



Seafood Festival Night

Friday, February 17th



Starters

Lobster Chowder

Classic Flavors of Sweet Maine Lobster simmered with a mirepoix of vegetables enhanced with the addition of cream and the subtle flavors of herbs 8

Classic Wedge

Iceberg Lettuce cut into a classic wedge accompanied by chopped bacon, ripe tomato and crumbled blue cheese 8

Caesar

Crisp Romaine Lettuce tossed with toasted croutons, our creamy Caesar dressing and shaved Parmesan Reggiano 8

Caprese

Deliciously Creamy Fresh Mozzarella Cheese in a classic pairing with sliced ripe tomato, chiffonade of fresh basil, balsamic vinegar, and extra virgin olive oil 8

Shrimp Cocktail

Chilled freshly cooked shrimp accompanied by our custom cocktail sauce and fresh citrus 12

Jumbo lump Crab Cakes

Twin house made jumbo lump crab cakes served with a caper laced remoulade 12



Entrées

Pan Seared Colossal Divers Scallops

Accompanied by mango tartar and rice pilaf 28

Maine Lobster Tail

Brushed with butter oven roasted and served with rice pilaf 37

Pan seared Yellowtail Snapper

Accompanied by lemon caper butter and rice pilaf 37

Salmon

Poached in court bullion, hollandaise and an accompaniment of rice pilaf 27

Grilled Filet Mignon of Beef Tenderloin

Topped with lump crab meat, hollandaise sauce, served with whole grain mustard mash 45

Colossal Tiger Prawns

Classic scampi sauce with rice pilaf 28

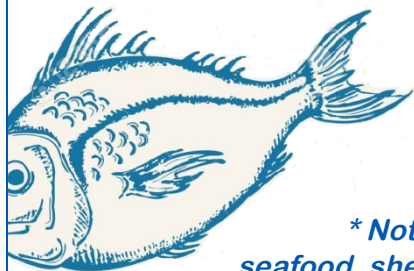
Roasted Chicken

One Half of an All Natural Free Range Chicken finished with bordelaise sauce and served with whole grain mustard mash 20



***All Entrees served with Roasted**

Tomato and Chargrilled Asparagus



** Note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*