



SURF NASHUA

Easter

Specials 2026

Cocktail

PRETTY IN PURPLE \$16

Empress 1908 Gin, Cointreau, Lemon Curd,
Orange Bitters

Sushi

GEMINI MAKI \$22

Crispy Shrimp Tempura, Spicy Tuna, Hamachi,
Cucumber, Shiso Leaf, Roasted Oyster Mushroom
Yuzu Curd, Orange Tobiko and Sweet Tamari

Wine Pairing: Dr. Frank Semi-Dry Reisling \$14

Appetizer

SHRIMP SPRING ROLL \$14

Shrimp, Napa Cabbage, Pickled Carrots, Mint,
Cucumber, Avocado

Wine Pairing: La Caña Albariño \$14

Entrées

ROASTED COD \$39

Scalloped Potatoes
Lemon Caper Butter and Grilled Asparagus
Crispy Prosciutto

Wine Pairing: Raeburn Chardonnay \$15

LOBSTER COBB SALAD \$38

Lobster, Mesclun Greens, Flavorbomb Tomatoes,
Avocado, Red Onion, Bacon, 7 Minute Egg
Green Goddess Dressing

Wine Pairing: Paul Buisse Sauvignon Blanc \$13

Dessert

BERRIES & CREAM TALL CAKE \$14

Vanilla Cake, Filled with Mixed Berry Compote
and Whipped Cream with
Vanilla Buttercream Frosting

Please note: Before placing your order, please inform your server if a person in your party has a food allergy.
*Consuming raw or undercooked meat or seafood may increase the risk of foodborne illness.

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