

# Happy Valentine's Day



## Starters

<b>CRAB CAKES</b> served with dijon cream sauce	<b>24</b>	<b>AHI TUNA RICE CAKE</b> avocado, spicy mayo, & eel sauce	<b>22</b>
<b>AHI TAR TAR TACOS</b> spicy Ahi tuna in wonton shells	<b>22</b>	<b>CRISPY FRIED CALAMARI</b> chipotle mayo	<b>22</b>
<b>LAMB LOLLIPOPS</b> Julienne vegetables, & mint pesto	<b>26</b>	<b>BURRATA BRUSCHETTA</b> heirloom tomatoes, basil, & balsamic glaze	<b>20</b>
<b>OYSTER ON HALF SHELL</b> HALF DOZEN 24 / DOZEN 48		<b>BACON-WRAPPED SHRIMP</b> chipotle aioli, & slaw	<b>24</b>
<b>BAKED BRIE</b> sun dried tomatoes, pine nuts, pesto, & pastry	<b>22</b>	<b>CEVICHE</b> red snapper, spicy pico de gallo, & tortilla chips	<b>22</b>
<b>LOBSTER EGG ROLLS</b> spicy mayo, & Zin slaw	<b>24</b>		

## Soup & Salad

<b>FRESH BURRATA CAPRESE</b> heirloom tomatoes, baby greens, basil, & balsamic glaze	<b>18</b>	<b>TOMATO BISQUE</b>	<b>18</b>
<b>ICEBERG WEDGE</b> rock shrimp, avocado, cucumber, tomato, bleu cheese crumble, sherry dressing	<b>18</b>	<b>BUTTERNUT SQUASH</b>	<b>17</b>
<b>ROASTED BEET SALAD</b> tomato, goat cheese, candied pecans, Zinfandel vinaigrette	<b>17</b>	<b>SILKY MAINE LOBSTER CHOWDER</b>	<b>17</b>

## Comfort Food

<b>LIVE MAINE LOBSTER RAVIOLI</b> gorgonzola, & alfredo sauce	<b>55</b>	<b>SHRIMP SCAMPI</b> angel hair, mushrooms, & lemon-garlic butter sauce	<b>48</b>
<b>FETTUCCHINE BOLOGNESE</b> meat sauce, mushrooms, & parmesan cheese	<b>48</b>	<b>PASTA PRIMAVERA GF V</b> gluten-free penne pasta, zucchini, squash, carrots, green beans, broccoli, mushrooms, & marinara sauce	<b>38</b>
<b>SPICY OVEN ROASTED SEAFOOD</b> shrimp, scallops, calamari, mussels, clams, angel hair pasta, chili & garlic ginger sauce	<b>52</b>	<b>FARFALLE SMOKED SALMON PASTA</b> smoked salmon, peas, carrots, in a light creme sauce	<b>48</b>

3 CHARGE FOR ORDERS SPLIT IN KITCHEN  
3 CHARGE FOR SUBSTITUTIONS  
AUTOMATIC 20% ADDED TO PARTIES OVER 6

PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES  
\*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLSTOCK, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS\*



### CIOPPINO 55

medley of fish, seafood, mixed vegetables in tomato sauce

### SEARED DIVER SCALLOPS 52

mushroom risotto wth Zin reduction

### WASABI CRUSTED AHI TUNA 52

julienne vegetables, spinach, & garlic ginger sauce

### MACADAMIA CRUSTED HALIBUT 52

thai peanut rice, steamed rice, & crispy wontons

### ATLANTIC SALMON 52

spinach, julienne vegetables, & chardonnay dill sauce

### CHILEAN SEABASS 58

brussel sprouts, steamed rice, topped in strawberry salsa

### CHICKEN FRIED LOBSTER 58

spinach, mashed potatoes, & thyme beurre blanc

### PAN BRANZINO 52

green beans, almonds, & garlic butter sauce on the side



### SURF & TURF 120

filet mignon, lobster tail, cheesy mashed potatoes, tomato, onion, & balsamic reduction

### RACK OF LAMB 55

vegetables & spinach

### BRAISED SHORT RIBS 52

demi glaze, & cheesy mashed potatoes

### CHICKEN PICATTA 48

mashed potatoes, mushrooms, lemon garlic butter sauce

### FILET MIGNON 65

mashed potatoes &, asparagus

### TOMAHAWK 85

22 OZ. spinach, mashed potatoes, & truffle butter



SAUTEED SPINACH	14	BRUSSEL SPROUTS	14
BRAISED ASPARAGUS	14	LOBSTER MAC & CHEESE	25
CHEESY MASHED POTATOES	14	SEASONAL VEGETABLES	14
VEGETABLE RISOTTO	14		

PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES  
\*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLSTOCK  
, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS\*