

# **BISTRO 146 DAILY SPECIALS** 🍷 **October 20/21**

**Traditional Lobster Sherry Bisque**

**Fresh Giant Shrimp and Colossal Crab Cocktail Duo**

**Truffle Burrata with Prosciutto Wrapped Diver Scallops**

*Baby Arugula, Endive, Heirloom Cherry Tomatoes, Sliced Fresh Peaches, Fresh Figs*

**Pan Fried Crispy Soft Shell Crab**

*Homemade Coleslaw, Avocado Ceviche, House Remoulade, Fresh Potato Chips*

**Stuffed-Broiled Filet of Sole with Rock Shrimp and White Crab Meat**

*Bread Crumbs, Sautéed Julienne Vegetables, Blistered Heirloom Cherry Tomatoes, White Wine*

**Pan Roasted Fresh Alaskan Halibut Filet**

*Sweet Corn Risotto, Lemon Grilled Asparagus, Braised Porcini Mushrooms, Light Lemon Sauce*

**Sautéed Big and Delicious Soft Shell Crabs**

*Creamy Mashed Potatoes, Sautéed Baby Spinach, Capers, Lemon*

**14oz. Angus Prime Ribeye Steak**

*White Truffle Mashed Potatoes, Sautéed Haricot Verts, Au Poivre Sauce*

## **Premium East Coast Oysters**

- \* Wellfleets Oysters Massachusetts
- \* North Shore Gold from PEI. Canada.

## **Premium West Coast Oysters**

- \* Big Cove Oysters Olympic Peninsula
- \* Royal Miyagis from Washington

**Fresh Pumpkin Cheesecake with Caramelized Pecans**

**Decadent Cappuccino Tartufo with Chocolate Ganache**

## **HOUSE SPECIALTIES:**

*\*Bon Appétit\*.*

*(Ask for Availability)*

- ~ Nova Scotia Lobster and Seafood Paella
- ~ Surf & Turf : 6oz. Lobster Tail and 8oz. Prime Filet Mignon
- ~ Giant Shrimp Scampi with Rice and Roasted Vegetables
- ~ Maine Lobsters Steamed with Potatoes and Vegetables
- ~ Shellfish Bouillabaisse with Branzino Filet and Saffron