

Eastchester Fish Gourmet
Spring 2025
March 31-April 13th
Hudson Valley Restaurant Week Dinner Menu

Participating Sunday – Thursday

\$44.95 (not including tax, tip or beverages)

1st Course

Choice of

New England or Manhattan Clam Chowder or Soup of the Day

4 Blue Point Oysters

Wild Mussels three-herb white wine broth

Chopped Salad radicchio, Kalamata olives, corn, hearts of palm and scallions with creamy oregano dressing

2nd Course

Choice of

Organic Salmon baby bok choy, white bean puree, orange gastrique, drizzle Mike's Hot Honey

Market Fish Special chef's special from our nightly trip to the Fulton Fish Market

Shrimp Bowl sauteed shrimp, mixed greens, ancient grains, seasonal fruit, pomegranate, walnuts, blue cheese, apple cider vinaigrette

Pan Roasted Half of Chicken cabbage, chorizo, fingerling potatoes, tomatoes, au jus

Dessert

Choice of

Old Fashion Ice Cream Sundae with homemade whipped cream and chocolate sauce

Profiteroles with Kit Kat Bar ice cream and chocolate sauce

Coconut Flan lady finger, caramel sauce, creme anglaise (GF available)

Substitutions Not Available for Restaurant Week Menu
Restaurant Week Menu Not Available To Go
Menu Subject to Change Based on Availability