LOBSTER BAR SPECIALTIES For Two 139.*
In Two Courses
Includes Entree, choice of Salad or Dessert

Jumbo “4 Pound” • Nova Scotia Lobster
Served from its steaming pot de-shelled tableside
drawn butter lemon — side of creamless corn mash
(price is based on 32. per lb. actual lobster size & price may vary)

The “Ultimate” • Surf & Turf
Two pound Specialty Chili Lobster de-shelled
New York Strip USDA Black Diamond “Super Prime” 14 oz

The “Tomahawk” • Surf & Turf add 20.
Long Bone Ribeye USDA “Super Prime” 32 oz chef carved for your enjoyment
Two Pound Nova Scotia Lobster steamed & cracked drawn butter lemon

TWO COURSE SEAFOOD DINNER 39. Per Person*
Includes Entree, choice of Salad or Dessert

Hawaii • Sesame Seared Ahi Tuna Loin 34.
scallion yukon potato puree port wine glaze

Iceland • Artic Char Wood Grilled “Unilateral” 36.
cooked from the bottom up — presenting the temperature on top of the filet
similar to salmon — buttery & delicate a medium temperature is recommended

Chilean • Sea Bass “Bangkok” 34.
sushi rice cake tomato jam BKK sauce

Signature Nova Scotia • Jumbo Lobster Tail 1 Lb. 29.supp
lightly fried drawn butter lemon honey-mustard aioli

Alaska • Steamed Red King Crab Legs • “The Premier Merus Sections” 1 Lb. 29.supp
in the shell easy to enjoy drawn butter lemon — side of grilled asparagus

* ANY SUBSTITUTIONS WILL BE PRICED A LA CARTE