

SEAFOOD FEST

Adults-\$29.95 Youth(12-17)-\$19.95 Children(5-11)-\$9.95 Active E1-E5-\$26.95 Seniors-\$26.95
Children 4 yrs and under free with each adult purchase • An 18% service charge will be added for groups of 8 or more

Soups and Garden Salad Bar
Selection of Fresh Seasonal Greens
Assortment of Garnishes
Choice of Dressings
Dinner Rolls
New England Clam Chowder
Kettle Soup of the Evening

ACTION STATION

Steamed Snow Crab Legs
Beurre Monte • Lemon Wedges

FRIED SEAFOOD STATION

Breaded Oysters • Breaded Clam Strips • Citrus Tartar Sauce

CHEF'S ENTRÉE SELECTIONS

Whole Roasted Branzino "Greek Style"
Olive Oil • Dill • Tomato • Fennel Bulb • Lemon

Roasted Salmon Pasta
Roasted Salmon • Bowtie Pasta • Pink Vodka Sauce

Middle Eastern Seafood Curry
Tamarind Mango Chutney

Miso Glazed Chicken Boneless Chicken Thigh
Local White Miso • Sweet Peppers

Pulehu Beef Steak
Flame Grilled • Alae'a Sea Salt • Ginger • Herbs

Roasted Potato
Sliced Onions • Sweet Butter

Fried Rice • Steamed Jasmine Rice
Green Bean & Yellow Wax Amadine
Grilled Carrots, Yellow & Green Zucchini
Corn Cobbette with Kona Coffee Parmesan Dust

DESSERT STATION

An Assortment of Freshly Made Desserts...

THURSDAY DINNER MENU
5:00PM - 8:00PM