



Feature Menu

Roasted Califlower App.....\$12

Fire roasted, chimichurri, lemon honey yogurt, shaved parm



Grilled Salmon.....\$31

Broccolini, sweet potato wedges, citrus pistacio compound butter

Mediterranean Bronzino.....\$38

Lightly dusted, served over a lobster stew consisting of lobster broth, crimini mushrooms, fingerling potatoes, confit tomatoes, broccolini & fresh Maine lobster meat

Pan Seared Halibut.....\$37

Parmesan sun dried tomato risotto, frizzled leeks, minted sugar snap pea puree

Sambal Shrimp Gumbo.....\$31

Shrimp sauteed in a bacon, onion, pepper sambal tomato sauce w/ a touch of cream, served over brown butter grit cakes

Seafood Cakes.....\$35

Two broiled 4oz seafood cakes consisting of crab, shrimp & scallop, lobster cream sauce, roasted potatoes, sauteed vegetable medley