

Sophie's Spring Mussel Fest

THURSDAY, MARCH 20TH THROUGH SUNDAY, APRIL 6TH

*All Mussel Specials are served as entrees with
Pommes Frites and Sophie's aioli (a spicy herbed mayo)*

Coconut Green Thai Curry Mussels

*Mussels in green curry, ginger, coconut milk, garlic, scallions, shallots,
cilantro, lime juice, white wine and butter*

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Moules Dijon

Mussels, cream, Dijon mustard, garlic, shallots, white wine, lemon juice and fresh herbs

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Red Pistou Mussels

*Mussels, sundried tomatoes, basil, capers, red onions, garlic and herbs de Provence
in a white wine butter sauce.*

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Spicy Mussels

*Mussels, spicy chorizo, poblano peppers, cherry tomatoes, red onions,
cabbage and garlic in a tequila lime fish broth*

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Sophie's Fisherman's Mussels and Clams

*Mussels and clams in white wine, shallots, carrots, butter,
leeks, garlic, tomato concassé & Pernod*

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Belgian Beer Mussels

*Mussels, red peppers, fresh fennel, celery, white onions and garlic
in a Belgian beer butter sauce*

ALL MUSSEL ENTREES ARE 30.95

Please inform your server if you have any allergy concerns.

Menu subject to change based on availability.

Menu prices listed are for cash sales. For Non-Cash Transactions please add 3.5%