

Lobster Night 3 Courses \$40

Prices Subject to Change

Appetizer

Lobster Bisque

Crab and Artichoke Chowder

Tomato Caprese

Fresh Mozzarella, Sliced Tomatoes, Basil Cream, Balsamic Glaze

Organic Mixed Green Salad

Watermelon Radish, Tomatoes, Persian Cucumbers, Mandarin Oranges, Parnesabm Balsamic Vinegar

Fried Green Tomatoes W/Shrimp Remoulade

Shrimp Remoulade, Southern Slaw

Smoked Salmon Deviled Eggs

Lemon Dill Cream

Tuna Poke

Marinated Tuna with Soy, Teriyaki, Mango, Seaweed Slaw

Entrees

Sauteed Sea Scallops

Basil Pesto Cream Sauce, Corn Succotash, Crispy Polenta

Lobster and Crab Ravioli

Lobster Ginger Sauce, Tomatoes, Artichoke Hearts, Basil Cream, Lobster

Maine Lobster

\$10 Surcharge

Prepped Cleaned from the Shell with Corn Succotash, Grilled Asparagus, Red Potatoes and Lemon Thyme Beurre Blanc

Shrimp and Crab Cakes

Old Bay Remoulade with Fresh Dill, Potato Au Gratin, Grilled Zucchini

New York Strip Steak

\$6 surcharge

Lightly Blackened over Celery Garlic Mashed Potatoes, Garlic Green Beans and Chipotle Lime Butter

Fresh Cavatelli Pasta with Shredded Beef Short

Rib

Tomato Cream, Roasted Celery, Turnips, Onions, Garlic, Baby Carrots, Parmesan Crisp

Grilled Pork Tenderloin "Chop"

With Dijon Gravy, Served Over Mashed Potatoes with Crispy Brussels Sprouts, Baby Carrots and Chipotle Cream

Sauteed Rockfish Fillet

Lobster Ginger Sauce, Mashed Potatoes, Grilled Asparagus, Marinated Tomatoes, Calamata Olives

Dessert

KEY LIME PIE

Raspberry Sauce and fresh berries

CHOCOLATE DELIGHT CAKE GF

Chocolate Sauce, Blackberries, Whiped Cream

HOME MADE ICE CREAM

vanilla, Butter Pecan, Dreamsicle (Orange-Vanilla)

LEMON MANGO MOUSSE CAKE

Raspberry sauce and fresh berries

