

Features

STARTERS

S e a r e d S c a l l o p S a l a d

Spring mix, spinach, grilled golden beets, radicchio, lemon poppyseed vinaigrette

S o f t S h e l l C r a b

Sauteed, topped with colossal crab, white wine butter garlic & lemon sauce, crostini

C r a b S p r i n g r o l l s

Colossal Crab, cucumber, cabbage & green onion, sesame oil, lemon aioli

S t u f f e d C o l o s s a l S h r i m p

Crabmeat stuffed, parsnip puree, citrus beurre blanc

ENTREES

H a l i b u t

Herb crusted, roasted heirloom tomato risotto, roasted asparagus, basil olive oil, tomatillo salsa

A r t i c C h a r

Pan seared, tumeric spiced cauliflower rice, garlic french beans, leek and fennel beurre blanc

S o f t S h e l l C r a b s

Sauteed, topped w/ colossal crab, parmesan risotto, wilted spinach, white wine butter garlic & lemon sauce

S t u f f e d M a i n e L o b s t e r T a i l

12 oz Maine tail stuffed with crab imperial, parmesan tossed fingerling potatoes, asparagus

S u r f & T u r f

6 oz Filet, 4 oz Maine lobster tail, 4 oz Crab cake, hasselback parmesan potato, grilled asparagus, au poivre sauce