



APPETIZERS

She Crab Soup topped with crab meat *gf*

House Salad carrots, tomatoes, radish, red onions, lemon herb vinaigrette *gf*

Arugula Salad apple, cranberry, toasted pecans, goat cheese, champagne vinaigrette *gf*

Tuna Sashimi* ponzu, red onion, scallion, sesame *gfo*

Lobster & Shrimp Potstickers ponzu sauce, scallions

Fried Calamari horseradish aioli & sweet chili dipping sauce

CHEF'S COMPOSITIONS

Grilled Salmon roasted tomato farro, asparagus, lemon buerre blanc *gfo*

Seared Crab Cakes corn & sweet potato salad, chipotle lime aioli, queso fresco

Crispy Skin Rockfish lima beans, corn & tomato succotash, lardons,
pickled red onions *gf*

Poached Lobster Tail roasted potatoes, asparagus, lemon butter *gf*

Filet & Lobster Tail* whipped potatoes, asparagus, drawn butter *gf*

Shrimp & Scallops orange sticky rice, sauteed vegetables, soy ginger butter *gfo*

Petit Filet Mignon* whipped potatoes, asparagus, rosemary demi-glace *gf*

Steamed Seafood Combo crab legs, shrimp, Chesapeake oysters, clams, corn,
roasted potatoes *gf*

DESSERTS

Key Lime Pie graham cracker crust and whipped cream

Brownie Sundae vanilla ice cream, chocolate ganache, whipped cream

Fresh Fruit Bread Pudding creme anglaise, whipped cream

Sorbet chef's selection, two scoops *gf*

Vegetarian Option Available Upon Request