



THE BLUE SAIL
COUNTYLICIOUS
3 COURSE DINNER - \$55 PRIX FIXE
OCTOBER 24 TO NOVEMBER 17

OYSTERS ROCKEFELLER

FRESH OYSTERS TOPPED WITH A BLEND OF SPINACH, CHEESE, GARLIC & WHITE WINE BAKED TO PERFECTION

GINGER CARROT SALAD

A MIX OF CRISP LETTUCES WITH A GINGER CARROT BASED SALAD DRESSING
VEGETARIAN & GLUTEN FREE

SEAFOOD CHOWDER

LOCAL VEGETABLES COOKED IN A SEAFOOD BROTH WITH CREAM, BACON, WHITE WINE AND FRESH SEAFOOD
FINISHED WITH LEMON OIL

SAN FRAN CIOPPINO

A MIXTURE OF MUSSELS, CLAMS, SHRIMP & FISH BRAISED IN A RICH TOMATO FENNEL SAUCE
SERVED WITH GRILLED BAGUETTE
GLUTEN FREE OPTION AVAILABLE

GRILLED SALMON WITH HOLLANDAISE

FRESH SUSHI GRADE ATLANTIC SALMON, TOPPED WITH RICH HOLLANDAISE
SERVED WITH ROASTED FALL VEGETABLES
GLUTEN FREE

BASIL PESTO GNOCCHI WITH SPICED SHRIMP

TOPPED WITH FRESH GRATED PARMESAN
VEGETARIAN OPTION AVAILABLE

MAPLE BUTTERNUT PIE

MAPLE SYRUP - BUTTERNUT SQUASH - WARM SPICES - VANILLA
WHIPPED CREAM & TOASTED PECANS

CHOCOLATE RASPBERRY BARK

DARK CHOCOLATE - RASPBERRIES - WHITE CHOCOLATE DRIZZLE
GLUTEN FREE

STICKY TOFFEE PUDDING

DATES - BROWN SUGAR - BRANDY SAUCE

PLEASE NOTIFY YOUR SERVER PRIOR TO ORDERING OF ANY FOOD INTOLERANCES/ALLERGIES/RESTRICTIONS