

Appetizers

RAW BAR

Shrimp Cocktail 24

Jumbo shrimp, cocktail sauce

Crab Cocktail 24

Colossal lump, champagne vinaigrette

Oysters on the half shell* 18

½ dozen, East Coast, cocktail sauce

Pan Fried Mozzarella 16

Prosciutto wrapped fresh mozzarella, pan fried, balsamic reduction

Our Signature Crab Cake 34

Colossal lump crab, remoulade sauce

Scallops* 29

Blackened day boat scallops, habanero jelly

Valentine's Dinner for Two 185

Soup or Salad

Choice of one per person

Crab Bisque or Chopped

Main

Two 7oz center barrel cut Filets, stuffed jumbo shrimp with herbed mashed potatoes and grilled Asparagus

Dessert

To Share

Chef's featured cheesecake

SOUP and SALADS

Crab Bisque 14

Grilled croutons

Chopped 13

Iceberg, tomatoes, cucumber, bacon, green olives, croutons, Parmigiano-Reggiano

Caesar 13

Baby romaine, anchovies, croutons, Parmigiano-Reggiano

THE STEAKS

Our steaks are USDA, hand selected, aged a minimum of 28 days to ensure superior marbling and tenderness, finished with garlic basil butter

Filet

Center barrel cut
7 oz 45 | 10 oz 55

Filet Oscar

Center barrel cut filet, topped with jumbo crab, asparagus, and hollandaise
7 oz 61 | 10 oz 71

New York Strip 59

USDA PRIME 14 oz. center cut

Cowboy Ribeye 59

22 oz. Bone-in

Steak Additions: & Sauces

Cold Water Lobster Tail : MKT

Grilled Shrimp 18

Blackened Scallops 19

Horseradish cream 5

Peppercorn cognac cream 5

Bearnaise 5 Habanero jelly 5

MAINS

Chicken 32

flour dusted and pan roasted, tomatoes, garlic, mushrooms, white wine

Salmon* 32

Grilled Atlantic Salmon

Sea Bass 42

Pan roasted Chilean Sea Bass

Pasta Bolognese 34

Traditional slow simmered sauce of veal, beef and pork, Tortiglioni pasta

Salmon & Sea Bass available:

Oscar Colossal lump crab, asparagus, hollandaise 16

Tuscan Artichokes, tomatoes, onion, basil, olive oil, parmesan, balsamic reduction 9

Sides

Baked Potato 9 | Herbed Mashed Yukon Potatoes 11 | Grilled Asparagus with Hollandaise 12
Sautéed Mushrooms 11 | Gnocchi Tomato basil cream sauce 15