



HAPPY EASTER

FIRST COURSE

GF MEDITERRANEAN SALAD Romaine/Cherry Tomatoes/Cucumbers/Olives/Feta/Red Onion/Peppers/Herb Vinaigrette

FRIED BURRATA Beets/Arugula/Saba/Strawberries

GF TRI-COLOR SALAD Prosciutto/Figs/Truffle Honey

A BOWL OF P.E.I. MUSSELS Thai Red Curry/Coconut/Lime

SEAFOOD GUMBO Shrimp/Fish/Andouille/Sausage/Tomato/Chilies/White Rice

NEW ENGLAND STYLE CLAM CHOWDER Local Clams/Potatoes/Bacon/Cream

PAN SEARED LUMP CRAB CAKE Roasted Corn Salad/Smoked Tomato Remoulade (+3 Supplemental)

CLASSIC SHRIMP COCKTAIL Raw Bar Flavors

CRAB STUFFED DEVILED EGGS Lemon Aioli/Asparagus

SECOND COURSE

TAGLIATELLE Shrimp/Scallops/Garlic & Oil/Heirloom Cherry Tomatoes/Baby Arugula

MACADAMIA-COCONUT CRUSTED FLOUNDER Lemon Beurre Blanc/Green Beans/Sweet Potato Purée

GF PAN-ROASTED COD Tomato-Olive Relish/Corn Asparagus Succotash

GF PAN-ROASTED SALMON Tomato-Caper Butter/Petite Lentils/Wilted Spinach

BASIL-CRUSTED SWORDFISH Romesco/Balsamic Syrup/Mashed Potatoes/Green Beans

"FISH AND CHIPS" Beer Battered Cod/House Cut Fries/Pea Mash

***ALURE BURGER** Smoked Mozzarella/Bacon Onion Marmalade/House Cut Fries

*** BLACKENED YELLOW FIN TUNA** Sesame Soba Noodles/Ponzu Glaze/Red Tobiko

***GRILLED PORK CHOP** Rosemary Demi-Glace/Mashed Potatoes/Asparagus

DIJON CRUSTD RACK OF LAMB Rosemary Demi-Glace/Mashed Potatoes/Green Beans (+8 Supplemental)

CHICKEN MILANESE Lemon Dijon Vinaigrette/Arugula/Burrata/Heirloom Cherry Tomatoes

DESSERTS

CRANBERRY WALNUT BLONDIE Caramel/Whipped Cream

FRUIT TART

FLOURLESS CHOCOLATE CAKE Raspberry Coulis

ASSORTED ICE CREAM OR SORBET

\$64.95

A 20% Gratuity will be added to all Parties Six or More

This menu item * consists of or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to temperature to destroy harmful bacteria and or virus. Consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of food borne illness, especially if you have certain medical conditions.