



TWO COURSE 46. • THREE COURSE 52.

*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 5.

AHI TUNA TARTARE WASABI CREME FRAICHE SOY GLAZE ADD 5.

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

**SIGNATURE STUFFED FLOUNDER CASSEROLE**

SHRIMP CRAB SCALLOPS MUSHROOMS WHITE WINE SAUCE

**SKILLET SEAFOOD "NEWBURG" AU GRATIN**

FLORIDA SHRIMP MAINE SCALLOPS LUMP CRAB SALMON MORSELS SHERRY CRAB SAUCE BASMATI RICE

**TWO MARYLAND • JUMBO LUMP CRAB CAKES**

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

**WHOLE MAINE LOBSTER SPECIALTIES**

**WHOLE 1½ LB. LOBSTER STEAMED & CRACKED**

DRAWN BUTTER LEMON ADD 15.

**LOBSTER FRITES**

TWIN MAINE LOBSTER TAILS LIGHTLY FRIED

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

**LOBSTER STUFFED LOBSTER**

WHOLE 1½ LB. MAINE LOBSTER WITH JUMBO LUMP CRAB STUFFING ADD 20.

**SURF & TURF**

HALF 1½ LB. LOBSTER STEAMED & CRACKED DRAWN BUTTER

+ BROILED FILET MIGNON CENTER CUT ADD 20.

**USDA CENTER CUT FILET MIGNON • 8 OZ**

GARLIC PARMESAN FRIES ADD 15.

*Dessert*

**NEW YORK STYLE CHEESE CAKE • CHOCOLATE BROWNIE • KEY LIME PIE**

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

WE ARE A CASHLESS RESTAURANT.

AMERICAN EXPRESS, DISCOVER, MASTER CARD AND VISA ARE ACCEPTED ONLY. 07.2022