



## ***Newport Beach Restaurant Week January 16th - 29th***

### **4 Course Prix Fixe Dinner Menu - \$40**

#### **First Course**

**A cup of our "Award Winning" New England clam chowder**

#### **Second Course**

##### **Santa Barbara Field Greens**

Field Greens with cucumbers, tomatoes, carrots, red onions and house made croutons tossed with a roasted pear, white balsamic vinaigrette

#### **Choice of Entrée**

##### **Macadamia Lemon Crusted Halibut**

Wild Alaskan halibut with a lemon macadamia nut crust, served on roasted fennel Grand Mariner orange fumet, wild rice medley & winter roasted vegetables

##### **Cioppino**

Fresh Little Neck clams, Maine scallops, Alaskan king crab, green lip mussels, assorted fin fish and calamari, white wine, roasted tomato basil broth, served with Italian herb parmesan toast

##### **Miso Glazed Wild Mexican Seabass**

Pan Roasted Wild Mexican Seabass, shiitake mushroom, bok choy truffle broth, over angel hair pasta

#### **Choice of Dessert**

##### **Classic American cheese cake**

Topped with macerated seasonal berries and merlot, port reduction

##### **Warm Banana Chocolate Bread Pudding**

Vanilla bean ice cream, dark rum spice, cinnamon glaze



***(Tax and Gratuity Not Included)***

***Note: no splits or substitution, please. Thank You.***

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