

Happy Valentine's Day 2020

Specialty Oyster Selection

Katama Bay MA, Lover's River PEI, Cupid's Arrow ME, Irish Point PEI \$2.95 Ea.

Appetizer Specials

Maine Lobster Cocktail	\$16
Maine lobster served chilled with house made cocktail sauce, drawn butter and lemon	
Dozen House Oysters	\$15
1 dozen raw - cocktail sauce & horseradish	
Salmon Cakes	\$12
3 cakes made with fresh Norwegian salmon, vegetables, and cracker meal pan seared served with lemon dill sauce	
Bluefish Escargot	\$12
garlic butter and spinach, topped with hollandaise and baked golden brown	
Fried Fresh Calamari	\$12
"Fresh Never Frozen" calamari lightly breaded and deep fried, served with our spicy calamari sauce	

Entrée Specials

Pan Seared Chilean Seabass with Butter Poached Maine Lobster	\$42
pan seared Chilean Seabass topped with butter and herb poached Maine lobster. Served with fresh starch and vegetable du jour	
The French Quarter	\$34
pecan crusted, fried shrimp, fried oysters, jumbo lump crab, beurre blanc.	
New York Steak Frites	\$27
grilled 12oz New York steak sliced, sriracha steak sauce, french fries	
Crispy Seared Duck Sous Vide	\$26
sous vide duck breast sautéed crispy and topped with a Luxardo thyme demi glace. Served with a sun dried cranberry wild rice and fresh vegetable du jour	
Coconut Shrimp in Crescent City Sauce	\$25
eight jumbo coconut crusted fried shrimp in a pool of our house made crescent city sauce over steamed jasmine rice	

Drink Features

House-made Sangria	\$6.00
Love Potion No. 9	\$11.25
Absolute Vodka, Cranberry Juice, Pama Pomegranate Liqueur, MONIN Lime Juice	

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Fresh Fish Selections

Local Mahi, Saint Augustine Flounder, Local Trigger, Rainbow Trout, Gulf Snapper, Cape Canaveral Swordfish, Local Sheepshead

Appetizers

Dozen House Oysters	\$15
1 dozen raw - cocktail sauce & horseradish	
Oysters Rockefeller	\$12
6 house oysters, spinach, shallots, Pernod, parmesan cream stuffing	
Pan Seared Crab Cakes	\$12
2 jumbo lump crab cakes, onion, peppers, celery, mayonnaise, beurre blanc	
Louisiana Crab Dip	\$12
crab, scallops, pepper jack cheese, parmesan, ciabatta toast points	
Sock It To Me Shrimp	\$11
crispy fried, tossed in our own Thai spiced sauce	
Crispy Fried Green Tomatoes	\$10
roasted red pepper coulis, goat cheese crumbles	

Soups & Salads

Crab Bisque	5 cup / 7 bowl
rich cream based soup laced with sherry & lots of crab meat	
Roasted Tomato Bisque	4.95 cup/ 7 bowl
creamy tomato bisque topped with cheese croutons	
Fried Oyster Caesar Salad	\$12
romaine, Caesar dressing, parmesan, croutons, corn meal fried oysters	
Arugula & Pear Salad	\$9
seasoned walnuts, dried cranberries, crumbled bleu cheese, orange miso dressing	
Goat Cheese Salad	\$9
fried goat cheese, mixed greens, sun dried tomatoes, chopped pecans, balsamic vinaigrette	
House Salad	\$6
mixed greens, tomatoes, cucumbers, carrots, sunflower seeds	

Entrées

The French Quarter	\$34	Fillet Oscar	\$34
pecan crusted, fried shrimp, fried oysters, jumbo lump crab, beurre blanc.		steamed asparagus, jumbo lump crab, bearnaise, fresh starch	
Old Bay Mixed Grill	\$29	Blue Fish Seafood Cioppino	\$30
grilled fish, shrimp, scallop, side of beurre blanc		shrimp, scallops, mussels, assorted fish, clams, tomato, seafood broth, garlic, onions, linguine, grilled ciabatta bread	
Herb Crusted with Jumbo Lump Crab	\$29	Seared Scallops & Shrimp over White Cheddar Mac & Cheese	\$29
pan seared with white wine served with house made beurre blanc		cavatappi pasta, asparagus, white truffle oil	
Blackened Topped with Jumbo Lump Crab	\$29	Maine Lobster Ravioli	\$28
over red beans and rice, andouille sausage		Maine lobster ravioli, sautéed string vegetables, lobster sherry cream sauce, shredded parmesan cheese, seared shrimp	
Lemon & Caper	\$28	Crispy Fried Shrimp	\$25
pan seared, with white wine, lemon, capers		simply the best, served with fries and cole slaw	
Rainbow Curry	\$28		
pan seared, jasmine rice, stir fried vegetables, curry sauce			