



THREE-COURSE MENU 44.

SUNDAY THRU THURSDAY

APPETIZERS

EAST COAST OYSTERS ON ICE (5)
RED COCKTAIL & MIGNONETTE SAUCE

HALF & HALF COCKTAIL
JUMBO LUMP CRAB & JUMBO SHRIMP TWO SAUCES

COMBO • CRISPY, SWEET & SPICY • MAINE CALAMARI & FLA. SHRIMP

C.F.M. CHOPPED SALAD
CREAMY BASIL - LEMON DRESSING

TRADITIONAL CAESAR SALAD
PARMESAN CROUTONS

MAINE LOBSTER BISQUE AU COGNAC

ENTREES

BOSTON LEMON SOLE • "FRANCESE"
LEMON BUTTER CAPERS SELECTED SEASONAL VEGETABLES

PECAN CRUSTED SALMON TROUT
BOURBON HONEY BUTTER WHIPPED SWEET POTATO STEAMED BROCCOLI

ROASTED ASHLEY FARMS CHICKEN BREAST • "OREGANATO" (½ LB)
THIN GREEN BEANS WHIPPED POTATOES NATURAL CHICKEN JUS

SAUTÉED VIRGINIA FLOUNDER • "GRENOBLOISE"
BROWN BUTTER CAPERS CROUTONS CREAMY WHIPPED POTATO STEAMED BROCCOLI

BAKED ATLANTIC SALMON PARMESAN CRUSTED
GRILLED ASPARAGUS CRISPY BASIL POTATO CAKE

MARYLAND JUMBO LUMP CRAB CAKES (2)
MUSTARD BUERRE BLANC SCALLION WHIPPED POTATO THIN BEANS

USDA - PRIME N.Y. STRIP STEAK • 12 OZ
GREEN BEANS & MUSHROOMS (5. SUPP)

MAINE LOBSTER STUFFED LOBSTER
WHOLE 1 ½ LB MAINE LOBSTER WITH MAINE LOBSTER STUFFING
THIN GREEN BEANS & MUSHROOMS (10. SUPP)

DESSERTS

N.Y. APPLE CRUMB CAKE A LA MODE

KEY LIME PIE

NEW YORK STYLE CHEESE CAKE

TWO MOUSSE CHOCOLATE CAKE

\$44. PER PERSON // BEVERAGES, GRATUITY AND FLORIDA TAX NOT INCLUDED