

Happy Valentine's Day 2021

Specialty Oyster Selection

Pickle Point PEI, Deep Cove PEI, Holly Berry PEI, Beau Soleil NB, Queens Cup PEI, Blue Point NY, Blackberry Point PEI, Plymouth Bay MA, Irish Point PEI, Belon Flat ME

Appetizer Specials

Maine Lobster Cocktail	\$16
Maine lobster served chilled with house made cocktail sauce, drawn butter and lemon	
Bronzed Scallops	\$13
jumbo scallops seared golden brown and served with tomato bacon jam and drizzled with olive oil and chiffonade basil	
Salmon Cakes	\$12
3 cakes made with fresh Norwegian salmon, vegetables, and cracker meal pan seared served with lemon dill sauce	
Fried Calamari	\$12
fresh from Alaska never frozen! Served with Thai sweet chili sauce for dipping	

Entrée Specials

Chilean Sea Bass with Butter Poached Lobster	\$42
pan seared Chilean Sea Bass topped with butter and herb poached Maine lobster. Served with fresh starch and vegetable du jour	
Surf & Turf	\$42
grilled 8oz. filet mignon, and 6oz. Maine Lobster tail. Served with fresh starch and vegetable du jour	
French Quarter Grouper	\$36
gulf black grouper pecan crusted topped with fried shrimp, fried oysters, jumbo lump crab, beurre blanc. Served with fresh starch and vegetable du jour.	
Rosemary Garlic Lamb Chops	\$34
New Zealand lamb chops marinated in rosemary and garlic, seared golden brown and topped with a gremolata crust in a pool of mint jus. Served with fresh starch and vegetable du jour	
Pan seared NY Strip and garlic shrimp	\$34
12oz. New York Strip pan seared and topped with sautéed Garlic shrimp, served with fresh starch and vegetable du jour	

Drink Features

House-made Sangria	\$6.50
Love Potion No. 9	\$11.25
Smirnoff Vodka, Cranberry Juice, Pama Pomegranate Liqueur, MONIN Lime Juice	