

Let Us Cater Your Friday Night

*with*

Le Jeune Chef Friday Favorites

## Coastal Cuisine

*May 7<sup>th</sup>, 2021*

### **Appetizers**

*(choose 1)*

Crunchy Cajun Shrimp Sushi Roll

*Tempura shrimp, lettuce, and tomato rolled inside out and topped with chopped shrimp, remoulade sauce, and green onions.*

Crab Hushpuppies

*Crabmeat, green onion, peppers, and spices mixed with a slightly sweet cornmeal batter, fried golden brown and served with Cajun aioli.*

### **Soup**

New England Clam Chowder

*Traditional white clam chowder with potatoes, bacon, onions, celery, and tender clams.*

### **Salad**

Deconstructed Lobster and Shrimp Roll

*Boston bibb lettuce topped with poached lobster and shrimp, tomatoes, and green onions; served with a creamy roasted garlic/lemon dressing and brioche croutons.*

### **Entrée**

*(choose 1)*

Cioppino

*Sautéed shrimp, scallops, mussels, and cod finished with a light tomato broth and crusty Italian bread.*

Jerk Spiced Mahi-Mahi

*Grilled jerk spiced mahi-mahi topped with mango and pineapple salsa.*

Sugar Spiced Salmon

*Pan seared salmon rubbed with brown sugar and spices and finished with curry coconut sauce.*

### **Sides**

*(choose 2)*

Coleslaw

Bacon Infused Succotash

Jasmine Rice Pilaf

Garlic Smashed Red Potatoes

### **Dessert**

Du Jour

\$20/meal

*(plus tax and gratuity)*

*Friday dinner takeout will be available for pickup between 4:30-6:30*