

Happy Valentine's Day 2021



All Entrees are served with a small House or Caesar salad.

Colossal Crab Cocktail \$22
Colossal Shrimp Cocktail \$22
Oysters on the Half Shell \$14

Crock of French Onion Soup \$9
Chefs Soup of the Day \$9

Crispy Calamari

Tender calamari and cherry peppers, lightly dusted in seasoned flour, crispy fried and accompanied by a spicy tomato sauce **\$15**

Cheese Steak Spring Rolls

Thinly sliced rib eye, American cheese and caramelized onion in an egg roll wrapper, served with a smoked tomato coulis **\$14**

Crab Imperial Stuffed Mushrooms

Crab filled mini portabella mushrooms over a garlic cream sauce & topped in a roasted red pepper aioli **\$19**

Drunken Shrimp

(4) Jumbo shrimp sautéed in a lime & tequila butter sauce **\$17**

Ahi Tuna Tartar

Sliced sesame encrusted ahi tuna seared rare topped with diced cucumber & avocado topped with an oriental soy drizzle **\$19**

Fried Mozzarella Bruschetta

Fried rounds of fresh mozzarella cheese topped in a fresh tomato bruschetta with a sweet balsamic drizzle **\$16**

Cupid's Combo \$49

12 oz. grilled ribeye topped with a port wine demi glaze & paired with grilled shrimp with a basil olive oil drizzle, served over red bliss mashed potatoes & grilled asparagus

Twin Lobster Tails \$55

2 broiled 6 oz. Brazilian lobster tails served with drawn butter & lemon, served with mashed red bliss potatoes & grilled asparagus

Steaks are Certified Black Angus, char-broiled to perfection served with mashed red bliss potato, grilled asparagus & topped with a port demi glaze.

12 OZ. Filet Mignon \$52
8 OZ. Filet Mignon \$43
14 OZ. New York Strip \$43
16 OZ. Bone-in Cowboy Ribeye \$47

Bone-in Pork Chop

topped in a Jack Daniels honey glaze served with mashed red bliss potatoes & grilled asparagus **\$33**

New Zealand Rack of Lamb

Herb Dijon-crust topped with a demi-glaze, served with broccoli rabe & red bliss mashed potatoes **\$40**

Crab & Shrimp Delight

Jumbo lump crab meat sautéed with spinach & roasted peppers over angel hair pasta in a white wine garlic & lemon sauce **\$37**

Stuffed Shrimp

Jumbo lump crab imperial stuffed shrimp served with mashed red bliss potatoes & grilled asparagus, topped in our lobster cream sauce **\$36**

Teriyaki Salmon

Fresh, baked salmon filet served over mashed red bliss potatoes & fire roasted vegetable medley, topped with a honey teriyaki glaze **\$34**

Lobster Ravioli

Lobster & cheese filled ravioli topped with jumbo & shrimp in a creamy blush sauce **\$37**

Chicken Isabella

Sautéed chicken breast & jumbo lump crab meat with spinach, roasted red peppers, & artichokes in a creamy garlic chardonnay sauce over linguini **\$35**

Seabass Bruschetta

Pan seared fresh Chilean seabass topped with our tomato bruschetta over jasmine rice & grilled asparagus & topped with a balsamic reduction drizzle **\$42**

Crab Cake

Our signature jumbo lump crab cake topped with a lobster cream sauce & served with red bliss mashed potatoes & grilled asparagus **\$32**