



# Feast of the SEVEN FISHES

December 24, 2025

## FIRST COURSE

*Calamari Fritta* GF/UR

TRADITIONAL STYLE | SPICY TOMATO SAUCE

*Mussels* GF

CULTURED MUSSELS | SAUTÉED WITH  
WHITE WINE AND GARLIC SAUCE

*Clams Oreganata*

TENDER MIDDLE NECK CLAMS | BREADED  
WITH PARSLEY, OREGANO, GARLIC BUTTER |  
WHITE WINE

## SECOND COURSE

*Destination 622*  
"Pure" Crab Cake

JUMBO LUMP CRAB MEAT | GRAIN MUSTARD  
SAUCE | MANGO PICO DE GALLO

## THIRD COURSE

*Lemon Halibut* GF

PAN-SEARED | LEMON OLIVE OIL | CITRUS  
JASMINE RICE | WILTED SPINACH

*Seared Scallops* GF

REMOULADE AND LEMON

*Shrimp Scampi* GF

GARLIC, WHITE WINE AND BUTTER SAUCE

## DESSERT

*please select one*

*Mini Cannoli's*

CANNOLI SHELL, TRADITIONAL  
CANNOLI CREAM, CHOCOLATE CHIPS

*Tiramisu*

LAYERS OF KAHLUA-AND-ESPRESSO-SOAKED  
LADY FINGERS AND MASCARPONE CREAM,  
DUSTED WITH COCOA POWDER

*Chocolate Torte* GF

FLOURLESS, MADE WITH A BLEND  
OF CHOCOLATES



### \$58.95 PER PERSON

(TAX & 20% GRATUITY NOT INCLUDED)

INCLUDES ALL OF THE DISHES FROM COURSE  
ONE, TWO AND THREE, AND ONE DESSERT  
REGULAR MENU ALSO AVAILABLE

PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES.

GF = GLUTEN FREE / GF/UR = GLUTEN FREE UPON REQUEST

A 3% PROCESSING FEE WILL APPLY TO ALL CREDIT CARD TRANSACTIONS

