



Starters

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

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

Homemade Lobster Ravioli with a tomato ginger broth. 17

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

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

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

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

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

Charcuterie Plate assorted selection of cured meats and cheeses served with warm flat bread, dried fruits, cornichons and whole olives. 22



Salads

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

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

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

Knife and Fork Caesar* whole romaine leaves tossed in house made Caesar dressing, shaved Parmigiano-Reggiano, and garlic croutons, garnished with a fresh lemon wedge. 9



Entrees

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

Tuna* Asian seared ahi tuna, wasabi potato spring roll, baby bok choy, and caramelized mushrooms drizzled with citrus soy vinaigrette. small plate 29 / large plate 42

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

Branzino quinoa and Argentine red shrimp stir fry, crisp Asian vegetables, cremini mushrooms, edamame, and pink guava vinaigrette. 34

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

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

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

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

Steak of the Moment* Asparagus, mushrooms, celery root puree, and port wine demi. (Market Price)

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

Jumbo Prawn Pasta sautéed prawns with baby heirloom tomatoes, artichoke hearts, cremini mushrooms, and black fettucine tossed in a white wine garlic butter sauce. 31

Twin Tails six ounce cold water lobster tails, served with drawn butter, vegetable medley, and parsley red potatoes. 52

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

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