

RESTAURANT WEEK Three Courses \$40

KELLY'S
OYSTER HOUSE & BAR

APPETIZERS (choose one)

New England Clam Chowder

Charleston She Crab Soup

Lemon Butter Poached Shrimp Cocktail over Marinated Cucumber, Carrot Slaw

Grilled Peach Caprese Grilled Peaches with Sliced Fresh Mozzarella Cheese, Basil Cream, Balsamic Glaze, Persian Cucumbers, Tomatoes

Broiled Oysters Gratinee (4) with Garlic Spinach, Candied Bacon, Panko, Glazed Hollandaise Sauce

Organic Mixed Greens Salad Strawberries, Mandarin Oranges, Grape Tomatoes, Persian Cucumbers, Candied Pecans, Balsamic Vinaigrette

Corn Husk Puppies-Cinnamon Maple Butter

ENTRÉES (choose one)

Macadamia Nut Crusted Mahi Mahi Fillet- over Sticky Rice Cakes, Baby Bok Choy with Carrots Sauté, Coconut Curry Sauce

Hawaiian Shrimp- Sautéed with Garlic, Ginger, Honey, Soy and Lime Sauce, with Avocado and Pineapple Salsa, Jasmine Rice

Penne Pasta with Sautéed Shrimp, Andouille Sausage Cajun Cream Sauce

Maine Lobster Roll Seasoned Lightly with Mayonnaise, Lemon and Fresh Dill. Served with Side of Slaw and French Fries

Seafood Linguine Pasta Shrimp, Mussels, Calamari, Chopped Tomatoes, White Wine Garlic Butter Sauce

Chicken Limone Sautéed Chicken Breast, White Wine Lemon Butter Sauce, Au Gratin Potatoes, Grilled Asparagus

Mussels 1. Sautéed Mussels with Garlic, White Wine Lemon Butter Sauce. Served with Garlic Bread

Mussels 2. Angry Mussels-with Jalapenos, Green Chilies, Tomato Cream, Cilantro. Garlic Bread

DESSERT (choose one)

White Chocolate Raspberry Cheesecake- Oreo Cookie Crust, Raspberry Sauce, Whipped Cream

Lemoncello Cake Lemon Cake with White Chocolate Cream Cheese Frosting, Raspberry Sauce, Whipped Cream

Key Lime Pie Raspberry Sauce and Fresh Berries

Banana Cream Pie Whipped Cream

Homemade Ice Creams Black Raspberry Chocolate Chip, Dream Sytle, Mint Chocolate Chip, Vanilla