

Dinner Specials

(Available after 4pm)

Roast Prime Rib (Friday and Saturday only)

Slow roasted to perfection, with mashed potato, fresh vegetable medley, au jus and popover
\$28

Halibut Special

Blackened with herb roasted fingerling potatoes, chickpea, chourizo and mushroom ragout
\$30

Surf and Turf

2-3oz tenderloins topped with béarnaise sauce and a 5oz oven baked lobster tail ~ mashed potato and asparagus
\$30

Swordfish Special

Grilled; topped with rockefeller stuffing one fried oyster ~ steamed jasmine rice and swiss chard
\$29

Baked Stuffed Shrimp

Four colossal shrimp stuffed with crabmeat stuffing topped with newburg sauce ~ parmesan risotto and asparagus
\$28

Lobster Cocktail

Avocado, mango, tomato in a pool of watermelon gazpacho topped with a 5oz lobster tail
\$19

Yellowfin Tuna Special

Grilled medium rare with beefsteak tomato, fresh mozzarella, basil napoleon, fried tortilla chips, seaweed salad ~ drizzled with sriracha aioli and sweet soy
\$29

Vegetarian Special

Roasted tomato, artichoke and mushrooms sautéed with shallots, fresh basil finished with white wine and garlic butter tossed with mushroom ravioli
\$16 Add Pan Seared Scallops \$32

Fresh List

Pan seared, Blackened, Grilled

Served with choice of starch and fresh vegetable

Salmon
\$26

Swordfish
\$28

Tuna
\$27

Halibut
\$28

Market Prices

Fried Clams
with cole slaw and fries
\$27

Steamers (1.5#)
\$25

Fried Oysters
with cole slaw and fries
\$21

Lobster
1 1/4 fresh Maine lobster served with choice of starch and fresh vegetable
Steamed \$28 Baked Stuffed \$38