

Features

SEASONAL SIPS

Snow ball Margarita

1800 coconut tequila, Cointreau, coconut puree, fresh squeezed orange juice, white cranberry juice, toasted coconut rim

Troegs- Blizzard of hops

Citrus, pineapple, and pine/spruce

STARTERS

Shrimp Toast

Toasted sesame brioche, shrimp & scallion blend, sambal aioli

ENTREES

Surf & Turf

6 oz filet, 4 oz Maine lobster tail, crab imperial, roasted garlic & thyme mashed potatoes, grilled asparagus, old bay hollandaise

Red Snapper

Cajun panko crusted, fingerling potato hash, roasted asparagus, romesco sauce

Salmon Special

Skin on, lemon dill marinated, tomato, caper & basil chutney, parmesan risotto, chile oil broccolini

Lobster Ravioli

Sherry basil blush sauce, asparagus tips, whipped lemon ricotta, Maine lobster meat

LOBSTER TAILS

Served with parmesan crusted fingerling potatoes, roasted asparagus

COLD WATER Sweet & tender

1lb South African Lobster Tail

WARM WATER Mild & firm

1lb Brazilian Lobster Tail