



TWO COURSE 39. • THREE COURSE 44.

Appetizer

MAINE LOBSTER BISQUE AU COGNAC

FIVE EAST COAST OYSTERS ON ICE RED COCKTAIL & MIGNONETTE SAUCES

CRISPY, SWEET & SPICY • RHODE ISLAND CALAMARI

RED KING CRAB FRITTERS SPICY REMOULADE

HALF & HALF COCKTAIL - COLOSSAL LUMP CRAB & JUMBO SHRIMP TWO SAUCES ADD 6.

AHI TUNA TARTARE WASABI CREME FRAICHE SOY GLAZE ADD 6.

C.F.M. CHOPPED SALAD HEARTS OF PALM CHICK PEAS FRESH BASIL RANCH DRESSING

TRADITIONAL CAESAR SALAD EGGLESS CAESAR DRESSING PARMESAN CROUTONS

Entree

PECAN CRUSTED RAINBOW TROUT

BOURBON HONEY BUTTER WHIPPED SWEET POTATO STEAMED BROCCOLI

SAUTÉED CAROLINA FLOUNDER • "FRANCESE"

LEMON BUTTER ENGLISH PEAS IN RICE PILAF

BAKED FAROE ISLANDS SALMON • PARMESAN CRUSTED

STEAMED BROCCOLI CRISPY BASIL POTATO CAKE

TWO MARYLAND • JUMBO LUMP CRAB CAKES

MUSTARD BUERRE BLANC SCALLION WHIPPED POTATO THIN GREEN BEANS ADD 10.

LOBSTER FRITES

TWIN MAINE LOBSTER TAILS LIGHTLY FRIED

DRAWN BUTTER LEMON HONEY-MUSTARD SAUCE FRENCH FRIES ADD 10.

USDA CENTER CUT FILET MIGNON • 8 OZ

GARLIC PARMESAN FRIES ADD 12.

WHOLE MAINE LOBSTER SPECIALTIES

WHOLE 1½ LB. LOBSTER STEAMED & CRACKED

DRAWN BUTTER LEMON ADD 10.

LOBSTER STUFFED LOBSTER

WHOLE 1½ LB. MAINE LOBSTER WITH JUMBO LUMP CRAB STUFFING ADD 15.

SURF & TURF

HALF 1½ LB. LOBSTER STEAMED & CRACKED DRAWN BUTTER
+ BROILED FILET MIGNON CENTER CUT ADD 15.

Dessert

NEW YORK STYLE CHEESE CAKE

KEY LIME PIE

TWO MOUSSE CHOCOLATE CAKE

PRICE IS PER PERSON // NO SUBSTITUTIONS. BEVERAGES, GRATUITY & TAXES NOT INCLUDED

WE ARE A CASHLESS RESTAURANT.

AMERICAN EXPRESS, DISCOVER, MASTER CARD, VISA AND THE ULIMATE DINING GIFT CARD ARE ACCEPTED.