



Starters

Portobello Mushroom Napoleon 15

Balsamic Marinated Portobello, Layered with Baby Spinach and Tomatoes

Chilled Jumbo Gulf Prawns 20

Avocado, Mango Salsa, Tortillas, Pickled Cabbage, Cocktail Sauce

Lobster Mac & Cheese 24

Maine Lobster Mixed with Macaroni Noodles and Cheese Sauce

Maryland Jumbo Lump Crab Cake 25

Lemon Zest, Celery, Eggs, Old Bay, Key lime Aioli

Prince Edward Island Mussels 18

Sautéed in Lemon, Garlic, White Wine, Served with a Toasted Garlic Baguette

Cedar Smoked Grilled Octopus 20

Butternut Squash Puree with Blueberry Compote and Mojito Glaze

Creamy Lobster Bisque 22

Served with Crostini and Creme Fraiche

Salad

Beachfront Small 9 / Large 12

Mesclun Greens, Strawberries, Cucumber and Mandarin Orange Sections

Balsamic Vinaigrette

***Caesar Small 10 / Large 14**

Artisan Romaine, Shaved Parmesan, Anchovies

Creamy Caesar Dressing

Thistle Wedge Small 10 / Large 14

Iceberg Lettuce, Tomato, Bacon, Carrots, Blue Cheese Crumble

Blue Cheese Dressing

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

Land

Fettuccine Alfredo 30

Chicken, Mushrooms and Early Peas in a Creamy Alfredo Sauce

Chicken Roulade 34

*Boneless Breast Filled with Spinach, Red Peppers, Goat & Cream Cheese, Pancetta
Romesco Sauce, Served with Chef's Risotto*

***Pistachio Crusted Lamb Rack 46**

Mint Demi, Yukon Gold Mash, Lightly Fried Carrot

***Choice Grilled Rib Eye 45**

14 oz. , Red Wine Demi, Jumbo Grilled Asparagus

***Choice Grilled 8 oz. Filet 52**

Steak au Poivre Sauce, Sauteed Mushrooms, Jumbo Grilled Asparagus

Sea

Seafood Provencal 46

*Gulf Shrimp, Lobster, Mussels and Clams Sautéed in Lemon, Garlic, Tomato, Butter, Fresh Basil and
White Wine*

Finished with a Touch of Cream and Served over Angel Hair Pasta

Stuffed Shrimp 44

Lobster and Lumb Crab Toppings served over Spinach Mash Potato finish with Citrus Buerre

Cioppino 40

*Smoked Sausage, fingerling Potatoes, Jumbo Prawns, Mussels, Smoked Tomato Saffron Ju
Garlic Toasted Baguette*

***Salmon 40**

Leeks, Black Lentil, Carrot, Sweet Corn Puree

Seared Diver Scallops 62

Lump Crab and Lobster Toppings, Chef's Risotto, Brandied Lobster Cream Sauce

Land & Sea

Rib Eye & Shrimp Scampi 64

14 oz. Grilled Rib Eye and Two Scampi Style Jumbo Gulf Shrimp

***Filet & Diver Scallops 68**

**Grilled 8 oz. Filet Mignon Duo of Diver Scallops with Brandied Lobster Cream Sauce*

***Filet and Jamaican Jerked Shrimp 64**

**Grilled 8 oz. Filet Mignon with Two Jumbo Jerked Shrimp*

Sides

Steamed Broccolini	9	Mushrooms Marsala	14
Jumbo Grilled Asparagus	9	Chef's Daily Risotto	18
Fries	8	Yukon Gold Mash	10
Asian Stir-Fry Vegetables	12	Vegetable and Lentil Sauté	12