

Features

STARTERS

SOFT SHELL CRAB \$14 *Sauteed. Jumbo lump crab. Garlic, lemon, butter. Atop toasted baguette slice*

SESAME TUNA \$11 *Pan seared, wontons, wakame salad, wasabi aioli*

ENTREES

MAINE LOBSTER \$49 *Whole Maine Lobster, parmesan risotto, grilled broccolini, lobster cream sauce*

CHILEAN SEA BASS \$41 *Pan Seared, pistachio crusted, tri-colored carrots, parmesan risotto, lemon garlic butter*

SOFT SHELL CRABS \$39 *Two soft shells sautéed. Jumbo lump crab. Garlic, lemon, butter. Served over parmesan risotto & spinach.*

STUFFED SALMON \$37 *Crab, scallop & shrimp stuffed, golden mashed potatoes, honey carrots, lemon caper sauce*

SURF & TURF \$49 *6oz tenderloin, 4 oz Maine tail, grilled asparagus, white cheddar mashed potatoes, Jumbo lump crab, brown butter hollandaise*

DUCK A L'ORANGE \$37 *Roasted half duck, confit fingerling potatoes, broccolini, mandarin orange glaze*

WHOLE RED SNAPPER \$41 *Marinated with fresh lemon, black pepper, and parsley. Grilled asparagus, confit fingerling potatoes*