

Features

SIPS

CRANBERRY CHAMPAGNE MARGARITA \$13

1800, Cointreau, lime, cranberry, honey simple, topped with champagne

STARTERS

GRILLED OCTOPUS \$14

Pork belly, roasted fingerlings, red pepper coulis

CRAB RANGOON \$12

Crabmeat, cream cheese, & spinach stuffed wontons, lemon aioli

WINTER SALAD \$14

Arugula, mixed greens, candied walnuts, pears, blue cheese crumbles, white balsamic

MANHATTAN CLAM CHOWDER \$9

Clams simmered with vegetables and potatoes in a savory tomato broth

ENTREES

SURF & TURF \$59

8oz Filet Mignon, 4oz Maine lobster tail, 4oz broiled crab cake, white cheddar mashed potatoes, asparagus, bernaise

CHILEAN SEA BASS \$41

Herb crusted, parmesan risotto, sauteed spinach, pesto oil

LOBSTER FRANCAISE \$45

Twin 4oz battered Maine tails, angel hair pasta, tomatoes, capers, white wine lemon, colossal crabmeat

SALMON SPECIAL \$37

Crab, scallop & shrimp stuffing, white cheddar mashed, rainbow carrots, crab cream sauce

CRISPY FRIED DUCK \$37

1/2 Jurgielewicz duck, vegetable lo mein, sweet soy ginger glaze

LOBSTER RAVIOLI \$47

Lobster stuffed raviolis, roasted red peppers, wilted spinach, brown butter cream sauce, topped with Maine lobster meat

WE ARE NOW OFFERING QUARTS OF SOUP TO GO! ASK YOUR SERVER FOR DETAILS