


❁ RARE SEARED AHI TUNA 14
coated in tuxedo sesame seeds & seared,
served with crispy wontons & cusabi sauce

STUFFED PEPPERS  9
cherry pepper halves stuffed with prosciutto & provolone cheese
topped with capers & served with bread

SEAFOOD COCKTAIL  21
colossal crab, shrimp, cocktail sauce

BACON WRAPPED SCALLOPS  14
scallops wrapped in bacon, char-grilled until crispy
& served with an apricot glaze

BULBS

-APPETIZERS-

❁ LAMB LOLLIPOPS  16
4 garlic & rosemary seasoned lamp pops
cooked to order with mint yogurt


STUFFED MUSHROOMS 12
silver dollar mushrooms stuffed with mild Italian sausage,
bread crumbs, & parmesan, topped with a mornay sauce


CRAB CAKES 16
2 house made crab cakes served with roasted red pepper aioli

FRENCH ONION SOUP 6
SOUP DU JOUR market price

BUDS

-SOUP & SALAD-


SEAFOOD SALAD  22
lobster claw meat, colossal crab, & shrimp on a bed of
mixed greens, tomatoes & cucumber with a lemon vinaigrette

❁ WINTER SALAD  16
filet mignon cooked to your liking & grilled chicken breast
atop mixed greens, tomatoes, red onion, candied pecans,
dried cranberries, apples slices, & crumbled bleu cheese
—your choice of dressing

BLEU CHEESE | RANCH | VIDALIA ONION | 1,000 ISLAND | ORANGE VINAIGRETTE
CARIBBEAN MANGO VINAIGRETTE

PANZANELLA SALAD 8
bell peppers, tomatoes, & black olives dressed
in a white wine & basil oil served with crostini


CAESAR SALAD (HALF)6/(FULL)10
romaine lettuce, house made croutons, shaved parmesan cheese
with house made Caesar dressing
—ADD ANCHOVIES


QUINOA & MANGO SALAD  8
quinoa, mango, green onion, & dried cranberries
tossed with a dijon white wine vinaigrette

MARINATED ANTIPASTO  10
fresh mozzarella balls, artichoke hearts, tomatoes,
& kalamata olives in a balsamic vinaigrette

❁ STRIP STEAK  34
one-inch, 14 oz. hand-cut strip steak grilled to your liking
& topped with herbed garlic butter—choice of two sides

❁ DEVILED MEDALLIONS  6oz 32 9oz 39
medallions of filet mignon cooked to your liking served
with a balsamic red wine reduction, sun dried tomatoes,
& red pepper flakes—choice of two sides

COLOSSAL CRAB  41
sautéed colossal crab in white wine, butter, & Old Bay
—choice of two sides

❁ TUNA STEAK  30
pan seared tuna steak topped with a tomato & caper sauce
—choice of two sides

SHRIMP & ZUCCHINI FETTUCCINI  28
jumbo shrimp sautéed with red onion, lemon oil, zucchini,
& red pepper flakes served with fettuccini pasta

BRUSCHETTA STUFFED PORTABELLA   14
two portabella mushrooms stuffed with tomato, basil,
& red onion topped with balsamic glaze—choice of two sides

CHICKEN FRANCAISE 22
lightly coated & pan fried chicken breast with a white wine,
lemon, & butter sauce—choice of two sides


COD WITH ROASTED TOMATOES 22
pan seared cod filet in basil oil topped with tomato halves
& crostini—choice of two sides

❁ FILET MIGNON  6oz 29 9oz 36
topped with herbed garlic butter—choice of two sides
ADD CRAB market price ADD LOBSTER market price

BLOOMS


-ENTRÉES-

❁ RACK OF LAMB  39
goat cheese & rosemary crusted lamb grilled to you liking
—choice of two sides


TWIN LOBSTER TAIL  market price
2, 6-7 oz cold water lobster tails with drawn butter
—choice of two sides

HALIBUT DE PROVENCE 32
pan fried halibut fillet seasoned with herbes de Provence
—choice of two sides

COD PICCATA 22
pan fried filet of cod served in a lemon-butter sauce
with capers & parsley—choice of two sides

❁ SALMON  29
pan seared salmon filet served with an orange
& balsamic glaze—choice of two sides

SEARED SCALLOPS 32
pan seared horseradish crusted scallops on top
of a dijon Beurre blanc—choice of two sides

CHICKEN APRICOT  22
chicken breast seared to a golden brown topped with
an apricot glaze—choice of two sides

CHICKEN PARMESAN 22
lightly breaded, seasoned chicken breast fried to a golden brown,
topped with homemade sauce & mozzarella cheese
then baked to perfection—choice of two sides

PASTAS

BAKED ZITI 13 ADD MEATBALLS 16
ziti tossed with ricotta, marinara & topped
with mozzarella then baked until golden brown

BOLOGNESE (HALF)9/(FULL)16
a mixture of beef, pork, & veal served over pappardelle pasta

SHORT RIB RAVIOLI (HALF)9/(FULL)16
finished with a red wine mushroom cream sauce,
topped with parmesan

PASTA with MEATBALLS 16
marinara & meatballs over
your choice of angel hair, fettuccini or ziti

CHEESE RAVIOLI 16 ADD MEATBALLS 19
house made & topped with marinara & parmesan

BUTTERNUT SQUASH RAVIOLI (HALF)9/(FULL)16
mascarpone & squash stuffed ravioli served in
a brown butter sauce with fried sage & toasted amaretti cookies

❁ CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

GLUTEN-FRIENDLY 

VEGAN 

SPICY 