



SERENITEE FEBRUARY FIXE

ONE MONTH. NINE PRIX FIXE MENUS. ENDLESS REASONS TO DINE OUT.

First Course

CRAB CAKES

lump maryland crab, crispy collards, remoulade 19

extra crab cake 8

SHRIMP COCKTAIL

jumbo shrimp, cocktail sauce, lemon 18⁵⁰

add seaweed salad 3 • extra shrimp 4⁵⁰

CAPE CHOPPED SALAD GF

arugula, dried cranberries, toasted walnuts, granny smith apples,
blue cheese crumbles, smoked bacon, cider maple vinegar 18

add chicken 7 • shrimp 10 • steak tips 12

CHEESE BREAD GF V

cheese bread bites, roasted garlic tomato dipping sauce 15

Second Course

SOLE NEWBURG

crabmeat stuffing, local sole, lobster newburg sauce, served with rice pilaf, broccolini 28

add tobiko 2

SEARED SCALLOPS

pan-seared sea scallops, cashew romesco sauce, cous cous, roasted cauliflower 33

add sauteed shrimp 6

FISHERMAN'S PLATTER GF

fried haddock, scallops & gulf shrimp, with french fries, coleslaw, tartar sauce 32

add fried calamari 5

SURF & TURF GF

12oz sirloin strip steak, maitre'd butter, jumbo fried shrimp, truffle fries, coleslaw 35

add sauteed oyster mushrooms 5

Third Course

CRANBERRY & WHITE CHOCOLATE BREAD PUDDING

brioche bread pudding served warm, with praline sauce 11

add vanilla ice cream 2

CHURROS GF

cinnamon & sugar churros with a trio of sauces, vanilla ice cream 11

add extra churro 3 • add extra ice cream 2

Minglewood Harborside's February Fixe menu is available a la carte,
or make it a prix fixe & choose one option from all three courses for \$10 off

Beverage Specials

JUNMAI POM
sake, lemon, simple,
pomegranate 14

MOMOKAWA JUNMAI
GINGO SAKE
250ml can 13

ROCKPORT BREWING
LIMONCELLO HARD SELTZER
16oz can 8