

Salem Restaurant Week Menu

Capt's Waterfront Grill & Pub • Sunday, April 11th - Saturday, April 17th

Stop in during Capt's extended Restaurant Week, through Saturday, April 17th
and enjoy dining deals on delicious fixed price meals from our special Restaurant Week Menu.

Any Three Courses - \$25 • Any Four Courses - \$29

First Course

- New England Clam Chowder** - with applewood smoked bacon.
- Petite Caesar Salad** - with herbed croutons, garnished with capers & roasted bell peppers.
- Traditional Lobster Bisque** - with a touch of brandy.
- Arugula Salad** - with blood oranges, ricotta salata cheese & champagne-citrus vinaigrette.

Second Course

- Striped Bass Ceviche** - lime, red onion, cilantro, red pepper.
- Roasted Tomato & Vegetable "Cigar"** - feta cheese, basil mint oil & olive tapenade drizzle.
- Caprese Tower** - layers of tomatoes, basil & mozzarella cheese, balsamic glaze.

Main Course

- Pan Seared Scallops** - sweet corn salad, confit tomatoes, sage brown butter sauce.
- Lobster & Crab Stuffed Sole** - light caper-butter sauce, scallion rice and sautéed spinach.
- Chicken Wellington** - with herbed demi-glace, grilled asparagus, roasted potatoes.
- Half Rack of Lamb** - crispy potato croquettes, broccolini, dijon demi-glace sauce.

Dessert

- White Chocolate and Kahlua Crème Brûlée** - with crème anglaise & white chocolate chips.
- Sticky Toffee Pudding** - our house specialty, served warm with vanilla ice cream.
- Wild Berry Trifle** - moist sponge cake, fresh whipped cream, chocolate covered strawberry.
- Oreo Crumble Cheesecake** - chocolate sauce and crème anglaise.

