



The Fish Hopper
Christmas Menu

Starters

ROASTED BUTTERNUT SQUASH SOUP

Served with Toasted Pecans and Crème Fraîche

FRESH MAINE LOBSTER BISQUE

With a Crispy Baguette

With a Wasabi Cream, Lilihoi Aioli and Seaweed

BROILED OCTOPUS

Fresh Citrus, Grilled Persimmons and a Lemon Herb Aioli

Entrees

ROASTED PRIME RIB

Served with a Baked Potato, Sautéed Vegetables, Au Jus and a Creamy Horseradish

SEARED GIANT SCALLOP RISSOTTO

Served with Fresh Asparagus, English Peas with a Teardrop Tomato Relish
and a Light Saffron Broth

BLACKENED SEABASS AND BROILED PRAWNS

With Butternut Squash Raviolis, Bok Choy with a Light Pesto Cream Sauce

MACADAMIA HALIBUT

With Caramelized Sweet Potatoes, Vegetables, Tropical Fruit Salsa
and Citrus Sauce

BROILED FULL RACK OF LAMB

Dijon Mustard and Herb Crusted. Served with Garlic Mashed Potatoes,
Apple-Grape Relish and Red Wine Demi-Glaze

SEAFOOD CIOPPINO

Fresh Fish, Prawns, Scallops, Clams, Mussels and Squid in a Rich Marinara Sauce

ULTIMATE SEAFOOD PASTA

Lobster, Baby Scallops, Shrimp, Dungeness Crab Meat, Spinach and
Lobster Cream Sauce over Fettucine Pasta

FRESH MONTEREY BAY WHOLE DUNGENESS CRAB

Sautéed Vegetables and a Sesame Seed Jasmine Rice

14 OZ. NEW YORK STEAK & CRAB STUFFED PRAWNS

Mashed Potatoes and Grilled Asparagus

