

# PRIVATE BUNGALOW DINING

\$150 including tax & gratuity - beer, wine, and two signature cocktails included.  
*Served family-style on sharing platters or individually plated.*

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## FIRST

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### SHUCKERS SELECTION

oysters, cherry stone clams, little necks  
served with cocktail sauce, mignonette, horseradish, hot sauce

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## SECOND

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### BURRATA

blood orange, fennel, fennel pollen, olive oil

### PROSCIUTTO

thin slices of hand carved prosciutto

### QUINOA SALAD

kale, red pepper hummus, pomegranate, avocado, flaked almonds, jalapeño dressing

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## THIRD

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### GRILLED NY STRIP

roasted garlic, café de paris butter, guinness onion rings

### ROASTED HALIBUT 'ON THE BONE'

roasted red pepper sauce, charred lemon

### HOMEMADE PAPPARDELLE

herb pesto, parmesan, toasted pumpkin seeds

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## FOURTH

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### KEYLIME PIE

chantilly cream

### MACAROONS & TRUFFLES

a selection of macaroons and chocolate truffles

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of food borne illness.*