

# Happy Valentine's Day 2022



**Colossal Crab Cocktail \$26**  
**Colossal Shrimp Cocktail \$25**  
**Oysters on the Half Shell \$16**

**Crock of French Onion Soup \$9**  
**Lobster Bisque \$9.5**

## **Crispy Calamari**

Tender calamari and banana peppers, lightly dusted in seasoned flour, crispy fried and accompanied by a spicy tomato sauce **\$17**

## **Cheese Steak Spring Rolls**

Thinly sliced rib eye, American cheese and caramelized onion in an egg roll wrapper, served with a smoked tomato coulis **\$16**

## **Crab Imperial Stuffed Mushrooms**

Crab filled mini portabella mushrooms over a garlic cream sauce & topped in a roasted red pepper aioli **\$22**

## **Buffalo Shrimp**

(4) Jumbo shrimp topped with old bay, scallions, & hot sauce with a ranch dressing drizzle **\$20**

## **Ahi Tuna Tartar**

Sliced sesame encrusted ahi tuna seared rare topped with a mango avocado salsa **\$20**

## **Fried Mozzarella Bruschetta**

Fried rounds of fresh mozzarella cheese topped in a fresh tomato bruschetta with a sweet balsamic drizzle **\$18**

## **Cupid's Combo \$50**

12 oz. grilled ribeye topped with Jack Daniels sauce & paired with grilled shrimp with a basil olive oil drizzle, served over red bliss mashed potatoes & grilled asparagus

## **Surf & Turf \$60**

6 oz. Filet Mignon paired with a 6 oz. Brazilian lobster tail served with drawn butter & lemon, served with mashed red bliss potatoes & grilled asparagus

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

*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 \$58**  
**8 OZ. Filet Mignon \$46**  
**14 OZ. New York Strip \$48**  
**16 OZ. Bone-in Cowboy Ribeye \$51**

## **Bone-in Pork Chop**

topped in a fig bourbon sauce served with mashed red bliss potatoes & grilled asparagus **\$34**

## **New Zealand Rack of Lamb**

Herb Dijon-crusted topped with a demi-glaze, served with broccoli rabe & red bliss mashed potatoes **\$45**

## **Scallop & Shrimp Fra Diabolo**

Jumbo shrimp & baby scallops in a spicy fra diablo sauce over linguini **\$40**

## **Stuffed Shrimp**

Jumbo lump crab imperial stuffed shrimp served with mashed red bliss potatoes & grilled asparagus, topped in our lobster cream sauce **\$39**

## **Teriyaki Salmon**

Fresh, baked salmon filet served over jasmine rice & sautéed spinach, topped with a honey teriyaki glaze **\$36**

## **Lobster Ravioli**

Lobster & cheese filled ravioli topped with jumbo lump crab meat & jumbo shrimp in a creamy blush sauce **\$43**

## **Chicken Valentino**

Sautéed chicken breast & jumbo shrimp with spinach, roasted red peppers, & artichokes in a garlic chardonnay sauce over linguini **\$40**

## **Chilean Seabass**

Pan seared fresh Chilean seabass topped with our roasted red pepper relish over mashed red bliss potatoes & sautéed spinach **\$45**

## **Crab Cake**

Our signature jumbo lump crab cake topped with a lobster cream sauce & served with red bliss mashed potatoes & grilled asparagus **\$34**