

**\*THE COPPER FISH RESTAURANT WEEK MENU\***

**MARCH 6<sup>TH</sup> THRU MARCH 11<sup>TH</sup>, 2017**

**\$25 PER PERSON**

**(CHOOSE ONE ITEM FROM EACH COURSE PER PERSON)**

**APPETIZERS:**

**\*CRAB NACHOS: AVOCADO TORTILLA CHIPS, LUMP CRAB MEAT, PEPPERJACK CHEESE SAUCE, PICO DE GALLO, & CILANTRO SOUR CREAM**

**\*FRIED OYSTERS: CORNMEAL DUSTED AND FRIED & SPICY REMOULADE**

**\*HOUSE SALAD: MIXED FIELD GREENS TOSSED WITH MARINATED TOMATOES, BLEU CHEESE, AND HOMEMADE CHAMPAGNE SHALLOT VINAIGRETTE**

**\*CUP OF SOUP: CHOICE OF ONE OF OUR HOMEMADE SOUPS**

**ENTREES:**

**\*PETIT FILET: FIVE OUNCE FIRE GRILLED PETIT FILET, SERVED OVER AU GRATIN POTATOES, WITH A SHALLOT MERLOT DEMI GLACE, TOPPED WITH CRUMBLLED BLEU CHEESE AND FRIED ONION STRINGS**

**\*NORWEGIAN ORGANIC SALMON PICCATA: FIRE GRILLED, SERVED OVER BASMATI RICE, WITH A LEMON, WHITE WINE, AND CAPER SAUCE**

**\*MUSSELS & FRIES: P.E.I MUSSELS SAUTÉED IN A CHAMPAGNE CREAM SAUCE, SERVED OVER FRIES**

**\*SHRIMP & GRITS: FIRE GRILLED SHRIMP, SERVED OVER CHEESEY GRITS, WITH AN ANDOUILLE SAUSAGE GRAVY, TOPPED WITH A BELL PEPPER RELISH**

**DESSERTS:**

**\*CHOCOLATE CAKE TRUFFLES WITH RASPBERRY PUREE**

**\*SEA SALT CARAMEL BROWNIE**

**\*VANILLA GELATO**

**\*NO SUBSTITUTIONS. PRICE EXCLUDES BEVERAGES, ALCOHOL, TAX, AND GRATUITY. DINE-IN ONLY. A TWENTY PERCENT GRATUITY WILL BE ADDED TO PARTIES OF FIVE OR MORE. WE ARE SORRY, THERE ARE NO SEPARATE CHECKS. CONSUMING RAW OR UNDERCOOKED FOOD CAN INCREASE YOUR RISK OF FOOD-BOURNE ILLNESS.\*\***