

SANTA CRUZ RESTAURANT WEEK

OCTOBER 11-18, 2017 \$25



FIRST COURSE

NEW ENGLAND CLAM CHOWDER

CAPRESE SALAD

sliced tomatoes, fresh mozzarella, basil,
extra virgin olive oil, balsamic reduction

CALAMARI

tender calamari served with house
tartar and cocktail sauce

MAIN COURSE

FISH & CHIPS

crispy Alaskan cod fillets served with lemon,
house tartar sauce & french fries

SEAFOOD FETTUCCINI

clams, mussels, and prawns in a garlic
white wine sauce tossed with fettuccini finished
with a parmesan cheese & parsley

GRILLED SALMON

honey glazed salmon with marinated cucumber
salad, island rice & seasonal vegetables

FINISHING

BREAD PUDDING

CARROT CAKE

COCONUT CHEESECAKE

ZELDA'S
On the Beach

Price does not include drinks, tax or gratuity

203 Esplanade In The Village
831-475-4900 | zeldasonthebeach.com