



**Surf** SEAFOOD  
NASHUA

## MOTHER'S DAY

### Drinks

#### "MOTHER, MAY I" 16

21 Seeds Valencia Orange Tequila, Cointreau,  
St. Elder, Blood Orange, Lime, Sparkling Rosé

#### CHARLES KRUG SAUVIGNON BLANC, NAPA VALLEY, CA 15

### Starters

#### CREAMY SPRING ONION BISQUE 13

Buttered Croutons, Buttered Lobster

 Pairing: Raeburn Chardonnay, Sonoma, CA

#### CARAMELIZED SCALLOPS 25

Caramelized Scallops  
Crispy Stuffed Squash Blossoms  
Arugula & Lemon  
Pistachio Romesco

 Pairing: La Caña Albariño, Rías Baixas, Spain

### Sushi

#### FRIED AVOCADO BOMB 21

Wasabi, Umami and Spicy Mayo  
Sweet Tamari  
Shrimp and Mango Salad

 Pairing: Paul Buisse Sauvignon Blanc, Touraine, France

### Entrée

#### PAN SEARED HALIBUT 49

Ramp Pesto  
Roasted Mushrooms, Zucchini and Tomatoes  
Caramelized Leek Cream  
Cornbread Crumble

 Pairing: Charles Krug Sauvignon Blanc, Napa Valley, CA

### Dessert

#### GIVE ME A BREAK 12

Chocolate Mousse, Chocolate Ganache,  
Crispy Wafer Crust  
(Gluten Free & Nut Free)