

# Happy Father's Day 2023



## APPETIZERS

FRENCH ONION SOUP \$9.5  
LOBSTER BISQUE \$10

COLOSSAL CRAB COCKTAIL \$27  
COLOSSAL SHRIMP COCKTAIL \$26  
RAW CHESAPEAKE OYSTERS \$16  
CLAMS ON THE HALF \$14

### CRISPY CALAMARI \$19

Tender calamari and banana peppers, lightly dusted in a seasoned flour, crispy fried and accompanied by a spicy sriracha mayo

### TUNA TARTAR \$22

Sliced blackened ahi tuna seared rare served over a seaweed salad, & topped with a sesame soy dressing

### CHEESE STEAK SPRING ROLLS \$18

Thinly sliced ribeye, American cheese, and caramelized onions served in an eggroll wrapper with a spicy tomato coulis

### BUFFALO SHRIMP \$20

Fried jumbo shrimp tossed in buffalo sauce served over coleslaw

### TOMATO CAPRESE \$18

Sliced heirloom tomatoes, fresh mozzarella cheese, & sliced prosciutto topped with a basil olive oil & balsamic drizzle

## SIDES \$8

SAUTEED MUSHROOMS  
SAUTEED SPINACH  
BROCCOLI RABE  
ONION RINGS  
GRILLED ASPARAGUS  
RED BLISS MASHED POTATOES

## CHILDREN'S MENU \$20.95

PENNE PASTA WITH MEATBALLS  
CHICKEN FINGERS & FRIES

## ENTREES

*All entrées served with a small house or Caesar salad  
All steaks are topped with a port wine demi glaze & served with asparagus & red bliss  
mashed potatoes*

8oz FILET MIGNON \$50

14oz NY STRIP \$50

12oz PRIME PORK CHOP topped with a Jack  
Daniels honey glaze \$36

16oz BONE-IN COWBOY RIBEYE \$54

## :: SURF & TURF ::

8 oz. Filet Mignon topped with port wine demi glaze paired with a 6 oz Brazilian lobster tail with melted butter over mashed red bliss potatoes & grilled asparagus \$70

### LOBSTER RAVIOLI \$47

Lobster & cheese filled ravioli topped with jumbo lump crab meat & jumbo shrimp in a blush sauce

### SALMON FILET \$38

Pan Seared salmon filet served over mashed red bliss potatoes & spinach topped with a sweet garlic teriyaki sauce

### CHILEAN SEABASS \$48

Fresh Chilean Seabass served over mashed red bliss potatoes & vegetable medley, topped with a sherry soy glaze

### CRAB CAKE \$37

Our signature jumbo-lump crab cake with our lobster cream sauce served with grilled asparagus and red bliss mashed potatoes

### RACK OF LAMB \$47

Herb Dijon crusted New Zealand rack of lamb topped in a demi glaze & served with mashed red bliss potatoes & sautéed broccoli rabe

### TUSCAN CHICKEN \$38

Sautéed chicken, mushrooms, spinach, sundried tomatoes, & parmesan cheese in a garlic cream sauce served over linguini

### SHRIMP & CRAB ARABIATTA \$45

Sautéed jumbo lump crab meat & jumbo shrimp in spicy tomato sauce over linguini

### STUFFED SHRIMP \$44

Crab imperial stuffed jumbo shrimp topped with our lobster cream sauce & served with mashed red bliss potatoes & vegetable medley