

Features

STARTERS

- SOFT SHELL CRAB \$16 *Sauteed, Jumbo lump crab, garlic, lemon butter, Atop toasted brioche slice*
- GRILLED OCTOPUS \$14 *Confit fingerling potatoes, sauteed onions, roasted corn, chorizo, chipotle aioli*
- STICKY PORK BELLY \$12 *Fried & tossed in a korean bbq, fresh scallions, sesame seeds*

ENTREES

- TEMPURA LOBSTER TAILS \$39 *2 tempura battered lobster tails, parmesan truffle fries, chipotle aioli, house made coleslaw*
- WHOLE BONELESS TROUT \$33 *Herb crusted, parmesan risotto, spinach, lemon cream sauce, topped with Jumbo lump crab meat*
- CRISPY FRIED DUCK \$37 *1/2 Jurgielewicz duck, vegetable lo mein, sweet soy ginger glaze*
- CHILEAN SEA BASS \$41 *Pan Seared, pistachio crusted, roasted carrots, parmesan risotto, lemon garlic butter*
- 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, golden mashed potatoes, honey carrots, lemon caper sauce*