

Restaurant Week  
*Cherry*

CREAMY PUMPKIN SOUP (n)

Walnuts Crumble

or

CEVICHE

Thinly Sliced Local Fish, Prickly Pear Coconut “leche de tigre”,  
Avocado, Onion, Cilantro Chili Oil

or

TUNA XPRESS

Spicy Tuna Sushi Roll, Mango, Avocado, Crab, Tempura Flakes,  
Special Sauce & Unagi Sauce

or

HOUSE-MADE PORK GYOZA

Dried Shitake, Scallions, Ponzu Dressing

or

BURRATA CAPRESE (v)

Marinate Slice Tomato, Arugula, Balsamic Glaze, Basil Oil

~~~~

CATCH OF THE DAY

Blackened Local Fish, Roasted Potatoes, Sautéed Green Beans  
Mango & Pineapple Salsa

or

SEAFOOD LINGUINE

Clams, Mussels, Shrimp, Calamari,  
Chili, Garlic, Capers, Vermouth, Tomato Sauce, Fresh Herbs

or

GRILLED NEW YORK STRIP STEAK (rooz)

Mashed Potatoes, Mushrooms, Roasted Steak Tomato, Peppercorn Sauce

or

RED THAI CURRY (vg)

Cauliflower, Tofu, Coconut Cream, Seasonal Vegetables, Plain Rice

or

\*\* HALF BROILED SPINY LOBSTER \*\*

Creamy Crab & Spinach Stuffing, Asparagus,  
Mashed Potatoes, Sherry Butter

~~~~

LEMON MERINGUE CHEESECAKE

Vanilla Sauces, Berries, Chocolate Soil, Raspberry Sorbet

or

STICKY WARM DATES PUDDING

Black Rum Caramel Sauce, Honeycomb, Almond Crumble, Vanilla Ice Cream

\$69 per person  
plus gratuities

2026

\*\*\$45 surcharge on Lobster, according to availability \*\*

*Aurora*  
OCEAN TO TABLE

Restaurant Week  
*Pheny*

## *Special Cocktails*

**ORANGE MULE \$13.00**

Vodka, Prosecco, Ginger Beer, Orange Juice, Lime Juice

**JACK FROST \$13.00**

Vodka, Blue Curacao, Pineapple Juice, Pina Colada

**SPICED CRANBERRY MARGARITA \$13.00**

Tequila, Triple Sec, Lime Juice, Cranberry Juice, Cinnamon Syrup

**2026**

*Receive 15% off Bottles of Wine*

*Aurora*  
OCEAN TO TABLE