

Dine Out Downtown Delray Restaurant Week

50 OCEAN

Three-Course Prix Fixe Lunch Menu

\$20 per person

Available from 11:00am to 3:00pm

STARTERS CHOICE OF

LOBSTER BISQUE

crostini, lobster chunks

CAESAR SALAD

creamy egg dressing, roasted garlic cloves, dusted croutons, shaved pecorino

MUSHROOM ONION DIP

caramelized onions, "wild and tamed" roasted mushrooms, yukon truffle chips

MAIN PLATES

CHOICE OF

TURKEY CLUB

slow roasted breast, applewood bacon, smoked gouda, black mustard aioli, 12 grain toast

CHICKEN WEDGE SALAD

iceberg wedge, toasted almonds, crumbled gorgonzola, cilantro ranch, applewood bacon, toybox tomato, roasted and pulled freebird farms chicken.

DAYBOAT TACOS

Blackened local catch, "to the minute" salsa, mango-corn relish, thai chili aioli

SHRIMP BLT

taogarashi spiced local hawaiian blue shrimp patty, thick cut applewood bacon, hot house tomato, chili aioli, pickled ginger slaw

CHEF'S DESSERT

We respectfully decline to make substitutions.

\$20 per person. Price excludes tax & gratuity.

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NAPOLEON

roasted beets, goat cheese mousse, spiced pecans, fried green tomato,
reduction of florida citrus and balsamic

OCTOPUS

red wine braised, fire grilled, cannellini beans, spiced almonds, chili-tomato chutney

MAIN PLATES

CHOICE OF

POMODORO

freebird farms grilled chicken breast or local blue hawaiian shrimp,
fresh linguini, asparagus, wild and tamed mushrooms, san marzano tomatoes

SWORDFISH

squid ink spaetzle, bell pepper and olive relish, sambuca butter

WAHOO

nori wrapped and seared rare, green tea soba noodle "pancake", cucumber-ginger relish, sweet soy
reduction

FREEBIRD FARMS CHICKEN

grilled and hoison glazed, coconut sticky rice, ginger scallion relish

SWEET ENDINGS

CHOICE OF

BEIGNETS

dulche de leche, blueberry compote, chantilly crème, cinnamon dust
or

KEY LIME PARFAIT

summer berries, key lime sabayon, white chocolate, vanilla crème

We respectfully decline to make substitutions. No Sharing Please.

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