

February 14th, 2018
Valentine's Dinner

A la Carte Menu

Chef's Inspired 1st Course Offerings

Crab Bisque

Traditional crab bisque. 7/9

Grilled Endive and Crab

Grilled endive with radicchio and arugula, topped with candied spiced pecans and goat cheese, tossed with lemon thyme vinaigrette, topped with chilled lump crab. 14 Without crab 10

Seafood Lovers Sampling

4 shrimp cocktail, 2 crab balls, 2 raw oysters. 16

Ahi Tartar

Ahi tuna marinated with soy ginger sauce, served with three pepper slaw and pineapple salsa, with house fried wonton chips. 12

Asparagus Lovers

Lightly battered and fried fresh asparagus served with a fresh lemon parsley aioli. 10

Smoked Bluefish

Traditional smoked bluefish with toasted baguette, fresh pickled carrots and red onion, and house tiger sauce. 14

Chef's Entree Selections

Roasted Pasta Primavera

Fresh Papparredelle pasta with sautéed, grilled eggplant, squash, roasted peppers, spinach in a rich cream sauce with a little heat *
*may substitute marinara for the sauce. 15

Stuffed Cajun Salmon

Hand butterflied fresh salmon, filled with a seafood stuffing; breadcrumbs, bits of scallops, shrimp and crab, topped with a our Cajun cream sauce, broiled. Accompanied by garden rice and steamed green beans. 24

Rockfish Oscar

Broiled fresh rockfish topped with lump crab, tarragon Bearnaise, and served with Jasmine rice and fresh asparagus. 28

Prime Rib (available on February 14th only)

(14 oz) Seared with a savory crust, slow roasted to perfection.
Cut to order, and served with pan dripping au jus, creamy horseradish sauce, accompanied by house champ mashed potatoes and steamed Irish vegetable. 25
** We suggest this dish be served medium to rare.

Boru Strip

(12 oz) Hand-cut New York Strip topped with blue cheese and chive compound butter, served with loaded baked potato and grilled asparagus. 26

Additional Suggested Dinner Enhancements

**items are additions to above selections, not substitutions-thank you for your understanding

Potatoes Au-Gratin, baked with rich Béchamel and Cheese. 6

Grilled Asparagus 3

Grilled Shrimp (4) 9

Petit Lump Crab Cake (3 Oz) 8

Ask your server for our special selection of featured desserts from local artisanal bakeries.

Menu items prepared daily, subject to availability. Thank you for your understanding.