

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.
add lobster morsels 9.

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