

CHELSEA TAVERN

City Restaurant Week 3-Course \$35 Pre-Fixe Dinner
April 13th—April 19th

Starters—Please Choose one:

House-Smoked Pork Belly Skewers

slathered with hennessy bbq sauce, served with habanero guacamole 12

Maine Lobster & Maryland Crab Bisque

old bay croutons & fresh chopped parsley 10 / 12.5

Mains—Please Choose one:

Jerk Shrimp Skewer

five grilled jerk-seasoned jumbo gulf shrimp over jasmine rice & mango salsa 26

Suggested Beer Pairing — Chelsea IPA

Pan-Seared Asian Sea Bass

*pan-seared 7 oz. skin-on sea bass fillet over blackened green beans & a cherry tomato-corn salsa,
finished with lemon buerre blanc 26*

Suggested Beer Pairing — Stella Artois European Pale Lager

Honey Sriracha Chicken Breast

*grilled 14 oz. sriracha & local honey marinated chicken breast, over red beet & potato mash,
finished with avocado lime crema & fresh cilantro 25*

Suggested Beer Pairing — Chelsea Lager

Sweets— Please Choose One:

Vanilla Crème Brûlée

classic french vanilla custard, topped with caramelized sugar 9

Nancy's Warm Sweet Potato Bread Pudding

*house-made sweet potato bread pudding topped with woodside farm creamery's vanilla ice cream,
finished with candied walnut & brown sugar caramel 11*

**Due to continuing supply chain issues and increased inflation rates Chelsea Tavern prices are subject to change without notice.*

**Due to excessive "NON" Pick-Ups, we require credit card payment when ordering take-out.*

**20% service charge (18% to service staff & 2% towards the increased cost of running our business),
will be added to ALL in-house food & beverage purchases, regardless of party size.*

**Due to recent & excessive "Dine & Dashes," tabs must be started with a credit card to dine outside at Chelsea Tavern.
If you are uncomfortable with this policy, you are welcome to dine inside.*

0313—0319