Delray Beach Restaurant Week



2 course luncheon

please choose a starter OR dessert

TEMPURA CAULIFLOWER housemade kimchee

LOBSTER BISQUE crostini, lobster chunks

COCONUT SHRIMP cress and fennel salad, mango-chili aioli

FISH 'n CHIPS

samuel adams beer battered local catch, house tartar

CHOPPED SALAD

tuscan kale, napa, radicchio, 9 minute egg, avocado, marinated olives, candied hazelnut vinaigrette, grana Padano local shrimp OR bell & evans chicken breast OR butter poached lobster (+\$10)

50 BURGER

house blend, cast iron seared, white cheddar cheese, LTO, b&b pickles, sesame seed brioche

TURKEY CLUB

slow roasted breast, BLT, smoked gouda, roasted garlic aioli, 12-grain toast

TACOS

grouper or local shrimp, blackened, grilled or fried, "to the minute" slaw, avocado relish, thai chili aioli

Blueberry compote, dulce de leche and chantilly cream

DAILY GELATO/SORBET

\$19 per person ++

We respectfully decline to make substitutions/changes No sharing please