SIMON & SEAFORT'S
THANKSGIVING MENU

BEGINNINGS TO SHARE

OVEN ROASTED CRAB & ARTICHOKE DIP
Parmesan, sweet onion, toasted baguette 19.8

CRISPY CALAMARI
Artichoke hearts, mustard-garlic aioli, Bloody Mary Cocktail sauce 18.6

COCONUT SHRIMP
Cajun marmalade, green onion 16.5

TIPSY CLAMS*
White wine, butter, fresh herbs, garlic, lemon, tomato 24.5

SEARED TERIYAKI BEEF TIDBITS*
Sushi rice, pickled ginger, togarashi sesame seeds 19.5

WARM BRIE WITH MACADAMIA NUT CRUST
Orange-blossom honey, sliced apple, balsamic reduction, fruit compote 18.8

3 COURSE ALL INCLUSIVE DINNER $60

ALL ENTRÉE ITEMS BELOW INCLUDE A CHOICE OF SOUP OR SALAD AND DESSERT

BOWLS + GREENS

CHOICE OF ONE

NEW ENGLAND CLAM CHOWDER | CAESAR SALAD | HOUSE SALAD gs **| SPINACH SALAD** gs

MAINS

CHOICE OF ONE

TRADITIONAL TURKEY DINNER
ACCOMPANIED BY AN ELEGANT ARRAY OF HOLIDAY FAVORITES
Savory Chicken-Apple Sausage Stuffing, Yukon Gold Mashed Potatoes, Silky Whipped Sweet Potatoes, Seasonal Market Vegetables, House-Made Cranberry Relish, and Classic Turkey Gravy

HONEY ORANGE GLAZED KING SALMON* gs
Applewood bacon & fall vegetable medley, apple & fennel slaw, beurre blanc

CRAB STUFFED HALIBUT*
Macadamia nut crust, panko bread crumbs, Yukon gold mashed potatoes, market fresh vegetables, beurre blanc

ALMOND CRUSTED SEA SCALLOPS*
Pan seared, asiago and almond crust, mashed potatoes, caramelized onions, asparagus, fire roasted red peppers, beurre blanc

CRAB & SHRIMP FETTUCCINE
Garlic cream, white wine, clam broth, tomato, chili flakes, spinach, Parmesan

SEAFOOD TRIO* gs
Scallops, shrimp, salmon, Yukon Gold mashed potatoes, market fresh vegetables, beurre blanc, capers

SLOW ROASTED HERB CRUSTED PRIME RIB*
12oz., Yukon Gold mashed potatoes, creamy horseradish, au jus

SURF & TURF* gs
8oz. sirloin, sliced with demi-glace + garlic shrimp, Yukon Gold mashed potatoes, charred broccolini, baby carrots

ALASKAN CIOPPINO*
King crab, shrimp, clams, whitefish, calamari, tomato-garlic broth

PAN SEARED HALIBUT CHEEKS*
Asiago panko crust, Yukon Gold mashed potatoes, baby frisee, lemon vinaigrette, beurre blanc

ALASKAN CATCH*
Choice of King Salmon, Black Cod, Sockeye Salmon
Simply grilled, seared, or blackened with market vegetables, Yukon Gold mash potatoes

ALASKAN KING CRAB LEGS (1-1/4 lbs.) $145
Roasted fingerling potatoes, asparagus, melted butter
Add choice of soup or salad and dessert for $15

ALASKAN KING CRAB LEGS (10 oz.) $75
Add a side of crab legs to any entree

ADD WHITE CHEDDAR MAC & CHEESE $10.7 | ADD ASPARAGUS & BÉARNAISE GS $13

SWEETS

CHOICE OF ONE

PUMPKIN PIE | PECAN PIE | CRÈME BRULEE gs **| CHEESECAKE | FLOURLESS CHOCOLATE TORTE | KEY LIME PIE**

gs - While we offer gluten and other allergen sensitive options, our kitchen is not allergen-free and cross-contamination may occur. Balanced choices for healthier dining. *Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness. A Suggested gratuity of 18% will be added to checks for parties of 8 or more. Please feel free to increase or decrease the suggested gratuity amount based on your dining experience.