

Dinner Specials

(Available after 4pm)

Vegetarian Special

Roasted butternut, tomato, mushroom, dried cranberries sautéed with shallots and garlic finished with light tomato sauce and marscapone cheese tossed with mushroom ravioli

\$16 Add Pan Seared Scallops \$32

Surf and Turf

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

\$30

Halibut Special

Blackened; with steamed jasmine rice, swiss chard and cranberry beurre rouge sauce

\$30

Scallop Special

Seared U-10 scallops on fried green tomato with a sweet ginger and beet root puree ~ finished with baby arugula, strawberries tossed in raspberry vinaigrette

\$30

Yellowfin Tuna Special

Sesame seed coated and seared medium rare with California roll, seaweed salad ~ drizzled with sriracha aioli and sweet soy

\$29

Bone-in Beef Short Ribs

Smoked for over 4 hours; served with blue cheese and caramelized onion mashed potato, grilled broccolini and a roasted portobello demi glaze

\$26

Roast Prime Rib (Friday and Saturday only)

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

\$28

Fresh List

Served with choice of starch and fresh vegetable

Salmon

\$26

Tuna

\$27

Swordfish

\$28

Halibut

\$28

Market Prices

Fried Clams (whole belly)

with cole slaw and fries

\$27

Fried Oysters

with cole slaw and fries

\$21

Steamers (1.5#)

\$25

1 1/4# Lobster

Steamed \$28 Baked Stuffed \$38