

## *Dinner Specials*

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### Scallop Special

Seared scallops served with baby arugula tossed in lemon raspberry vinaigrette in a cylindrical crown with chard corn salsa

\$29

### Surf and Turf

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

\$31

### Roast Prime Rib

Slow roasted to perfection; mashed potato, fresh vegetable and au jus

\$28

### Vegetarian Special

Saffron risotto topped with cherry tomato, fresh mozzarella and basil salad ~ drizzled with aged balsamic

\$16 (add seared scallops \$32)

### Halibut Special

Pan seared; brushed with a roasted red pepper pesto on coconut sweet potato puree, kale and sautéed shallots

\$30

## *Market Prices*

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### Fried Clams (whole belly)

with cole slaw and fries

\$27

### 1 1/4# Lobster

Steamed \$30 Baked Stuffed \$40

## *Fresh List*

### Pan seared, Blackened, Grilled

Served with choice of starch and fresh vegetable

Salmon

\$26

Swordfish

\$28

Tuna

\$27

Halibut

\$29