

# ASHEVILLE RESTAURANT WEEK

## AT THE LOBSTER TRAP

*January 19th through the 28th, 2016*

*Three Course Dinner \$30 per person*

### FIRST COURSE

*Choose one*

#### **COLD WATER OYSTERS**

*Three cold water oysters from Island Creek, MA Served with lemon and mignonette*

#### **CRAB LOUIE \$7**

*Fresh domestic lump crab meat with Russian dressing, hard boiled egg, tomato and asparagus*

### SECOND COURSE

*Choose one*

#### **SCALLOP AND RISOTTO**

*New England scallop served with risotto and kumquat chutney.*

#### **1/2 LOBSTER ROLL \$8**

*Fresh Maine lobster meat in a buttered brioche bun*

### THIRD COURSE

*Choose one*

#### **CIOPPINO**

*Mussels, clams, linguica sausage, shrimp and smoked fish simmered in a herb tomato broth.*

#### **GUMBO WITH NC CATFISH**

*Cornmeal crusted Catfish over warm Gumbo with crawfish and shrimp. Finished with green onion and Carolina Gold Rice from Anson Mills*

*The Lobster Trap*



*Fresh Seafood ~ Oyster Bar*

**35 PATTON AVENUE**

**ASHEVILLE, NORTH CAROLINA 28801**