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

Tater Tot Coins

Hand Cut Fries

Petite Mesclun Salad  sherry-mustard vinaigrette  supp 2.
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 11/4 lb Lobster Stuffed Lobster 32.
petite mesclun salad

Full list of USDA Prime Steaks is available

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

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Consuming raw or undercooked meats, seafood, shellfish, poultry or eggs, may increase your risk of food borne illness.