

*Celebrate Valentines!
Date
Night*

AMUSE BOUCHE
First Course

"WAGYU and TRUFFLES"

Seared cube Miyazaki A-5 Wagyu Shaved Alba Truffle

APPETIZER

NOVIA SCOTIA LOBSTER MORSELS *perfect to share* lightly fried, lemon, local honey-mustard aioli

CHILE GLAZED TIGER SHRIMP citrus yuzu, pickled cucumber, scallions

HALF DOZEN "EAST & WEST COAST" OYSTERS ON THE HALFSHELL pink peppercorn mignonette, traditional cocktail & horseradish

HALF & HALF COCKTAIL colossal lump crab & jumbo florida shrimp - spicy pink brandy mayo, traditional cocktail sauce

SUSHI GRADE AHI TUNA TARTARE hass avocado, ponzu, lemon foam

ALL COLOSSAL LUMP CRAB CAKE - MARYLAND STYLE lemony, grain mustard emulsion

PRIME BEEF TENDERLOIN "CARPACCIO" arugula, smoked vidalia aioli, crisped capers, shaved parmesan

CHOPS "CHOPPED SALAD" triple creme blue cheese wedge, creamy basil ranch

ENTREE

FILET MIGNON - GENUINE 1855 BLACKANGUS

PRIME NEW YORK STRIP BLACK DIAMOND

PRIME BONE IN RIBEYE BLACK DIAMOND

WHOLE TWO POUND MAINE LOBSTER

"steamed and cracked" drawn butter, lemon

BROILED & STUFFED LOBSTER

savory colossal lump crab stuffing, drawn butter, lemon

SURF & TURF

half two pound maine lobster & filet mignon, drawn butter, lemon

SIGNATURE ONE POUND JUMBO LOBSTER TAIL

lightly fried, drawn butter, honey mustard aioli

CHILEAN SEA BASS "HONG KONG"

wok spinach, sesame soy broth, ginger, jasmine rice

FAROE ISLANDS SALMON & COLOSSAL LUMP CRAB

coconut lobster sauce, sesame sushi rice cake

"SEAFOOD TRIO"

broiled nova scotia lobster tail - faroe islands salmon - colossal lump crab cake

SIDE

CREAMY CURLY MAC & SMOKED GOUDA

CREAMY YUKON GOLD WHIPPED POTATO

CREAMED BABY SPINACH

JUMBO ASPARAGUS, HOLLANDAISE

THICK CUT ONION RINGS

PURE CREAMLESS CORN MASH

BAKED IDAHO - 1 LB., BUTTER, SOUR CREAM, CHIVES

DESSERT

YOUR SERVER WILL PRESENT OUR DESSERT SELECTION

Thank you for dining with us. Prix Fixe price is per person. No Substitutions. Tax & Gratuity Not Included. \$185/pp.

* These items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meat may increase your risk of food borne illness. 01.2022