



“Off The Hook Menu”

featuring the Cuisine of Chef Joseph Palombo

Mon., June 22nd - Thurs. June 25th

Join Us As We Celebrate Fish From NJ & Beyond

4 Courses - \$30.00 per person

(Menu items may change due to availability)

First Course (choose one)

Chef Joe's Seafood Bisque

(Scallops, clams & crab from Jersey Fisheries)

Cape May “Salt” Oyster Bisque

(Made fresh to order), fresh cream, butter, thyme, sherry.

Pan Seared *Barnegat Light* U-10 Sea Scallop

pickled chanterelle mushrooms, sunchoke puree, raisin-caper sauce.

Pan-Seared Hiramasa (Baby Yellowtail)

(from a completely sustainable source in *Australia*, mild flavor, medium texture, white,) Pan-seared, served over caramelized fennel & white bean, topped with a smoked tomato vinaigrette

Second Course (choose one)

Our Signature Cappellini Crab

Lump Crabmeat, chopped tomatoes, garlic, parsley, white wine sauce over cappellini.

Fresh Poached Pear, Candied Pecans and Crumbled Blue Cheese Salad

Pear Vinaigrette, Dried figs, sliced fennel over baby greens.

Joe's Salad

Romaine lettuce, cubed homemade mozzarella, Isis Candy tomatoes, *Jersey* cucumbers, lemon and olive oil, topped with shaved grana padana.

Jersey Baby Arugula Salad

chopped tomato, dried fruit, balsamic vinaigrette, shaved Reggiano

Pan-Seared, Pepper-Crusted *Jersey Tuna*

Over an Asian Slaw, wasabi & sesame aiolis,

Third Course (choose one)

Sautéed Jersey Coast Skate Fish

(medium texture, sweet, white,) Pan-seared, served with New Zealand mussels, clams, fresh herb broth, roast vegetable & potato.

Pesto-Crusted Jersey-Farmed Tilapia

(Farmed in Jersey, sweet, mild, Delicious!) Broiled, served over a warm lentil salad with sautéed escarole and a light lemon citronette .

Cape May Monkfish Piccata

(Day-boat-caught Jersey Monkfish) sautéed in a lemon-white wine sauce with caperberries and lemon segments, accompanied by roasted scallion and tomato, presented with *Jersey* summer vegetable risotto.

Grilled Chicken Breast

over sautéed escarole, mashed sweet potatoes, and sweet corn relish.

Vegetarian Strascinati

Unique round grooved pasta sautéed with broccoli rabe, cannellini beans, roasted peppers and imported olives in a garlic & olive oil with a splash of white wine.

Fourth Course

Orange- Cointreau Sorbet, Homemade Chocolate Mousse Cake, and Mixed Berries with Zabaglione.

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