



Appetizers

Portobello Mushroom Napoleon 13 *GF*

Balsamic Marinated Portobello, Layered with Baby Spinach and Heirloom Tomatoes

Crispy Fried Calamari & Shrimp 15

Smoked Marinara Dipping Sauce

Maryland Jumbo Lump Crab Cake 15

Cucumber, Tomato and Mint Salad, Citrus Beurre Blanc, Spicy Remoulade

*Sesame Crusted Ahi Tuna 16 *GF*

Lime Zest and Sesame Crusted Ahi, served on a Bed of Wakame Salad

Sweet Soy Reduction, Wasabi Crème Fraiche

Prince Edward Island Mussels 15 *GF*

Lemon, Garlic, White Wine & Thyme, Garlic Baguette

Soup & Salad

Creamy Lobster Bisque 10

Armagnac Foam

*Caesar 10

Artisan Romaine, Shaved Parmesan, White Anchovies

Creamy Caesar Dressing, Herbed Baguette

Beachfront Salad 9

Mesclun Greens, Frizzled Leeks, Raspberry, Mandarin Orange, Segments

Macadamia Nut Vinaigrette

Fresh Mozzarella & Tomatoes 12

Vine Ripened Red and Yellow Tomatoes and Fresh Mozzarella

Drizzled with Pesto and Sweet Balsamic Reduction

GF = Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.

A 20% gratuity may be added to the check for parties of six or more.

Entrées

Fettuccine Alfredo 30

Chicken, Mushrooms and Early Peas in a Creamy Alfredo Sauce

Seafood Provencal 42

*Gulf Shrimp, Lobster, Mussels and Clams Sautéed in Lemon, Garlic, Tomato, Butter, and White Wine
Finished with a Touch of Cream and Served over Angel Hair Pasta Topped, with Fresh Chopped Parsley*

Seared Yellowtail Snapper 36 GF

Crawfish Ragout, Coconut Infused Jasmine Rice

Pineapple Rum Beurre Blanc

Parmesan-Herb Crusted Sea Bass 49

Wilted Baby Bok Choy and Carrots, Coconut Infused Jasmine Rice

Roasted Beet Beurre Blanc

Black Grouper 40 GF

Pan Flashed with Provencal Butter, Served with Coconut Infused Jasmine Rice, Broccoli & Carrots

Dijon Citrus Beurre Blanc

Twin Gulf Lobster Tails 52 GF

Two 6 oz. Lobster Tail with Drawn Butter, Coconut Infused Jasmine Rice

Broccoli and Carrots

Stuffed Free-Range Chicken 32

*Air-line Breast Stuffed with Spinach, Sun-Dried Tomatoes, Boursin Cheese, Honey Glazed Bacon Garnish
Pearl Onions and Baby Carrots in a Saffron Broth, Whipped Sweet Potatoes*

*Heritage Berkshire Pork Chop 37 GF

Sautéed Apple, Broccoli and Carrots, Whipped Sweet Potatoes

*Herb Crusted Lamb Rack 46 GF

Yukon Gold Mashed Potatoes, Grilled Artichoke Pedestal, Mint Jus Lie

*Grilled 12 oz New York Strip 45

Grilled Asparagus, Yukon Gold Mashed Potatoes

Red Wine Demi-glace

*Grilled 8 oz Filet 48

Grilled Asparagus, Yukon Gold Mashed Potatoes

Peppercorn Demi-glace

Surf and Turf 60

**Grilled 8 oz. Prime Filet Mignon, Red Wine Demi-glace*

6 oz. Gulf Lobster Tail, Drawn Butter

Served with Grilled Asparagus and Home-style Whipped Potatoes

Sides

Home-style Whipped Potatoes	4	Whipped Sweet Potatoes	4
Broccoli and Carrots	4	Chef's Daily Risotto	5
Coconut Infused Jasmine Rice	4	Grilled Asparagus	5