

Michael Alberini's Restaurant & Wine Shop

Add Cold Water Lobster Tail (10-12 oz.) \$49
10-12 oz. cold water lobster tail poached in a saffron broth. Dressed with a lemon beurre blanc.

Burrata Dolce \$10
Fresh and creamy mozzarella, garlic roasted crostini, spring mix, grape tomato, shaved fennel, EVOO, balsamic reduction, cracked black pepper

Forest Medley \$10
Blend of Oyster, Crimini, and Shitake mushrooms, sautéed in a Amarone roasted-garlic demi glace. Complimented with Focaccia toast points.

Smoked and Charred Wings \$10
4 Whole wings lightly smoked and charred, served over fire bleu

Pierogies \$ 12
10 three cheese and potato pierogies sautéed with caramelized onion.

Beer Battered Haddock \$13
Jumbo Atlantic Haddock, beer battered and fried golden brown in Yuengling beer batter with creamy mac and cheese, house tartar sauce and lemon. Add coleslaw \$2 (Suggested Beer Pairing: Birdfish Too Hip to Sip)

Peppered Pork Belly \$20
Pork belly crusted with cracked black pepper and slow smoked, topped with a raspberry Carolina BBQ, served a crispy polenta cake. Add Coleslaw \$2. (Suggested Drink Pairing: Birdfish Cocoa Haze Porter).

Pan Roasted Red Snapper \$25
Florida Red Snapper dusted in Caribbean jerk seasoning, pan-roasted, served over sweet potatoes wedges and pineapple rum glaze (Suggested Wine Pairing: Alexander Brown "Uncaged" Chardonnay).

Grilled Arctic Char \$25
Fresh Arctic Char, lightly seasoned and char-grilled. Served with roasted cauliflower, and dressed with a saffron citronette. (Suggested Wine Pairing: Strapelli Pecorino).

Flat Iron \$25
USDA Choice 8oz flat iron, char-grilled, sliced thin, reduced worchestshire sauce, rosemary-Dijon roasted Yukon golds(Suggested wine Pairing: Scotto Cab)