



**SUMMER RESTAURANT WEEK 2010**  
**DINNER**

**FISHTAIL**  
BY DAVID BURKE



## APPETIZERS

**TOMATO GAZPACHO 14**  
crab meat and avocado salad

**LOBSTER BISQUE 14**

**HEART OF ROMAINE SALAD 14**  
lemon confit and sourdough croutons

**DRY ROASTED ANGRY MUSSELS 12**  
chili oil, basil and lemon

**LOBSTER DUMPLINGS 15**  
soy-ginger butter and thai vegetables

**SIMPLE SALAD 12**  
tomatoes, dijon vinaigrette

**PRETZEL CRUSTED CRAB CAKE 16**  
poppy seed honey, mango and corn relish  
(5 dollar supplement with Restaurant Week menu)



## RAW BAR

**FISHTAIL TACO SAMPLER 14**  
crab salad, tuna tartar and salmon tartar

**FIVE DRESSED OYSTERS 16**  
pickled thai vegetables

**LITTLE NECK CLAMS 12**  
five per order

**TODAY'S SPECIAL SUSHI ROLL 15**

**YELLOW FIN SASHIMI 15**  
cilantro, cucumber  
(5 dollar supplement with Restaurant Week menu)

**LOBSTER COCKTAIL 12.5**  
one half-lobster per order  
(3 dollar supplement with Restaurant Week menu)

**SHELLFISH TOWERS**  
(not included with Restaurant Week menu)

**COCKTAIL COLLECTION 24**  
½ lobster, 2 shrimp, mussels and  
seafood salad ceviche

**SHELLFISH TOWER FOR TWO 35**  
½ lobster, 3 shrimp, 3 oysters, 3 clams, mussels  
and seafood salad ceviche

**SHELLFISH TOWER FOR FOUR (OR MORE) 59**  
1 lobster, 5 shrimp, 5 oysters, 5 clams, mussels and  
seafood salad ceviche



## WHOLE AND SIMPLE FISH

**PAN SEARED RIVER TROUT 19/LB**  
almondine, haricot verts

**ROASTED STRIPED BASS 21/LB**  
(7 dollar supplement with Restaurant Week menu)

**SALT BAKED FLORIDA RED SNAPPER 23/LB**  
(10 dollar supplement with Restaurant Week menu)



## FISH DISHES

Available simply grilled or steamed

**SEARED ATLANTIC SALMON 29**  
fennel, red curry foam

**BAY SCALLOP CARBONARA 23**  
penne rustica, sweet peas, oven dried tomatoes  
and bacon

**SWORDFISH "STEAK FRITES" 29**

**PAN ROASTED DIVER SCALLOPS 34**  
sweet pea puree, foie gras raviolini and  
summer truffle vinaigrette  
(10 supplement with Restaurant Week menu)

**PAN SEARED ALASKAN HALIBUT "T-BONE" 32**  
asparagus and morel ragout  
(10 dollar supplement with Restaurant Week menu)

## AVAILABLE SAUCES

Provencale, Caper Herb Vinaigrette, Citrus Herb,  
Asian Mushroom, Brown Butter Almondine,  
Warm Miso Vinaigrette, Citrus-Herb



## FROM THE LAND

**ORGANIC FREE RANGE CHICKEN 24**  
seasonal vegetables

**CREEKSTONE FARMS DRY AGED RIB STEAK 35**  
whipped potatoes  
(10 supplement with Restaurant Week menu)

## SIDES FOR THE TABLE

7 each or 3 for 15.75

Green Beans Almondine  
French Fries with Garlic and Parsley  
Sautéed Wild Mushrooms & Onions  
Asparagus - Tempura, Grilled or Steamed  
Roasted New Beets  
Sweet Corn and Cheesy Polenta  
Stir-Fry Broccoli & Sesame  
Spinach - Creamed, Steamed or Sautéed

**Chef David Burke welcomes you to  
New York City's Summer  
Restaurant Week 2010  
\$35.00 for 1 appetizer, 1 main course  
and 1 of our select desserts**

