

APPETIZERS

<i>Lobster Dumplings</i> with fennel and tomato	\$8.75
<i>Seafood Gumbo</i>	\$6.75
<i>Smoked Sizzling Oysters</i>	\$7.50
<i>Seafood Coctel Veracruz</i>	\$8.50
<i>Crispy Fried Maine Lobster Tail</i> with remoulade cole slaw	\$12.50
<i>#1 Yellowfin Tuna Tartare</i> Wasabi vinaigrette, seaweed salad	\$7.50
<i>Soft Shell Crab</i> crispy with creamy brown butter and cashews.....	\$9.50

SALADS

<i>Field Lettuces w/Apples & Toasted Pecans</i> marinated red onions, buttermilk bleu cheese dressing	\$6.25
<i>Creole Tomato & Cucumber</i> Vidalia onions, Maytag Blue Cheese, sherry vinaigrette	\$5.75
<i>Spinach and Goat Cheese Salad</i> Balsamic strawberries, walnuts and mango	\$6.25

ENTREES

<i>Bouillabaisse</i> Lobster, clams, scallops, mussels, shrimp, white fish in a rich saffron lobster broth.....	\$28.50
<i>Short Smoked Canadian Salmon</i> with thin beans and roasted corn butter	\$21.50
<i>Ribeye</i> USDA Prime with grilled green onion and Brabant potatoes.....	\$28.50
<i>Crispy Duck Breast</i> with confit of leg & thigh served w/boudin, balsamic strawberries & mashed sweet potatoes ..	\$19.50
<i>Cashew and Peppercorn Crusted Swordfish</i> with mashed potatoes and veal jus	\$24.50
<i>American Red Snapper</i> sautéed and served with mashed potatoes and crawfish etouffee	\$24.50
<i>Chilean Sea Bass</i> braised in a hot and sour shrimp stock with sesame spinach	\$29.50
<i>#1 Yellowfin Tuna</i> seared rare, sesame crusted served with Asian slaw, ginger and wasabi	\$28.50
<i>Horseradish Crusted Drum</i> with truffled potato sauce and crispy parsnips	\$19.50
<i>Wood Grilled Rainbow Trout</i> buttered spinach, shiitakes, oysters & Tasso ham.....	\$23.50
<i>Gulf Lemonfish</i> wood grilled with polenta, Puttanesca & shaved Reggiano.....	\$24.50
<i>New Bedford Sea Scallops</i> wood grilled, with mushroom risotto and mushroom butter	\$25.50
<i>Whole Roasted Striped Bass</i> with curried basmati and grilled banana	\$26.50
<i>Wood Grilled Bluefin Tuna</i> Grilled Portabellas, creamed leeks, veal jus	\$28.50
<i>New Zealand John Dory</i> Meyer lemon rounds, crispy capers, brown butter	\$27.50
<i>Scamp Grouper</i> sautéed with lump crab crust, asparagus, lobster butter.....	\$24.50



DESSERTS

<i>Apple Pie</i>	\$7.75
<i>Marscapone Cheesecake</i>	\$6.75
<i>White Chocolate Caramel Bread Pudding</i>	\$6.75
<i>Crème Brulee</i>	\$7.75
<i>Grand Marnier Chocolate Mousse</i>	\$6.25
<i>Lemon Tart</i>	\$5.75
<i>Molten Center Chocolate Cake</i>	\$7.75