



O SEA IS PROUD TO PRESENT
THIS HOLIDAY SEASON
2PM-CLOSE, DAILY

feast of the seven fishes

A CLASSIC SICILIAN-AMERICAN HOLIDAY TRADITION

FIRST COURSE, CHOICE OF

PETIT SEAFOOD TOWER

  pacific plump oysters, peruvian bay scallop with citrus pesto — served over ice with thai red curry cocktail sauce, citrus mignonette

NEW ENGLAND SEAFOOD ‘CHOWDAH’

 farmed atlantic salmon, wild washington cod — with bacon, lemongrass & ginger

PAIRED WITH

Prosecco ‘Brut’, Sorgente, Friuli-Venezia Giulia, IT NV or
Cremant Rose, Victorine de Chastenay, Bourgogne, FR NV

SECOND COURSE, CHOICE OF

CHAR-GRILLED WILD MEXICAN PRAWNS with SHAVED BOTTARGA

  served with spicy marinara

CARPACCIO of WILD TAHITIAN ALBACORE TUNA

  salsa verde of fresh herbs & anchovy

PAIRED WITH

Unoaked Chardonnay, Hendry, Napa Valley, CA ‘23 or
Chardonnay, Matt Bonanno, Los Carneros, Napa Valley, CA ‘24

THIRD COURSE, CHOICE OF

CRISPY SKIN FARMED EUROPEAN SEABASS ‘BRANZINO’

  acqua pazza broth, steamed pei mussels, manila clams

SEAFOOD BUCATINI PASTA

wild mexican white shrimp, wild spanish octopus, salmon roe — garlic & chili

PAIRED WITH

Pinot Noir, Brick & Mortar, Sonoma Coast, CA ‘23 or
Cabernet Sauvignon, Luuma, Oak Knoll District, Napa Valley, CA ‘23

SWEETS

TIRAMISU SPONGECAKE with CHERRY CREAM

‘not your grandmother’s’ — cocoa powder

PAIRED WITH

Red Blend ‘Sand & Stone’, Aaron, Paso Robles, CA ‘22

FOUR COURSES \$78.95 | WINE PAIRINGS \$38.95

Feast of the Seven Fishes Menu available December 10th thru December 31st