

Seaview Seafood Night

Thursday June 15, 2017

5pm-10pm \$59.95

Bread Service

Seaview's Cheddar-Pepper Biscuits,
Creekside Farm Honey Butter

Soup

Lobster and Armagnac Soup

Full Salad Bar

Baby Spinach, Spring Lettuces, & Hearts of Romaine
Cherry Tomatoes, Shaved Red Onions, Crisp Bacon, Blue Cheese, Parmesan Cheese, Grilled Asparagus,
Hard Boiled Egg, Shredded Carrots, Cucumber, Dried Cherries & Croutons
Choice of Resort Made Dressings

Four Chef Composed Salads

Quinoa, Grilled Corn, Blueberries, Jalapeno & Cucumber, Cilantro-Lime Vinaigrette
Sweet & Spicy Beef Chicken, Napa Cabbage, Red Onion & Garden Peppers, Sweet Chili Dressing
Baby Clam, Shrimp & Calamari Ceviche, Cilantro-Lime Vinaigrette
Vine Ripened Tomato, Pickled Red Onion & Cucumber Salad, EV Olive Oil, Organic Balsamic

Raw Bar

"Delaware Bay" Oysters, Crab Claws, & Jumbo U-Peel Shrimp
Traditional Accompaniments

Chef Entrees

Steamed "Great Bay" Clams, Sauvignon Blanc & Garlic Broth
Steamed Mussels,
White Fish Francaise, Saffron Basmati Pilaf, Lemon-Butter
Shrimp Scampi, Radiatore Pasta, Sundried Tomatoes, White Wine, Lemon & Herbs
Broccolini & Creek Side Farm Honeyed-Balsamic Eggplant
Shredded Potatoes, Chorizo, Caramelized Onion & Chives

Maine Lobster Served Table Side

(One per person, additional lobster's ten dollars)

Carving Station/Action Station

Herb Crusted Prime Rib, Au Jus, Horseradish Cream
"River Road Clam House" Day Boat Scallops

Dessert Display

Assorted Pastries, Mousse Parfaits,
Array of Pastry Chef's Small Plates,
Chocolate Dipped Strawberries
Farm to Fork Weekly Fruit Specials

Reservations required: 609-748-7625