



COBB RESTAURANT WEEK MENU 2016

September 17-24

First Course

Bourbon Cured Salmon

benne Cracker, jalapeno, apple

Wood Oven Roasted Wild Shrimp

piquillo pepper garlic butter, fried lemon

Seafood Gumbo

local andouille sausage, fried oyster, toasted garlic bread

Second Course

Wood Grilled Bay of Fundy Salmon

Fennel Apple Soubise, Fall Mushrooms, Brown Butter

Fish & Chips

Beer Battered New England Haddock, Remoulade

Shrimp Roll

Tarragon, Dill, Potato Chip Crunch, Field Pea Salad

Third Course

Key Lime Pie

Raspberries, Toasted Meringue

Wood Roasted Apple Crisp

Brown Sugar Bourbon Pecan Ice Cream

MENU SUBJECT TO CHANGE

\$35pp, tax and gratuity additional