



From the Staff at Goldfish Restaurant Christmas Eve Menu

Family Style Appetizers

Little Neck clams, Oysters on the half shell, Shrimp tempura,
Mussels sautéed in a garlic lemon broth, Fried calamari, Smoked salmon

Choice of One Soup or Salad

Arugula salad with asparagus, pistachios, roasted pear & gorgonzola, house vinaigrette

Mesculin greens with sliced tomatoes, red peppers & fried goat cheese
In a raspberry vinaigrette dressing

New England clam chowder

Shrimp & Crab bisque

Selection of One Entrée

Roasted Baccala, fresh herbs, bread crumbs with broccoli rabe and ceppo pasta \$32

Pan Seared Salmon with chive mashed potatoes, sautéed spinach, cabernet reduction \$33

Seared Filet Mignon with a herbed potato cake & broccoli rabe,
Garlic port wine reduction \$39

Chicken Breast layered with asparagus, roasted peppers & mozzarella, cognac sauce \$31

Seared Tuna wrapped in a crispy wonton, served with wasabi mashed potatoes,
Sweet soy glaze \$35

Penne Rigate with shrimp, Calamari & arugula in a light tomato shrimp broth \$29

Seared Sea Scallops with grilled asparagus, herbed potato cake, vin cotto glaze \$35

Roasted Chilean Sea Bass with marinated artichokes, sautéed spinach and tomatoes \$39

Family Style Desserts

Chef's Specialty Dessert & Fresh Fruit Platter