



STARTERS

Escargot 13 white wine, roasted Roma tomatoes, and garlic butter with a rustic crostini.

Parmesan Panko Crusted Scallops* 17 baked in tangy garlic butter.

Homemade Lobster Ravioli 17 with a tomato ginger broth.

Pan Seared Sea Scallops* (GF) 18 with watermelon cucumber salad and white balsamic reduction.

Roasted Shrimp & Jumbo Lump Blue Crab Cocktail (GF) 18 with classic cocktail sauce.

Lobster Crab Cake 16 with an avocado slaw and a mango lime coulis.

Blue Crab Bisque 12 with roasted red pepper romesco sauce and crème fraiche.

Baked Lobster Risotto 19 slow cooked Arborio rice infused with fresh Maine lobster topped with panko and baked.

SALADS

House Salad (vegan) 8 mixed greens, cucumbers, shaved carrots, baby heirlooms, and red onions with lemon infused white balsamic vinaigrette.

Knife and Fork Caesar Salad 9 crisp whole romaine leaves tossed with our own Caesar dressing, topped with shaved parmesan and homemade croutons.

The Wedge (GF) 10 sugar cured bacon, baby heirloom tomatoes, red onions, with a Catalina blue cheese dressing.

Grilled Caprese 11 Grilled beef steak tomatoes, fresh mozzarella, arugula, basil pesto, and lemon infused white balsamic.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

ENTREES

Add a lobster tail 25 | Add Scallops 15 | Add shrimp 10

Filet (GF)* six ounces, pan seared, roasted garlic parmesan smashed potatoes, vegetable medley, gorgonzola cream and port wine demi.
small plate 32 / large plate 42

Lobster and Crab Crusted Scallops* coconut rice, vegetable medley, and citrus butter sauce. small plate 34 / large plate 48

Chilean Seabass (GF) with creamy polenta, vegetable medley, and citrus butter sauce.
small plate 35 / large plate 46

Cioppino (Fisherman's Stew) clams, mussels, shrimps, scallops, calamari, gulf grouper, roasted tomato seafood broth, and a saffron risotto cake. 33

Blackened Snapper (GF) Chef's own watermelon cucumber salad, roasted corn polenta, and a citrus butter sauce. 36

Salmon Quinoa and Argentine red shrimp stir fry, crisp Asian vegetables, cremini mushrooms, edamame, and pink guava vinaigrette 34

Jumbo Prawns pan seared with Maine lobster risotto, asparagus, Key lime butter sauce. 36

Grouper (GF) with basmati rice, julienned vegetables, asparagus tips, and mushrooms topped with a tropical lump crab salsa and citrus butter sauce. 39

Pomegranate Glazed Lamb Chops (GF)* with roasted garlic parmesan smashed potatoes, vegetable medley, and honey ginger demi. 38

House Smoked Salmon Pasta house smoked salmon in a creamy sauce with a dollop of whole grain mustard, sprinkle of parmesan cheese, green peas and prosciutto tossed with farfalle pasta. 29

Duck (GF) slow roasted half duck, red potato hash, shaved Brussel sprouts, caramelized onions, and carrots topped with orange mango rum glaze. 32

Vegan Delight (GF) pan seared vegetables, coconut jasmine rice, topped with arugula salad tossed in lemon infused white balsamic. 26

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