



Valentine's Day

Appetizer

Lobster Bisque 14.95
lobster crouton

Burrata and Salt Roasted Beets 18.95
baby arugula, frisee, butternut squash, red onion, dried cranberries, roasted almonds, maple Dijon vinaigrette

Cast Iron Lump Crabcakes 26.95
house made sriracha sauce.

Shrimp Cocktail 4.95 each
cocktail sauce and lemon

Oyster Point Baked Oysters 19.95
havarti, bacon, spinach & leeks

Caesar Salad 13.95
grape tomatoes, parmesan, house cut croutons. dried cranberries, roasted almonds, maple Dijon vinaigrette

Entree

Crispy Whole Red Snapper for Two 72.95
marinated in garlic, lemon, lime, fried crisp and served. w/ Asian stir fry veggies, jasmine rice, coconut lime sauce

Surf N Turf
14oz Boneless NY Strip & Shrimp 54.95
w/ asparagus and smoked cheddar scalloped potatoes

Lemon Pepper Swordfish 36.95
w/ clams, broccoli rabe, white beans, garlic, potato

Gnocchi 32.95
rustic tomato sauce, pesto, sun dried tomatoes, herb infused ricotta.

Lobster Ravioli 41.95
creamy tomato lobster sauce, plump lobster ravioli, butter poached lobster tail.

Pinot Noir Braised Short Rib 39.95
broccoli rabe, exotic mushrooms, smoked cheddar scallop potatoes

Dessert

Chocolate Sweetheart Cake for Two 19.95
served w/ chocolate covered strawberries.

Coconut Custard Pie 12.95
caramelized pineapple, candied coconut, raspberry sauce, & whipped cream

French Cream filled Lobster Tail w/ Strawberries for Two 19.95
toasted oat crumble, whipped cream, warm chocolate sauce

Triple Chocolate Mousse 12.95
whipped cream, Amarena cherries, chocolate lollipop

Waffle Bowl Gelatos 9.95
vanilla, chocolate, espresso, pistachio

