



## **Seafood Options**

### **Grilled Salmon with Italian Salsa**

*Made with fresh basil, tomatoes, red wine and shallots*

### **Seared Halibut with Saffron Tomato Broth**

### **Seared Halibut with Fresh Fruit Salsa**

### **Hazelnut Crusted Salmon with a Raspberry Merlot Sauce**

### **Hazelnut Crusted Salmon with Hazelnut Pesto**

### **Seared Halibut with Saffron Tomato Broth**

### **Seared Halibut with Fresh Fruit Salsa**

### **Grilled Salmon Topped with Tangy Herb Vinaigrette**

### **Grilled Salmon with Lemon, Garlic and Herb Butter**

### **Manila Clams**

*Sauteed with white wine, pancetta, tomatoes, fresh herbs and extra virgin olive oil*

### **Grilled Jumbo Scallops with Saffron and Lime Sauce**

### **Bouillabaisse**

*Littleneck clams, mussels, halibut and salmon in a tomato-white wine broth with saffron aioli*

### **Grilled Mahi-Mahi with Lemon Caper Vinaigrette**

### **Grilled Ahi Tuna with Roasted Tomato Salsa and Sour Cream**

### **Seared Wild Sturgeon**

*Saba Vinaigrette and Garlic Chips*

### **Grilled Salmon Topped with Cherry Tomato Vinaigrette**

### **Sautéed Halibut with Roasted Almond Butter**

### **Cornmeal Crusted Pacific Rockfish with Carolina BBQ Sauce**

### **Grilled Salmon with Olive and Orange Tapenade**

### **Grilled Salmon with Scallion in a Red Wine Butter Sauce**

**Sautéed Rockfish**

*A mild white fleshed fish, sautéed with lemon and capers*

**Suzy's Pescado Veracruzano**

*Pacific sea bass, tomatoes, roasted garlic, onions, jalapenos and kalamata olives in its own broth.  
Served with rice*

**Grilled Salmon with Whole Grain Mustard Sauce**

**Grilled Salmon Topped with Honey-Chipotle Ailoli**

**Grilled Salmon with Lemon-Herb Compound Butter and Fried Capers**

**Grilled Salmon with Green Curry Butter Sauce**