

## Starters

Cold Water Oysters • East & West Coast 3 pcs ea 16.  
*champagne mignonette fresno chili sauce fresh horseradish*

Chilled Combo • Colossal Lump Crab & Jumbo FL Shrimp 16.  
*pink brandy mayo & red cocktail sauces fresh horseradish*

*Specialty* • Mediterranean Octopus Char-Grilled 16.  
*pickled red onion Santorini capers Greek olives*

Hawaii • Wild Ahi Tuna - Tartare • Osetra Caviar 29.  
*green chickpea spread*

Colossal Lump Crab Cake “Maryland” 19.  
*lemon grain mustard emulsion*

**SIGNATURE** Nova Scotia Lobster Morsels 1/2 lb 29.  
*lightly fried Greek honey-mustard aioli*

Thai Chili Rhode Island Calamari 15.  
*red peppers scallions roasted peanuts*

## Soups | Salads

**LOBSTER BAR** Lobster Bisque au Cognac 11.

Velvety Blue Crab Soup au Sherry 11.  
*jumbo lump crab*

Caesar 10.  
*parmesan crushed croutons caesar dressing*  
• *grilled chicken breast 7. supp*  
• *scottish salmon 7. supp*

**CHOPS®** • Chopped Salad 10.  
*triple cream blue cheese lemon-basil-lime dressing*

## Sides 5.

Garlic Baby Leaf Spinach

Thin Beans *shallot butter*

Quinoa & Braised Tuscan Kale

Steamed Broccoli *lemon e.v. olive oil*

Tater Tot Coins

Hand Cut Fries

Petite Mesclun Salad *sherry-mustard vinaigrette supp 2.*

## Sandwiches

*Hand Cut Fries or Petite Salad Vinaigrette*

**OUR SPECIALTY • “Chili Lobster Toast”** Whole 1 Lb Lobster 24.  
*Out of Shell simmered in spicy chili butter Texas toast shoestring fries*

Fresh Maine Lobster Roll 19.  
*celery tarragon mayo or hot butter toasted N.E. style bun*

Maine Lobster “B.L.T.” 21.  
*lightly flash fried lobster tail applewood bacon vine tomato bibb old bay mayo  
toasted house baked challah*

Grilled Chicken Breast Pretzel Club 15.  
*applewood bacon melted provolone bibb vine tomato dijon mayo  
fresh baked pretzel bun*

Burger Au Poivre 15.  
*cracked pepper crusted shortrib & brisket burger sauteed mushrooms  
crumbled blue cheese port wine shallot watercress brandy peppercorn mayo*

## Entree Salads

Today’s Fresh Selected Catch & Petite Salad 24.  
*Greek e.v. olive oil lemon Santorini capers*

Chilled Lobster Salad 1 lb 26.  
*Belgian endive mache lettuce avocado mango passionfruit vinaigrette*

Seared Tuna Nicoise 19.  
*chilled thin beans roma tomato potato sliced egg  
roasted red pepper sherry mustard vinaigrette black olive tapenade*

Florida Shrimp & Colossal Lump Crab Chopped Salad 19.  
*lemon-lime-basil dressing*

Chicken Paillard 18.  
*thinly pounded & grilled chicken breast  
endive tomato arugula asparagus vinaigrette*

Sautee New Zealand King Salmon “Paillard” 24.  
*thin slices of salmon  
salad of shaved fennel pickled red onion radish frisee lemon e.v. olive oil*

## Entrees

Faroe Islands Salmon Sautee 21.  
*braised Tuscan kale & quinoa citrus olive oil emulsion*

Chilean Sea Bass “Bangkok” 27.  
*sticky rice cake tomato jam BKK sauce*

Colossal Lump Crab Cake “Maryland Style” 1/4lb 24.  
*lemon grain mustard emulsion petite salad shoestring fries*

“Steak & Wedge” 19.  
*sliced broiled beef tenderloin colossal onion ring loaded iceberg wedge*

*Signature* Steak & Lobster 31.  
*petite filet mignon 1/4 lb lightly fried Nova Scotia Lobster Tail 1/4 lb potato confit*

Live Nova Scotia Lobster **STEAMED & CRACKED**  
*drawn butter lemon 1.5 - 5 lbs mkt.*

*Specialty* • 1 1/4 lb Lobster Stuffed Lobster 32.  
*petite mesclun salad*

***Full list of USDA Prime Steaks is available***