



STARTERS

Lobster Bisque 10	One True Love Salad 11 mixed greens, strawberries, cucumbers, toasted almonds, red onion, crispy goat cheese, honey balsamic vinaigrette
Honey & Feta Brussel Sprouts 18 lightly fried, almonds, honey, feta	Filet Mignon Spring Rolls 19 sautéed onions, red peppers, cheddar, chili sauce
Lump Crab Cocktail 20 lump crab, avocado, jalapeño, shallot, lime vinaigrette, toasted pita	Shrimp Avocado 20 petite shrimp, granny smith apple, mint
Tuna Poke Tacos 21 (3) avocado, pico di gallo, sriracha mayo	Coconut Shrimp 18 sweet chili sauce
Flash Fried Calamari 20 marinara sauce	Fiery Shrimp 18 flash-fried shrimp, spicy sauce
Char Grilled Octopus 25 marinated onions, capers, red wine vinaigrette	

ENTRÉES

Horseradish Crusted Salmon 31 asparagus, roasted potatoes, citrus beurre blanc	Stuffed Shrimp Royale 35 lump crabmeat stuffing, asparagus, scallion potato puree, lobster champagne sauce
Seared Sesame Ahi Tuna 34 sautéed spinach, brown rice, sweet chili sauce	Chicken Parmesan 27 linguine, mozzarella, roasted tomato sauce
Grilled Swordfish 35 asparagus, jasmine rice, caper-dill beurre blanc sauce	Penne Vodka 26 grilled chicken, san marzano tomatoes, parmesan
Grilled Bronzini 39 mixed vegetables, roasted potatoes, saffron-lemon vinaigrette	Seafood Marechiara 35 mussels, clams, linguine, scallops, tomato sauce
Chilean Sea Bass 41 brown rice, seasonal vegetables, scallions, peanuts, ginger-soy glaze	Braised Lamb Shank 34 mixed vegetables, orzo, wine demi-glaze
Seared Dayboat Scallops . . . 41 spinach-mushroom risotto, tomato- basil garnish, balsamic reduction	Boston Cod Imperial 35 lump crab crusted cod, mixed vegetables, scallion potato puree, lobster champagne sauce
10 oz. Filet Mignon 55 asparagus, scallion potato puree, merlot demi glaze	Gorgonzola NY Strip 45 caramelized onions, mixed vegetables, roasted potatoes, merlot demi glaze