



Happy Valentines Day 2025

Dozen House Oysters	\$24
1 dozen raw - cocktail sauce & horseradish	
Bronzed Scallops	\$15
Jumbo scallops seared golden brown over house made tomato bacon jam. Drizzled with olive oil and fresh chiffonade basil	
Classic Shrimp Cocktail	\$15
six large chilled shrimp, cocktail sauce, and lemon	
Salmon Cakes	\$16
3 cakes made with fresh Atlantic salmon; coated in seasoned cracker meal and pan seared. Served with lemon dill sauce	
Sock It to Me Shrimp	\$15
crispy fried, tossed in our own Thai spiced sauce	

Entrée Specials

Surf & Turf	\$44
8 oz. filet mignon pan seared in garlic butter and 6 oz. lobster tail. Served with drawn butter, fresh starch and vegetable du jour + <i>Suggested Wine -- Twomey Sauvignon Blanc by Silver Oak Btl 72</i>	
Rosemary Garlic Lamb Tenderloin	\$38
lamb tenderloins marinated in rosemary and garlic, seared golden brown and with a mint demi glace. Served with fresh starch and vegetable du jour + <i>Suggested Wine -- Brown Family Heritage Pinot Noir Gls 14 Btl 43</i>	
Chilean Sea Bass with Butter Poached Shrimp	\$42
pan seared Chilean Sea Bass topped with fresh butter and herb poached Mayport shrimp. Served with fresh starch and vegetable du jour. + <i>Suggested Wine -- Rombauer Sauvignon Blanc (Napa) Btl 64</i>	
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 + <i>Suggested Wine-- Sean Minor Four Bears Pinot Noir (CA.) GlS 11.50 Bottle 37</i>	

Drink Features

House-made Sangria	\$7.25
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