

Features

STARTER

GRILLED OCTOPUS \$14 *Pork belly, roasted fingerlings, red pepper coulis*

ENTREES

SWORDFISH \$35 *Blackened, coconut rice, grilled broccolini, peach salsa, sweet chili glaze*

ALASKAN KING CRAB \$49 *1-pound Alaskan king crab cluster, garlic parmesan fries, house made coleslaw*

SURF & TURF \$63 *8oz Filet Mignon, 4oz Maine lobster tail, 4oz broiled crab cake, white cheddar mashed potatoes, honey glazed carrots*

CRISPY FRIED DUCK \$37 *1/2 Jurgielewicz duck, vegetable lo mein, sweet soy ginger glaze*

WHOLE BONELESS TROUT \$35 *Parmesan crusted, golden mashed potatoes, grilled asparagus, garlic cream sauce*

CHILEAN SEA BASS \$41 *Pan Seared, garlic parmesan risotto, sauteed spinach, lemon cream sauce*

LOBSTER PAELLA \$45 *1/2 of a Whole Maine Lobster, clams, shrimp, mussels, scallops, fish, chicken, chorizo saffron rice, vegetables*

STUFFED SALMON \$37 *Crab, scallop & shrimp stuffed, roasted sweet potato & bacon brussel sprout hash, garlic honey glaze*