

Valentine's Specials 2023
Specialty Oyster Selection

Cupids Arrow PEI, Indian Creek PEI, Watch Hill RI, Queens Cup PEI, Daisy Bay PEI, Blue Point NY, Bar Stool Cocktail PEI, Gooseberry Bay PEI

Appetizer Specials

Fried Calamari	\$13
fresh from Alaska. Never frozen! Served with sweet Thai chili sauce for dipping.	
Classic Shrimp Cocktail	\$13
six large chilled shrimp, cocktail sauce, and lemon	
Bronzed Scallops	\$14
jumbo scallops seared golden brown over house made tomato bacon jam. Drizzled with olive oil and fresh chiffonade basil	
Salmon Cakes	\$13
3 cakes made with fresh Atlantic salmon; coated in seasoned cracker meal and pan seared. Served with lemon dill sauce	

Entrée Specials

French Quarter Flounder	\$34
pecan crusted Flounder topped with fried shrimp, fried oysters, lump crab and beurre blanc. Served with fresh starch and vegetable du jour.	
Surf & Turf	\$42
8 oz. filet mignon pan seared in garlic butter and 6 oz. lobster tail. Served with drawn butter, fresh starch and vegetable du jour	
Pan seared Lamb Loin chops	\$38
pan seared New Zealand T bone chops cooked in a garlic thyme sauce and served with whipped potatoes and fresh vegetable du jour	
Chilean Sea Bass with Butter Poached Shrimp	\$39
pan seared Chilean Sea Bass topped with fresh butter and herb poached Mayport shrimp. Served with fresh starch and vegetable du jour.	
Pan Seared NY Strip & Garlic Shrimp	\$36
12 oz. NY strip topped with fresh shrimp sautéed in garlic butter sauce. Served with fresh starch & vegetable du jour	

Drink Features

House-made Sangria	\$7
Love Potion No. 9 Martini	\$12
Titos Vodka, Cranberry Juice, Pama Pomegranate Liqueur, Monin Lime Juice	
Cupid's Arrow	\$10
House Gin, St Germain Elderflower Liqueur, Monin Hibiscus Syrup, Monin Ginger Syrup, Lemon Juice	