

1<sup>st</sup> Course

***Tart Peach Kolsch***

Ginger & Jalapeño Shrimp Spring Roll  
with Housemade Duck Sauce

2<sup>nd</sup> Course

***Thai Chili Wahoo Wit***

Blue Crab, Mango, and Avocado Tower with  
Furikake Crackers

3<sup>rd</sup> Course

***Grunion Pale Ale***

Scallop with Coconut Rice, & Blood Orange  
Lychee Jus

4<sup>th</sup> Course

***Nitro Sculpin IPA***

Aleppo Grilled Swordfish, Lemon Garlic Swiss  
Chard, and Grilled Pineapple Chutney

5<sup>th</sup> Course

***CA 2 VA IPA***

Lobster and Bratwurst Kebab, Fingerling and  
Cabbage “Haluski”, with IPA Bearnaise

Dessert

***2016 Peppermint Victory at Sea***

***Imperial Porter***

Chocolate & Arbol Chili Seashells with  
Peppermint Bark



## **& Seafood Dinner**

**Wednesday, November 28 7pm**

**\$85 All Inclusive**