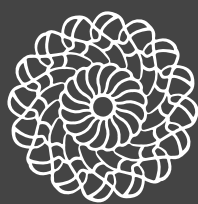


SEAWITCH TIKI BAR



New Years Eve



DINNER MENU

APPETIZERS

baked brie puff pastries 8

puff pastry cups filled with melted brie and fresh berries

caprese crostini 7

toasted french bread thinly sliced, tomatoes, onions, mozzarella, and balsamic glaze

shrimp & cucumber canape 8

cucumber slices topped with cream cheese, chilled shrimp, and fresh herbs

**ahi tuna nachos* 16

sesame seeded pan seared ahi tuna, won ton chips, mango pico de gallo, avocado, shredded cabbage, wasabi aioli

MAIN COURSES

bacon filet oscar 4 oz 26 8 oz 38

filet mignon wrapped in bacon topped with lobster meat and béarnaise sauce. paired with grilled asparagus and roasted red potatoes

brown sugar pineapple chicken 22

chicken breast bursting with sweet and tangy tropical flavors topped with grilled pineapple ring. served with pineapple salsa and caribbean jerk rice & vegetables

SOUPS & SALADS

carrot & ginger soup 6

cream based soup with pureed carrots & ginger complimented with lime & cilantro

crab bisque 8

rich, creamy bisque filled with spices, vegetables, and lump crabmeat

house salad 6

mixed greens, tomatoes, cucumbers, red onions, shredded cheese, croutons, dressing selection

caesar salad 6

romaine lettuce, parmesan cheese, croutons, homemade caesar dressing

strawberry pecan & filet salad 22

4 oz filet, mixed greens, strawberries, pecans, blue cheese crumbles, apple cider vinaigrette

DESSERTS

chocolate & peanut butter mini cakes 8

red velvet mini cakes 8

strawberry cheesecake 8

