

EAST COAST TAKEOVER

three courses | \$50

your choice of one of each of the below

APPETIZERS

NYC steakhouse wedge salad
blue cheese, fried onions (vegetarian)

jersey shore shrimp cocktail
casino sauce (df, gf)

cape cod clam chowder
yukon golds, bacon

MAINS

maine lobster roll
lemon mayo, buttered brioche bun,
hand cut fries

new haven clam spaghetti
littlenecks, garlic, parsley butter

montauk surf and turf
hanger steak and scallop,
grilled asparagus, green garlic potatoes(gf)

martha's vineyard spring
vegetable gratin
creamed potato, fennel, leeks, peas (veg)

DESSERTS

atlantic beach pie
lemon curd, whip, saltine crust

lemon sorbet
prosser farm blueberry (df,gf)

DRINKS

long island old fashioned 18.
booze mix, coke simple syrup, lemon bitters

cape cod daiquiri 18.
cranberry vodka, lime cordial



**SEATTLE
RESTAURANT
WE  K**