

# PESCE

## COLD APPETIZERS

- Seafood Martini** 17  
jumbo lump crabmeat, lobster & shrimp with Napa cabbage, avocado, hearts of palm & kim chee dressing
- Classic Shrimp Cocktail** 15  
Creole spiced, served with remoulade & cocktail sauces
- Oysters on the Half Shell** 15  
a 1/2 dozen fresh seasonal oysters accompanied by mignonette & cocktail sauces; see server for today's oyster varieties

## SUSHI

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| <b>The Kirby Roll</b> 12<br>spicy tuna, topped with peppered tuna, avocado, ponzu sauce & sesame oil   | <b>Tiger Eye Roll</b> 10<br>smoked salmon, cream cheese & jalapeño, in soybean paper & tempura fried                                 |
| <b>Pesce Roll</b> 17<br>lobster, crab & avocado topped with ponzu sauce  | <b>White Dragon Roll</b> 13<br>salmon, tuna, white fish & avocado, tempura fried   |
| <b>Rocket Roll</b> 11<br>soft shell crab, cucumber, masago, cream cheese, wrapped with unagi & avocado, topped with eel sauce & a hint of orange | <b>Rainbow Roll</b> 12<br>white fish, yellowtail, shrimp & avocado   |
| <b>Caterpillar Roll</b> 11<br>eel, cucumber & avocado  | <b>Holley Roll</b> 12<br>smoked salmon, crab, cucumber, avocado & cream cheese topped with eel sauce & sprinkled with tempura crunch |
- Full Sushi Menu available upon request

## HOT APPETIZERS

- Spicy Buffalo Calamari & Shrimp** 10  
crispy, fried & spiked with Crystal hot sauce, served with celery, carrots & ranch dressing
- "Big Easy" Barbecued Shrimp** 12.5  
New Orleans style with garlic toast to sop up that good sauce!
- Frenchman Bay Mussels** 12  
with shallots, white wine, andouille, tomato & butter
- Mr. P's Oyster Stew** 12  
Gulf oysters simmered in tasso cream, fennel, tuaca & mint
- Arborio Dayboat Scallops** 15  
with shaved artichokes, oven dried cherry tomatoes, mâche & a ruby red beurre blanc
- Escargot en Croûte** 13  
mélange of garlic, roma tomatoes & shiitake mushrooms infused with dry vermouth & baked in a puff pastry
- Pesce's Pupu Platter for Two** 29  
shrimp spring rolls, sticky ribs, pot stickers & ceviche tostadas

## SOUPS

- Lobster Bisque** 15  
garnished with a lobster & Taleggio vol-au-vent
- Roasted Butternut Squash & Coconut Soup** 12  
with curried gulf shrimp, pea shoots, fire roasted pepitas
- Lennie's Seafood Gumbo** 14

## SALADS

- House Salad** 7  
seasonal greens or an iceberg wedge with your choice of creamy blue cheese, ranch or Italian vinaigrette
- Traditional Caesar Salad** 8
- Local Field Salad** 10  
arugula, beets, spiced pecans, Brazos Valley blue cheese, roasted garlic & honey vinaigrette
- Medjool Date & Gorgonzola Dolce Salad** 10  
frisse, watercress, prosciutto crisp & habanero-preserved lemon oil

## SPECIALTY APPETIZERS

- Shrimp & Crabmeat Remoulade** 17  
on fried green tomatoes with radish & caper relish
- Yellowfin Tuna Sliders** 14  
seaweed salad, tobiko, daikon sprouts & pickled ginger with crispy taro chips
- Parfait of Yuzu Cured Salmon** 15  
potato latke, dill creme fraiche, salmon roe & crabmeat deviled quail egg
- Apple Cider Glazed Pork Belly** 11  
charred corn cakes, braised savoy cabbage & caramelized Gala apples

## ENTREES

- Thai Style Fried Flounder** 28.5  
served with a lemongrass & crabmeat fried rice, stir-fried baby bok choy & Thai barbecue sauce
- Cornmeal Crusted Red Fish, Oysters & Jumbo Shrimp** 26  
accompanied by onion rings, french fries & traditional sauces
- Southern Shrimp & Grits** 28  
grilled honey glazed shrimp & stone ground golden grits with a tasso tomato bouillabaisse sauce
- Whole Roasted Pesce** A.Q.  
today's freshest whole fish, seasoned with fresh herbs, oven roasted & carved tableside, complemented by fresh market vegetables
- Pasta Lancioni** 28  
sea scallops, gulf shrimp, manilla clams, grilled octopus with a leek, black trumpet linguine & truffle jus
- Moroccan Lamb Shank** 26  
braised with star anise, cinnamon, coriander, saffron cous cous & crispy sweetbreads
- Icelandic Arctic Char** 29  
with prosciutto wrapped shrimp, truffle mash, cannellini bean, roasted pepper & black olive relish
- Herb Dusted Gulf Grouper** 29  
pan seared with black trumpets, chorizo & crabmeat risotto, fennel-celery heart salad, celery root chips, blood orange gastrique
- Crab Cakes** 32  
jumbo lump, seasoned with aromatic vegetables & herbs over a Chardonnay cream sauce & accented with red pepper jelly
- Filet Mignon 8 oz.** 32
- Pesce's Seafood Stew** 32  
prepared with fresh clams, scallops, mussels, lobster & Gulf shrimp, simmered in a tomato saffron broth

## CHEF'S FOUR COURSE MENU

\$39.50 (Choice of one from each)

### APPETIZER

- Escargot en Croûte  
Asian Sticky Ribs  
Frenchman Bay Mussels

### SOUP OR SALAD

- Mediterranean Salad  
Redfish Sopa

### ENTRÉE

- Bryan Farms Lemon Garlic Chicken**  
crispy pan roasted with toasted almond - sundried cherry jasmine rice
- Simply Grilled Pesce**  
grilled over oak & served with a cashew lemongrass vinaigrette & accompanied by seasonal vegetables

- Gulf Crabmeat Stuffed Shrimp**  
served with lemon caper butter & sundried tomato

### DESSERT

- Crème Brûlée • Chocolate Brownie Sundae

All items are available à la cart

## SIDES

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| <b>Asparagus Parmigiana</b> 7                | <b>Charred Corn &amp; Parmesan Grits</b> 7 |
| <b>Onion Rings</b> 6                         | <b>Au Gratin Potatoes</b> 6.5              |
| <b>Wild Mushroom &amp; Chorizo Risotto</b> 7 | <b>Truffle Mash Potatoes</b> 8             |

Full Sushi Menu  
available upon request

PESCE 3/2010

Operations Director Eric F. Kresse  
Executive Chef Mark Holley  
Sous Chef Chris Reed • Chef de Tourant William Thompson  
Pesce is wholly owned by Landry's Restaurants, Inc.

3 split charge for all entrées