

Dinner

Appetizers

Freshly Shucked Cold Water Oysters

Served on the Half Shell 1/2 Dozen - Ask your server for Today's Variety

Prime Filet of Beef Carpaccio

with a Dijon Mustard Sauce, Shaved Reggiano Parm and Crispy Capers

Standing Shrimp Cocktail

6 giant wild-caught shrimp served standing with a trio of sauces

Individual Warm Blue Crab Dip

Succulent lump crabmeat with our creamy gratin served with crispy lavosh

Spinach & Artichoke Stuffed Ravioli

Tender ravioli pockets stuffed with our creamy spinach and artichoke dip, breaded and fried to a golden brown with a spicy tomato coulis

Flash Fried Cold Water Lobster Tail

Succulent 4oz Cold Water tail flash fried and served with a citrus burre blanc

Wood-Grilled Portabello Mushroom

Giant Portabello, wood-grilled and topped with fried goat cheese and crispy leeks

Soups

Soup of the Day

Ask your server for today's selection

Creamy New England Clam Chowder

With fresh shucked clams, thin-sliced red potatoes, and real bacon

Salads

Traditional Iceberg Wedge

1/4 head of iceberg lettuce topped with crispy bacon & Maytag blue cheese dressing

Classic Caesar Salad

Crisp romaine lettuce with garlic croutons and shaved Reggiano parmesan cheese

House Mixed field Green Salad

Selection of fresh field greens, chopped tomatoes with balsamic vinegar

Signature Mandarin Orange and Field Green Salad

Frise, endive and red oak lettuce with scallions, Mandarin oranges, sweet and spicy caramelized pecans, and an orange, Champagne vinaigrette

Vine Ripened Tomatoes and Fresh Mozzarella

The classic combination served with balsamic vinegar (in season)

Dinner

Entrees

Rare Seared Loin of Yellow Fin Tuna
with wasabi sauce and a ginger poppy slaw

Gulf Red Snapper Fanchaise
with a delicate lemon caper butter sauce

22 oz. USDA Prime, Aged Bone-in Ribeye
Wood fire grilled served Bone-in for flavor with sautéed wild mushrooms

Medallions Trio
Prime beef tenderloin, 2 bone rack of New Zealand lamb and pork tenderloin served with a trio of sauces

USDA Prime Filet Medallions
Pan seared and served with lump crab meat and sauce Béarnaise

Grilled, Prosciutto Wrapped Shrimp Linguini
Jumbo, wild-caught shrimp wrapped in Prosciutto ham, wood grilled and served over a rich rustica linguini

Chicken Mediterranean
Breast of chicken pan seared and with a medley of asparagus tips, artichoke hearts, marinated feta cheese, sundried tomatoes with a light burre blanc

Blackened Redfish
New Orleans style blackened redfish served with dirty rice

Pan Seared Diver Scallops
Jumbo diver scallops pan seared, served over black truffle mashed potatoes

Wild Mushroom Risotto
Creamy risotto with a selection of fresh wild mushrooms

Herb Grilled Chicken and Vegetables
Herb- crusted, grilled chicken breast served with mashed potatoes and veggies

Grilled Bourbon Salmon
Wild-caught Canadian Salmon in our tangy Bourbon Marinade with mashed potatoes and veggies