

# **Delaware Dines Out 2011**

*September 26<sup>h</sup> to October 2<sup>nd</sup>*

## **Starters**

Prince Edward Island Mussels

*Sautéed with bacon & shallots, finished with bleu cheese*

Hog Island Oysters

*Served on the half shell*

Fried Green Tomatoes Napoleon

*Feby's farm grown tomatoes stuffed with Crab Imperial, finished in basil cream sauce*

## **Main**

Almond Encrusted Soft Shell Crabs

*Served with our chilled orzo salad and grilled asparagus*

Whole Maine Lobster

*1 ¼ pound steamed lobster served with wild rice and grilled asparagus*

Seafood Pasta

*Texas jumbo shrimp, VA little neck clams, MA codfish, P.E.I mussels, NJ sea scallops, all lightly sautéed in our zesty red sauce over fresh linguini*

## **Finish**

House Pie

*House made Wild berry pie topped with vanilla ice cream*

Ice Cream Sandwiches

*House made brownies stuffed with Woodside Creamery Strawberry ice cream*

Lemon Bundt Cake

*House made lemon cake finished with our warm mixed berry compote. It's tasty!*

