



## STARTERS

<b>Seafood Trio</b>	<b>16</b>
Poached and chilled Gulf shrimp, blackened scallops with blood orange glaze and locally smoked fish dip served with crackers	
<b>Seared Scallops</b> 	<b>15</b>
Fire grilled scallops with coconut curry, mango chutney and fresh cilantro	
<b>Crab Cakes</b>	<b>15</b>
Our scratch made crab cakes packed with lump crab meat, citrus vinaigrette, with baby arugula, jicama slaw and our creamy bistro sauce	
<b>Malibu Island Shrimp</b>	<b>14</b>
Crispy coconut & Malibu rum dipped shrimp with Thai chili sauce	
<b>Tuna Sashimi</b> **	<b>15</b>
Ahi tuna, guacamole, wontons, cilantro crème fraiche and scallions in a citrus ponzu sauce	
<b>Escargot</b> 	<b>13</b>
One dozen escargot—6 garlic herb butter and 6 gorgonzola peppercorn béchamel with toast points* <i>*Substitute for Gluten Free Crackers for \$2</i>	
<b>Shrimp Cocktail</b> 	<b>13</b>
Poached jumbo shrimp served chilled with a cocktail sauce and lemon	
<b>Calamari</b>	<b>13</b>
Lightly fried calamari drizzled with pickled vegetables, hot honey and our creamy bistro horseradish	
<b>Charcuterie Plate</b> 	<b>Small 16      Large 22</b>
Sopressata salami, Spanish chorizo, aged sharp cheddar, cheese of the moment, raspberry jelly, fresh berries, marinated olives, and served with crackers* <i>*Substitute for Gluten Free Crackers for \$2</i>	

## SOUPS

	Cup	Bowl
<b>New England Clam Chowder</b>	6	9
Thick 'n creamy—and loaded with baby clams		
<b>Soup of the Moment</b>	6	9
Ask your server for our soup of the day		



Sorry, no split plates allowed. A 20% Gratuity will be added to parties of 6 or more.

\*\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.



All entrees include fresh tossed salad and freshly baked rolls

## SURF & TURF

### Steak & Scallops\*\*

Our signature steak fire grilled, topped with scallops and béarnaise sauce served with mashed potatoes and sautéed vegetables—*Add on: Sautéed mushroom & onions 3 - Red Wine demi glace 3 - Oscar 9*

6oz Filet Mignon 42 | 14oz NY Strip 44 | 14oz Ribeye 45

### Steak & Shrimp\*\*

Our signature steak fire grilled, topped with jumbo shrimp and béarnaise sauce served with mashed potatoes and sautéed vegetables—*Add on: Sautéed mushroom & onions 3 - Red Wine demi glace 3 - Oscar 9*

6oz Filet Mignon 41 | 14oz NY Strip 39 | 14oz Ribeye 38

## HAND CUT STEAKS

### Filet Mignon\*\*

36

8-ounce tenderloin charbroiled served with mashed potatoes and sautéed vegetables  
- *Add on: Sautéed mushroom & onions 3 - Red Wine demi glace 3 - Oscar 9*

### New York Strip\*\*

34

14-ounce cut from the short loin charbroiled over an open flame served with mashed potatoes and sautéed vegetables - *Add on: Sautéed mushroom & onions 3 - Red Wine demi glace 3 - Oscar 9*

### Ribeye Steak\*\*

35

14-ounce cut seasoned and grilled to your liking and served with mashed potatoes and sautéed vegetables - *Add on: Sautéed mushroom & onions 3 - Red Wine demi glace 3 - Oscar 9*

## CHICKEN

### Chicken Madeira

26

Sautéed chicken breast with wild mushrooms, tomatoes and Asiago cheese finished in a Madeira wine sauce and served over mashed potatoes and Chef's seasonal vegetables.

### Chicken Primavera

25

Seared boneless chicken breast with broccoli, zucchini, yellow squash, tomatoes and roasted red peppers tossed in a creamy alfredo sauce over farfalle pasta\* *\*Substitute Gluten Free Pasta for \$3*



Sorry, no split plates allowed. A 20% Gratuity will be added to parties of 6 or more.

\*\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.



All entrees include fresh tossed salad and freshly baked rolls

## SEAFOOD SPECIALTIES

<b>Chilean Sea Bass Oscar (Seasonal)</b>	<b>38</b>
Seared Chilean Bass topped with crabmeat, fresh asparagus, and béarnaise sauce served with mashed potatoes	
<b>Lobster Pasta</b>	<b>36</b>
Succulent lobster tail meat, wild mushrooms, baby spinach, tomatoes in an alfredo sauce over farfalle pasta* <i>*Substitute Gluten Free Pasta for \$3</i>	
<b>Gulf Grouper (Seasonal)</b>	<b>34</b>
Fresh pan seared Cajun blackened Gulf grouper topped with a citrus beurre blanc, and served with crab mashed potatoes, pineapple salsa, balsamic glaze and sautéed vegetables	
<b>Salmon Martinique</b>	<b>29</b>
Fire grilled farm raised salmon with flash fried artichoke hearts, sundried tomatoes and capers finished in a Dijon cream sauce and served with rice and sautéed vegetables	
<b>Cajun Gulf Snapper</b>	<b>34</b>
Pan seared Cajun Gulf Snapper with cheddar jalapeno grits, lobster sauce with brandy and simmered collard greens	
<b>Mahi Mahi</b>	<b>32</b>
Grilled Mahi Mahi filet with Jamaican jerk spices, with shaved brussel sprouts, pork belly chimichurri and served with rice and sautéed vegetables	
<b>Cajun Feast</b>	<b>34</b>
Scallops, shrimp, crawfish, and andouille sausage with peppers, onions, and smoked okra in a Cajun tomato sauce over island rice	
<b>Crab Ravioli</b>	<b>32</b>
Blue crab ravioli sautéed with shrimp, scallops, tomatoes and asparagus in a roasted red pepper saffron cream sauce	
<b>Wild Mushroom Portabella Ravioli</b>	<b>23</b>
Portabella ravioli with sautéed spinach in a light tomato sauce with fresh basil	
<b>Mediterranean Shrimp</b>	<b>26</b>
Jumbo shrimp, roasted red peppers, tomatoes, kalamata olives and artichoke hearts sautéed in garlic butter and a white wine reduction and topped with feta cheese, fresh basil and oregano served over Zucchini noodles	

## SIDES

Side House Salad or Caesar Salad	6
Fresh Vegetables	6
Mashed Potatoes	6
Parmesan Truffle Bistro Fries	6
Island Rice	6
Asparagus	8



Sorry, no split plates allowed. A 20% Gratuity will be added to parties of 6 or more.

\*\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

# WINE

## WHITE

	Glass	Bottle
Chardonnay, Mō zāik (California)	9	
Chardonnay, Bianchi (California)	10	41
Chardonnay, Kendall Jackson (California)	12	45
Chardonnay, Reata (California)	14	70
Chardonnay, Louis Jadot (France)	14	49
Pinot Grigio, Coastal Vines (California)	9	
Pinot Grigio, Ecco Domani (Italy)	10	41
Pinot Grigio, Maso Canali (Italy)	12	49
Pinot Grigio, Terlato (Italy)		80
Sauvignon Blanc, Mō zāik (California)	9	
Sauvignon Blanc, Clifford Bay (New Zealand)	10	41
Sauvignon Blanc, Patient Cottat (France)	11	41
Sauvignon Blanc, Crossing (New Zealand)	12	52
Sauvignon Blanc, Honig (California)	13	54
Riesling, Chateau Ste Michelle (Washington)	10	41
White Zinfandel, Coastal Vines (California)	9	
White Zinfandel, Beringer (California)	10	36
Chenin Blanc Viognier, Pine Ridge (Napa Valley, California)	11	45
White Blend, Conundrum (California)	12	49
Moscato, Mirassou (California)	10	41
Rosé, Charles & Charles (Washington)	10	50

## RED

	Glass	Bottle
Cabernet Sauvignon, Mō zāik (California)	9	
Cabernet Sauvignon, J. Lohr (California)	11	41
Cabernet Sauvignon, Kenwood Vineyards (California)	11	55
Cabernet Sauvignon, Uppercut (California)	12	45
Cabernet Sauvignon, Concha Y Toro (Chile)	14	49
Cabernet Sauvignon, Indian Wells (Washington)		70
Merlot, Coastal Vines (California)	8	
Merlot, Bogle (California)	9	36
Merlot, Cartlidge & Browne (California)	11	45
Pinot Noir, Mō zāik (California)	9	
Pinot Noir, Underwood Cellars (Oregon)	9	36
Pinot Noir, Cartlidge & Browne (California)	10	36
Pinot Noir, Nielson (California)	12	58
Malbec, Trivento (Argentina)	9	36
Chianti, Ruffino (Italy)	9	36
Petite Sirah, Michael David (California)	11	45
Red Blend, Campo Viejo Reserva (Spain)	12	58

## Champagne & Sparkling Wines

	Glass	Bottle
Dom Perignon Cuvee (France)		250
Nicolas Feuillatte (France)		125
Moet Imperial Brut (France)		98
Martini & Rossi Asti Spumante (Italy)		58
Riondo Prosecco Spumante (Italy)		45
Korbel Brut (California)		41
Bolla Procecco (Italy)	9	38
House Champagne (California)	7	31