CAPE MAY restaurant weekend

 Dinner Menu – choice of three courses for $35

Appetizers

Tuna Bruschetta – our fresh, local home-cooked tuna served on our toasted homemade

 heirloom wheat bread with our own 2016 harvest 100% Italian EVOO

Steamed Little-neck Clams – with garlic & EVOO served with garlic toast (gluten-free option)

Baked Fish Cake – fresh cod cake served with a vegan aioli & a touch of house salad

Homemade Gnocchi – cous-cous gnocchi in a butternut squash & onion sauce

Vegan Caesar Salad – mixed greens, chick peas, cauliflower crumble, capers, homemade

 sour dough croutons served with vegan Caesar dressing

Arugula Beet Salad – arugula, carrot, fermented ginger beet, toasted sesame seed & pea sprout

 served with tahini-garlic dressing (gluten-free)

Soup of the Day – cup of soup served with a house side salad (gluten-free option)

Entrees

Risotto del Pescatore – brown rice in a local black sea bass sauce with littleneck clams &

sea scallops (gluten-free)

Gluten-free Fish Lasagna – rice noodles layered in a fresh & local fish sauce with homemade

 vegan cheese & vegetables (gluten-free)

Local Flounder baked with Italian Herbs & Apple – served with a touch of seafood risotto (g-f)

Organically-farmed Scottish Salmon baked with Lemon Zest & Dill – served with a touch of

 seafood risotto (gluten-free)

Local Bluefish or Sea bass – baked & served with a touch of seafood risotto (gluten-free)

Desserts

Homemade Pumpkin Pie (vegan)

Homemade Pear, Walnut, Cranberry Pie (vegan)

Homemade Coconut Macaroons dribbled w/dark chocolate (vegan, gluten-free)

Homemade Apple Crisp (vegan)

**Please note: Beverages, tax, and gratuities are not included.**