

## NEW YEAR'S EVE CELEBRATION

DECEMBER 31, 2023

## CHILLED SEAFOOD PLATTER FOR TWO

seasoned shrimp cocktail, freshly shucked oysters, ½ lobster, jumbo lump crab salad

## ROASTED PRIME RIB (16 OZ CUT)

creamy Yukon gold mashed potatoes, grilled asparagus, natural jus

## LEMON AND THYME STUFFED WHOLE ROASTED FISH

cooked in the Josper charcoal oven and served "Veracruz Style" with tomato, olives, garlic and parsley, served with a side of cilantro-lime rice