



TO CHILL

Native Oysters (6ea)

Cocktail sauce, lemon

Ceviche Rojo

Squid, shrimp, mussels, tomato-clam leche

Chili-Marinated Cucumbers

Soy, sesame, scallions

Roasted Golden Beets & Carrots

Sumac, yogurt, mint, raisins, tamarind

APPETIZERS

"Cornbread's" Clam Chowder

Oyster crackers

Griddled Kenyon's Cornbread

Roasted chile butter

Pan Seared Scallops

Roasted corn relish, stone fruit, piquillo pepper vinaigrette

Louisiana Shrimp & Jonah Crab Dip

Toasted French bread, Cajun spice

Street Corn Bruschetta

Garlic aioli, cotija cheese, chile powder, lime

SALADS

Mixed Greens

Strawberries, feta, sunflower seeds, white balsamic dressing

Caesar Salad

Butter-fried croutons, Parmigiano

Salad Additions

Lobster Salad - Herb-Marinated Chicken - Chile-Spiced Shrimp



SANDWICHES

Blackbird Farm Burger

Cheddar, steak-house aioli, caramelized onions, fries

Lobster Roll

5.0oz chilled lobster meat, tarragon crème fraîche, fries

Fish Taco

Pico de gallo, red chile crema, cabbage slaw

ENTREES

Fish & Chips

Kettle-chip battered, summer slaw, spicy tartar

Shrimp Mozambique Spaghetti

Chiles, garlic bread, cherry tomatoes

Steak Board

16oz. sirloin, truffled potato salad, kale chimichurri

Swordfish a La Plancha

Artichokes, roasted tomatoes, beans, Salmoriglio sauce

DESSERTS

Birthday Cake

"Birthday cake" ice cream, raspberry sauce

Yogurt & Berry Verrine

Yogurt mousse, oatmeal crumble, fresh berries

Peanut Butter Pie

Peanut butter mousse, roasted strawberries