

Columbus Day Seafood Festival

Saturday October 10th

FIRST COURSE SELECTIONS

new england clam chowder

baby kale - sliced apple - blue cheese - quinoa
candied walnuts - apple cider vinaigrette

RAW BAR SELECTIONS

south bay oysters on the ½ shell - red wine mignonette

chilled shrimp cocktail - bloody mary cocktail sauce

crab claws - dijon & beer sauce

ENTRÉE SELECTIONS

maine lobster tails - herb compound butter

cedar-plank scottish salmon - late harvest tomato jam

deviled clams - horseradish remoulade

crabcakes - lemon buerre blanc

fried panko crusted scallops - bloody mary cocktail sauce

duroc pork loin - fig & apple stuffing - cider demi glace

baked macaroni & cheese - stewed tomatoes

tricolor fingerling potatoes - broccolini & baby carrots

DESSERT SELECTIONS

carrot cake – cream cheese icing
chocolate bread pudding - bourbon
apple strudel - caramel sauce

\$70 per person

Kindly Call Stone Harbor Golf Club 609.465.9270 x2 for Reservations