



DeWolf  
TAVERN

## Feast of Seven Fishes

\$35.00pp + Tax & Tip

**\*Menu is tentative & subject to change\***

### Amuse Bouche

#### **Crispy Anchovy Sage Leaf**

*Sage leaves layered with anchovy paste & fried crisp*

#### **Clam Chowder Shooter**

*Served with clam cake skewer*

### First Course

Choice of one

**Fried Shrimp** *with Sweet chili sauce*

**Fried Oysters** *with Lemon pickle tartar sauce*

**Fried Smelts** *with Lemon pickle tartar sauce*

**Lobster Clam Cake** *with Mango sour cream*

### Second Course

Choice of one

#### **Smoked Trout**

*With pickled onions & beet salad*

#### **Shrimp & Orange Salad**

*With kale pesto*

#### **Lobster & Crab Jalapeño Spread**

*Served with crackers*

#### **Crab Tuna Avocado**

*Olive oil & lemon juice served with house made chips*

### Third Course

Choice of one

#### **Seafood Fettuccini**

*Tuna, shrimp, lobster, scallops, clams, mussels, & fettuccini in saffron white wine cream sauce*

#### **Salmon Wellington**

*Salmon topped with baby shrimp, scallops, crab, & lobster wrapped in puff pastry & baked served with roasted carrots & seafood red wine sauce*

#### **Stuffed Cod**

*Cod topped with scallops, shrimp, lobster, crab, & bread crumbs served with sweet potato hash, sautéed spinach & seafood red wine sauce*

#### **Blackened Mahi Mahi**

*Served with dirty rice & Cajun shrimp sauce*

### Fourth Course

Choice of one

#### **Eggnog Bread Pudding**

*Apples, cranberries, & bread baked in sweet eggnog custard served with cognac sauce*

#### **Apple Crisp**

*Granny smith apples baked with brown sugar & warm spices topped with granola & vanilla ice cream*

#### **Crème Brulee**

*Vanilla bean custard*

*\*Consuming raw meat & shellfish or products not cooked to recommended temperatures can increase your risk of illness Parties of 8 or more will be charged a 20% gratuity*