

# Celebrating Our First Season

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## Three Course Dinner 49.

{ 5:30 'till 7PM 39. }

Daily through 2018

### APPETIZERS

#### *Lobster Bar Lobster Bisque* Au Cognac

On Ice • Jumbo *Blue Gulf* Shrimp  
*cayenne pink brandy & red cocktail sauces fresh horseradish*

Hawaii • Ahi Tuna Tartare  
*golden quinoa pine nuts lemon olive oil micro arugula*

Rhode Island • Baby Calamari "*Sweet Heat*"  
*lightly fried fresno chillies red & yellow holland peppers*

All Jumbo Lump Crab Cake "Maryland" 5. supp  
*lemon grain-mustard emulsion*

*New* Caesar Salad  
*soft cooked egg Grana Padano white Sicilian anchovy*

*Chops*® Chopped Salad  
*fresh hearts of palm fresh chickpeas triple cream blue cheese wedge lemon-basil-lime*

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### ENTREES

*Today's Selection* • Pristine Whole European Fish - Wood Grilled  
*steamed baby Tuscan kale Greek ev olive oil lemon Santorini capers*

Holland • Whole Dover Sole Sauteed 12. supp  
*brown butter lemon Santorini capers steamed baby Tuscan kale filleted tableside*

Faroe Islands • Salmon Filet - Alaska Red King Crab "OsKar"  
*asparagus hollandaise*

Nova Scotia • Whole "*Lobster Stuffed Lobster*" 1.25 lb  
*savory lobster stuffing drawn butter lemon*

*Steak & Lobster* Petite Filet Mignon ¼ lb • Nova Scotia Lobster Tail 7 oz  
*potato confit lightly fried Greek honey-mustard aioli*

Twin Beef Tenderloin Medallions "Au Poivre"  
*crack pepper crusted potato confit brandy green peppercorn sauce*

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### DESSERTS

*Classic* • Profiteroles  
*mini puffs vanilla bean ice cream valrhona dark chocolate sauce sugar roasted almonds*

Real Greek Yogurt • Greek Thyme Honey  
*toasted walnuts*

Tropical Cremeux  
*mango & tonka bean mousse almond coconut biscuit mandarin sorbet*

No Substitutions. Per Person. Beverages, Gratuity & Tax Not Included  
Consuming raw or undercooked meats, seafood, shellfish, poultry or eggs, may increase your risk of food borne illness.