



Easter Surf

SEAFOOD
PORTSMOUTH

Cocktail

BLACKBERRY BUNNY 14

blackberry brandy, orange liquor, lemon,
house-made simple syrup

Starters

CRAB BISQUE 12

roasted red pepper bisque, lump crab, sunflower
seed gremolata, lemon-thyme infused oil

 *pairs well with: La Chardonnay | 13*

BAY SCALLOP CEVICHE 19

citrus marinade, roasted jalapeno, blistered cherry
tomato, radish, mango, chili-lime tortilla strip

 *pairs well with: Sager & Verdier Sancerre | 18*

UMAMI BLOOM 22

grilled scallion, jalapeno, pickled celery, umami mayo
butter poached lobster, cured egg yolk
tarragon pesto

 *pairs well with: Stel + Mar Chardonnay | 14*

Entrées

ALMOND CRUSTED COD 32

shaved zucchini & summer squash, herbed confit
fingerling potato, roasted fennel,
celeriac puree, arugula pesto

 *pairs well with: La Pettegola Vermentino | 13*

HERB MARINATED PORK TENDERLOIN 34

grilled broccolini, roasted garlic mashed potatoes,
fried artichokes, dijon cream sauce

 *pairs well with: Lagar de Contessa Albarino | 13*

Dessert

CARROT TALL CAKE 13

six layers of carrot cake with cream
cheese frosting, coated with toasted coconut