

Sea Garden Restaurant
Dinner Menu – Thursdays & Fridays – Reservations Required

Chef's Three Course Prix Fixe
\$35.00 per person
(does not include tax or gratuity)

FIRST COURSE

Arugula Salad

Baby Arugula, Watercress, Vermont Goat Cheese, Candied Walnuts with Lemon Vinaigrette

Steamed Mussels

Casco Bay Maine Mussels Steamed with Roast Garlic, Pickled Cherry Peppers & White Wine
Served with Crostini

SECOND COURSE

Steak “au Poivre”

Peppercorn-cruste Sirloin finished with a Brandy/Mustard Cream Sauce
served with Herb Potatoes and Sautéed Spinach

Baked Garlic Shrimp

Garlic Shrimp, Fresh Oregano, Roasted Tomatoes, White Wine, Kalamata Olives,
Feta Cheese and Baby Spinach

Wild Mushroom Ravioli

Grilled Asparagus with Slow Roasted Tomatoes
Finished with a Light Parmesan Vegetable Broth

THIRD COURSE - DESSERT

Carrot Cake

with Cream Cheese Frosting

Berries & Cream

Summer's Best Berries with Chantilly Cream and Fresh Garden Mint

Coffee, Tea

BYOB

Set Up & Corkage Fee
\$3.00 per person

Seaward Inn / 44 Marmion Way / Rockport, MA 01966
978-546-3471 / www.seawardinn.com

