



CRACK *into* FLAVOR


**Downtown Norfolk
Restaurant Week**
JULY 15-21

**Address**

111 W Tazewell Street
Norfolk, VA 23510

Phone: (757) 227-6222**\$45 Dinner Menu****Appetizer
(choose one)****She Crab Bisque**

Jumbo lump crab & sherry

Buttermilk Marinated Calamari

Tossed with parmesan & cherry peppers, served with lemon basil remoulade

Hot Honey Brussels

Warm brussels sprouts, dried cherries, goat cheese, toasted sunflower seeds, chopped bacon, and hot honey

New England Clam Chowder

Clams, bacon, potatoes, and cream

Raw Oysters

Four oysters served on the half shell

House Salad

Carrots, red onion, tomatoes, cucumbers, croutons, and shredded cheese

Tuna Carpaccio

Wasabi-avocado aioli, pickled daikon radish, sesame oil, ginger, cilantro, and wonton crisps

Fried Oysters

Served with a sweet & spicy aioli

**Entree
(choose one)****Shrimp & Grits**

Ancho chili spiked stone ground grits, chorizo sausage, grilled red cabbage, smoked pimento & corn relish, and tabasco cane syrup

Grilled Marinated Flank Steak

Roasted red pepper chimichurri, roasted potatoes, and grilled asparagus

Seafood Jambalaya

Shrimp, scallops, andouille sausage, chicken, peppers, onions, and white rice

Seafood Cobb Salad

Blackened shrimp, scallops & tuna with bacon, boiled egg, tomatoes, blue cheese and honey mustard

Vegan Curry

Red curry coconut sauce, rice, zucchini, peppers, onions, squash, herb salad with charred tomato vinaigrette

Peri Peri Chicken Penne

Romesco cream sauce, blistered pearl onions, roasted red peppers, spinach, and parmesan

Fried Catfish

Stone ground grits, braised collards, and key lime remoulade

Blackened Salmon Oscar

Béarnaise, jumbo lump crab, buttered fingerling potatoes, and asparagus

**Dessert
(choose one)**

Sorbet

Gelato

Chef's Dessert of the Day

Thank you to our Gold Level Restaurant Week Sponsor

