Features

SEASONAL SIPS

Pomegranate Margarita — 1800 tequila, cointreau, sour mix, lime, topped with Downeast Pomegranate cider & Pama liqueur

Downeast Pomegranate — Unfiltered pomegranate infused hard cider

STARTERS

Crab Tartare — Lemon & cilantro tossed colossal crab, guacamole, wakame, topped with chipotle aioli, wontons w/ soy drizzle

Soft Shell Crab — Pan fried,topped with colossal crab, white wine garlic sauce, crostini

Grilled Octopus — Cucumber tomato basil salsa, israeli couscous, lemon basil vinaigrette

ENTREES

Soft Shell Crabs — Pan fried, topped with colossal crab, parmesan risotto, wilted spinach, white wine garlic sauce

Stuffed Maine Lobster Tail — 12 oz Maine tail stuffed with crab imperial, saffron risotto, sauteed spinach

Seafood Paella — Saffron rice, sofrito, shrimp, clams mussels, salmon, chorizo

Surf & Turf — 6 oz Filet, 4 oz Maine lobster tail, 4 oz Crab cake, white cheddar mashed potatoes, grilled asparagus, red wine demi

Jail Island Salmon — Crab, shrimp & scallop stuffed, mashed potatoes, roasted broccolini, lemon beurre blanc

Red Snapper — Broiled, charred corn & brussles sprout hash, confit fingerling potatoes, herb chimichuri