

# Features

## STARTERS

- SOFT SHELL CRAB \$16 *Sauteed, jumbo lump crabmeat, garlic lemon butter, crostini*
- GRILLED OCTOPUS \$14 *Tabbouleh couscous, gremolata, green goddess*

## ENTREES

- SURF & TURF \$57 *8oz Filet Mignon, 4oz Maine tail, Jumbo lump crabmeat, scalloped potatoes, honey roasted carrots, brown butter hollandaise*
- ALASKAN KING CRAB \$49 *1-pound Alaskan king crab cluster, garlic parmesan fries, house made coleslaw*
- WHOLE BONELESS TROUT \$35 *Herb crusted, jasmine rice, sauteed spinach, lemon crab cream sauce*
- CRISPY FRIED DUCK \$37 *1/2 Jurgielewicz duck, vegetable lo mein, sweet soy ginger glaze*
- CHILEAN SEA BASS \$41 *Pan Seared, sauteed broccolini, confit fingerlings, mussels & clams, champagne cream sauce*
- LOBSTER PAELLA \$45 *1/2 of a Whole Maine Lobster, clams, shrimp, mussels, scallops, fish, chicken, chorizo saffron rice, vegetables*
- 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, roasted sweet potatoes, fried brussels sprouts, brown butter, garlic & honey glaze*