



PETERSON'S PRIME SEAFOOD MENU

Our Seafood meets the FDA's HACCP (Hazard Analysis Critical Control Point) Government Inspection Program and is based on daily availability only. We have hunted extensively to find the finest purveyors to fly in our seafood daily. As with all other items on the menu, each item is prepared with passion and care.

RED GROUPER

Char Grilled with Grilled Heirloom Tomato, Crispy Tostada, Cabbage & Cilantro Slaw, Fire Roasted Tomatillo Sauce
\$29

MAINE DIVER SCALLOPS

Pinot Noir & Mushroom Risotto, Apple Relish, Crisp Pancetta, Black Truffle Oil, Apple "Tuiles"
\$29

ALASKAN HALIBUT

Char Grilled with Sautéed Spinach, Tomato Broth, Grilled Long Stem Artichokes, Grilled Baguette
\$32

TUNA

Varies Between Yellowfin, Bigeye and Bluefin.
Char Grilled Tuna, Chinese Long Beans, Sweet Chili Glazed Bok Choy, Soy Ginger Sauce
\$32

SCOTTISH ORGANIC SALMON STEAK

Smoked Purple Potatoes, Haricot Vert Bundle, Roasted Red Pepper Beurre Blanc
\$29

P.E.I. MUSSELS

Parmesan Broth, Cherry Tomatoes, Fettuccini, Sweet Peppers, Sweet Onion, Grilled Baguette
\$25

PETERSON'S CRAB CAKES

Fresh Jumbo Lump Crab, Red Pepper, Onion, Celery, Ginger and Basil, Aioli, Roasted Red Pepper Coulis, Stone Ground Mustard Beurre Blanc
\$28

MAINE LOBSTER TAIL

12 oz Tail, Drawn Butter (choice of side dish)
Market Price

A gratuity of 20% will be added to parties of six or more guests.
Alert Server for Dietary Restrictions from Food Allergy or Intolerance.