



## Oceano Bistro Halloween

**\$35 MENU**

### First Course

**New England Seafood Chowder**

*with peekytoe crab and smoked tomato butter*

**Spinach salad**

*Fresh mango, almonds, onions, goat cheese, potato straws,  
Mango vinaigrette*

### Second Course

**Pan Seared Rainbow Trout**

*dusted with arborio rice flour and served with local mushrooms,  
green beans, and a citrus mushroom butter*

**Grilled Canadian Salmon**

*grilled and topped with shaved apple-fennel salad and a bacon potato arugula cake with  
grain mustard cider jus*

**Seasonal Ravioli**

*Chef's selection*

### Third Course

**BOO! Spooky Cheesecake**

### Drink Specials

**\$5 Featured Martinis**

**\$8 Select Wines**