

STARTERS

Scallop Prosciutto
Bleu
\$16

Jolly Roger Oysters
\$15 half \$20 doz

Crab Artichoke Dip
\$16

Calamari
\$14

Teriyaki Steak and
Mango
\$14

Garlic Parmesan
Fries
\$9

SALADS - SOUP

Garden Salad
\$7

Arugula Nut Bleu
Salad
\$9

Clam Chowder
\$7

Caesar Salad
\$8

Saltwater Romain
Wedge
\$9

Daily Soup
\$6

PASTAS

Brown Butter
Almond Halibut
\$28

Bleu Scallop
Carbonara
\$29

Seafood Scampi
\$28

Tomato Garlic
Primavera
\$15

Chicken Garlic
Cream
\$18

Beef Mushroom
Stroganoff
\$18

Ask your server about gluten free options

STEAKS AND MORE

Served with garlic mashed potatoes, demi glace and smoked shallot and garlic steak butter

House Cut Rib Eye

\$34

Lump Crab Filet Mignon

Medallions

\$32

Bacon Wrapped Filet Mignon

\$25

Flat Iron

\$18

Steak and Jumbo Prawns

Flat Iron \$29 Bacon Filet Mignon \$35

New York Striploin

\$28

Chicken Picatta

\$20

SEAFOOD

Served with jasmine rice

Seafood Mixed Grill

Halibut, Prawns and Scallops

\$35

+ Picatta or Provençal +

Picatta

Choice of - Halibut Scallops Prawns

\$29

Provençal

Choice of - Halibut Scallops Prawns

\$29

Crab Topped Halibut

beurre blanc - crispy leeks - shatter

\$35

Thai Curry Jumbo Prawns

prawns - yellow curry - vegetables

\$29

Arugula Nut Bleu Halibut

almonds - bleu crumble - beurre blanc
balsamic shatter - green apple vinaigrette

\$28

Seafood Bouillabaisse

tomato and saffron fish and shellfish stew

\$40

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.