

AUGUST
12

mulberry
EST. 2005

POPOP SEAFOOD DINNER

4-9pm

House made Ravioli and Lobster: Leek, mascarpone, ricotta and a touch of lemon ravioli, with poached lobster, and asparagus in a light sherry cream sauce

Raw Oysters: a selection of local oysters with cocktail sauce and mignonette sauce.

Steamers: Steamers in a natural broth served with drawn butter

Stuffed Clams with Scallops: Stuffed with a corn and clam chowder reduction, sautéed Sea Scallops, topped with lemony bread crumbs

Angry calamari: Fried calamari with fresh jalapeños and fresh pineapple tossed in a sweet chili sauce topped with toasted peanuts

Lobster salad: handpicked lobster meat served inside an avocado with house made potato chips

Scallop BLT: Seared scallops, pork belly, local tomatoes, Boston bibb lettuce with an avocado crème

Shrimp and Grits: Our version of shrimp and grits, seasoned and pan seared shrimp in a salty, sweet sauce with fig jam and black forest ham, served over parmesan grits.

Fish and chips: Battered cod with pom frits and a malt aioli

Surf & turf: a crab cake paired with tenderloin topped with béarnaise sauce

Grilled Flat bread: topped with fresh clams, pancetta, corn and parmesan

Sides

Cheddar grits

Honey Siracha brussel sprouts

Mexican style black beans

House pom frits tossed with truffle oil and parmesan

Grilled asparagus tossed with lemon zest and pine nuts

Fried green tomatoes topped with blue cheese and Cajun aioli

Guac with chips

Reservations suggested, but not required