

SHIPWRECK POINT
JERSEY SHORE RESTAURANT WEEK 2019
\$32.19



First Course



Seafood Bisque

Baked Clams

Shipwreck Point's signature recipe

Duck BLT

Seared medium and presented atop a parmesan crostini, topped with candied bacon, chiffonade oven dried tomatoes, lemon truffle microgreens, and finished with a fig jam

Asian Salad

Arugala baby bok choy, shredded carrots, Maitake mushrooms, toasted almonds, bean sprouts, sesame seeds, cucumber, fried wontons with a "Lemongrass Ginger Sweet Soy Vinaigrette"

Tuna Tataki

Sushi grade tuna seared rare and sliced thin, green onions, pea shoots, fried rice noodles, and a ponzu sauce



Second Course



Surf & Turf

8 oz. sirloin topped with a jumbo lump crab parmesan fondue, bacon Brussel sprouts, Au Gratin potatoes

Seafood Carbonara

Shrimp, scallops, mussels, and clams over bucatini pasta, with pancetta and peas in a parmesan cream sauce

Swordfish Veracruz

Grilled swordfish flavored with capers, olives, basil, EVOO, and roasted peppers

Bruschetta Chicken Breast

Boneless chicken breast topped with oven dried tomatoes, basil, and fresh mozzarella wrapped in pancetta, finished with balsamic chicken demi over citrus couscous



Third Course



Berry Shortcake

Sweet country biscuit, sweet vanilla bean, whipped cream, fresh berries

Key Lime Pie

Key Largo key lime custard, graham cracker crust, toasted meringue

Chocolate Cheesecake

Chocolate infused cheesecake with an Oreo cookie crust, drizzled with chocolate ganache

*Please enjoy a choice of one appetizer, one entrée, and one dessert. Not to be combined with any other offers
Dine in ONLY*