

Valentine Specials

Appetizer

Little Neck Oyster Duet \$15
3 pieces each

Shrimp Cocktail Oyster Duet \$18
2 pieces each

Mini Lobster Taco \$18
Lobster Salad, Mayo Celery, Siracha Aioli, Pica De Gallo

Romaine Wedge \$8
Caesar Dressing, Crispy Mini Crustini, California Organic Romaine Hearts, Parmesan

Roasted Pear Salad \$8
Organic Greens, Port Wine Vinaigrette, Goat Cheese, Toasted Walnuts

Entree

1 1/2 LB Lobster Steamed or Broiled MKT
Accompanied by Wild Brown Rice, Fresh Corn on Cob, Baby Vegetables, Drawn Butter

9oz Grilled Angus Filet Mignon MKT
Yukon Gold Mashed Potatoes, Grilled Asparagus, Cabernet Demi

12oz Prime Sirloin MKT
Grilled Asparagus, Garlic Herb Roasted Fingerling Potatoes, Cabernet Demi

Wild Prawns Stuffed Asian Lobster Crab Crust MKT
Spinach, Mushrooms, Tobiko, Panko, Sriracha, Wild Rice, Market Vegetables, Wasabi Miso Vinaigrette

Day Boat Diver Scallops MKT
Wild Mushroom Risotto, Baby Carrots, Haricot Verts, Champagne beurre blanc

Pan Seared Icelandic Cod Fra Diavolo MKT
Country Marinara, Garlic, Onions, Crushed Red Pepper, Plum Tomatoes,
Mussels, Little Necks, Wilted Baby Spinach

Dessert

Hot Chocolate Souffle \$9
Creme Anglaise, Berries, Dark Chocolate
(Please Allow 7 Min Prep Time)

