

Features

SEASONAL SIPS

The Chambord Affair

Chambord, elderflower liquor, mint, lime, simple syrup, topped with champagne

Cupid's Espresso

Vanilla vodka, Kahlua, Creme de cacao, strawberry puree, touch of cream, espresso

STARTERS

Shrimp & Polenta

Blackened, fried sweet polenta, feta, arugula, lemon truffle dill aioli

Maryland Crab cake

Broiled, Red pepper remoulade

ENTREES

Seared Scallops

Blackened U12 Seared scallops, parmesan risotto, roasted asparagus, lemon whipped ricotta

Jail Island Salmon

Chile broiled, garlic parmesan hasselback potato, roasted broccolini, romesco sauce

Halibut

Brown butter panko crusted, zucchini, squash & bell pepper couscous, fried onion, orange zest beurre blanc

Red Snapper

Dijon & almond crusted, parmesan risotto, roasted asparagus, dijon bechamel

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