

Mother's Day

Bubbles & Caviar

Complimentary Taittinger Champagne with À la Carte Caviar Service

Russian Osetra 1 oz mkt - Siberian Baerii 1 oz mkt - Kaluga Huso Hybrid "The New Beluga" 1 oz mkt
crème fraîche chives mini blinis

Endless Cocktails 32.

Mimosa • Bloody Mary • Santorini Assyrtiko • Chardonnay • Rose' • Cabernet

APPETIZER

Lobster Bar Lobster Bisque Au Cognac

*Crisp Thin French Smoked Salmon Tarte
crème fraîche red onion capers*

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

*Specialty • Mediterranean Octopus Char-Grilled
pickled red onion ev olive oil Santorini capers Greek olives*

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

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

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

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ENTREE

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

*Faroe Islands Salmon Sauteed "Unilateral"
lemon ev olive oil garnish of fresh apple kale salad*

*Fresh Lobster Morsels, Crab & Shrimp "Chopped Salad"
lemon basil dressing triple cream blue cheese wedge*

*Specialty • Whole "Chili Lobster Toast" & Egg
shell-off mild chili lobster sauce soft cooked egg hollandaise shishito peppers*

*All Jumbo Lump "Crab Cake Benedict" - Deconstructed
brioche toast lemon dill hollandaise Nueske bacon*

*Nova Scotia • Whole Butter Braised "Lobster Benedict"
shell-off brioche toast slow cooked egg hollandaise*

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

*"Steak & Egg" Béarnaise
petite filet mignon bernaise sauce crisped potato cakes*

*Twin Beef Tenderloin Medallions "Au Poivre"
light cracked pepper crust potato confit brandy green peppercorn sauce*

Steak & Lobster

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

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DESSERT

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

*Chocolate Caramelo
chocolate gelato chocolate almond tuille*

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

Three Courses 59. / Under 12yr 38.

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.