



LES POISSONS & FRUITS DE MER

(Fish & Seafood)

Served with Salad Maison & Miso Vinaigrette

Pear & Blue Cheese Salad add 5

Beet & Fresh Goat Cheese Salad add 6



LOBSTER BOUILLABAISSE GF

“Coastal Uncorked Competition Winner”

*Maine Lobster, Jumbo Shrimp, Local Fish, Steamed Mussels,
Braised Fennel, Fingerlings, Saffron Lobster Broth 45*

ENCRUSTED SEA BASS

Herd Encrusted, Lobster Risotto & Grilled Asparagus 48

COQUILLES ST. JACQUES RISOTTO GF

*Pan Seared U10 Dayboat Scallops, Limoncello Risotto, Spring
Peas,
Lobster Sauce & Crispy Smoked Applewood Bacon 46*

ATLANTIC SALMON OSCAR GF

*Lump Crab Meat, Jasmine Rice , Grilled Asparagus
& Classic Tarragon Béarnaise 40*

SHRIMP & SCALLOPS CHARDONNAY

*Sautéed Jumbo Shrimp, Pan Seared U10 Dayboat Scallops,
Creamy Spinach Fondue, Grilled Asparagus & Penne Pasta 40*

V VEGETARIAN GF GLUTEN FREE

TheBrentwoodRestaurant.com