

# Features

## STARTERS

SOFT SHELL CRAB \$16 *Sauteed, jumbo lump crab & garlic lemon butter, crostini*

CRAB & CORN FRITTERS \$13 *Served with chipotle aioli*

## ENTREES

SOFT SHELL CRAB \$37 *Two soft shell crabs sauteed, jumbo lump crab, garlic lemon butter, served over parmesan risotto & spinach*

WHOLE BONELESS TROUT \$37 *Pretzel crusted, honey dijon cream sauce, parmesan risotto, sauteed garlic spinach, jumbo lump crabmeat*

CHILEAN SEA BASS \$42 *Macadamia crusted, white cheddar mashed potatoes, honey roasted carrots, honey butter*

SURF & TURF \$59 *4 oz Maine lobster tail, 4 oz crabcake, 8oz filet mignon, blue cheese sauce white cheddar mashed potatoes, asparagus*

SALMON SPECIAL \$37 *Crab, shrimp & scallop stuffing, confit fingerlings, broccolini, honey horseradish sauce*

CRISPY FRIED DUCK \$37 *1/2 Jurgielewicz duck, lo-mein noodles, bok choy, orange & soy ginger glaze*