE MEAL

Select 1 from each of the 4 groups below:

Holiday Oysters

OYSTERS POACHED IN CHAMPAGNE, SERVED ON ANGEL HAIR PASTA AND TOPPED WITH BEURRE BLANC AND CAVIAR.

Antipasto Pizza

INDIVIDUAL, HAND-TOSSED PIZZA TOPPED WITH FRESH MOZZARELLA CHEESE, PESTO, SALAMI PROSCIUTTO, ROASTED RED PEPPERS, ARTICHOKE HEARTS AND MUSHROOMS.

Seafood Chowder

CREAM BASED CHOWDER LOADED WITH SHRIMP, LUMP AND CLAW CRABMEAT, SCALLOPS AND CLAMS. SERVED WITH CRACKERS.

Caesar Salad

FRESH ROMAINE LETTUCE TOSSED IN OUR HOUSE CAESAR DRESSING, PARMESAN CHEESE AND CROUTONS.

House Salad

FRESH MIXED GREENS, TOMATOES, SLICED CUCUMBERS, RED ONIONS, SHREDDED CHEESE AND CROUTONS. SERVED WITH YOUR CHOICE OF DRESSING.

Beef Wellington

FILET STEAK COATED WITH PÂTE AND DUXELLES, WRAPPED AND BAKED IN A DECADENT PUFF PASTRY. SERVED WITH ROASTED RED POTATOES AND SAUTÉED VEGETABLES.

Braised French Pork Chop

DRIZZLED IN A CROWN APPLE DEMI GLAZE. SERVED WITH ROASTED RED POTATOES AND SAUTÉED VEGETABLES.

Mint Chocolate Trifle

LAYERS OF MINT CHOCOLATE BROWNIES AND CHOCOLATE MOUSSE TOPPED WITH PEPPERMINT SCHNAPPS WHIPPED CREAM.

HAPPY ★ NEW ★ YEAR