

Happy Easter

Menu Subject to Change

Starters

Lobster Sticks

South African lobster meat, tempura battered,
sweet chili dipping sauce

Crab Eggrolls

lump crab, honey-soy cream cheese, spinach,
sweet chili dipping sauce

Coconut Shrimp

hand breaded, malibu crusted,
orange marmalade

Bang Bang Shrimp

tempura shrimp, honey sriracha aioli

Beef Tartare

hand cut raw filet mignon, capers, red onion, dijon mustard,
olive oil, sea salt, served with house chips

Beck's Sampler

bacon wrapped scallops, clams casino,
crab stuffed mushrooms

Flash Fried Calamari

blistered peppadews,
pomodoro & scallion aioli

Clams Casino

baked clams stuffed with diced peppers,
onions, bacon & parmesan cheese

RAW OYSTERS

Barstool Cocktail

Rustico Bay, PEI
small, crisp, clean finish,
moderate brine

Eel Lake

Eel Lake, Nova Scotia
small, crunchy texture,
grassy finish

Lucky Lime

New London Bay, PEI
medium, stronger brine, balanced,
mild citrus flavor

Lobster Bisque

cup / bowl

Caesar Salad

romaine, croutons, shredded asiago

Jumbo Shrimp Cocktail

four jumbo shrimp
served with cocktail sauce

Baked French Onion Crock

House Salad

mixed greens, carrots, cucumber,
cherry tomatoes

Roasted Beet & Squash Salad

red & golden beets, delicata squash, whipped goat cheese, candied walnuts

Entrées

add a house salad +5

shared entrée +5

Bronzed Chilean Sea Bass

crispy brussel sprouts, sautéed mushroom medley,
porcini butter, sautéed green beans
add jumbo lump crab

Lobster Francaise

egg battered South African lobster tail loins, mushrooms,
red onions, tomatoes, ricotta ravioli, lemon caper beurre
blanc, sautéed green beans

Lobster & Shrimp Scampi

sautéed shrimp, house made pasta, garlic lemon butter,
topped with a 4.5oz. lobster tail, sautéed green beans
add jumbo lump crab

Pan Seared Truffle Scallops

pan seared scallops, creamy risotto with mushrooms,
asparagus, shallots, white truffle oil, sautéed green beans

Red Wine Braised Short Rib

parsnip purée, mashed potatoes,
sautéed green beans

the following entrées are served with Lehigh Gold mashed potatoes or baked potato, and sautéed green beans

Surf & Turf

4.5oz. South African tail, 8oz. filet mignon

Ala Johannesburg
stuffed lobster tail topped with
Cooper cheese & hollandaise sauce
stuffed with crab imperial

Jumbo Lobster Tail

8oz. South African tail, brown butter

Ala Johannesburg
stuffed lobster tail topped with
Cooper cheese & hollandaise sauce
stuffed with crab imperial

Filet Mignon

8oz. center cut, balsamic brown butter
sautéed mushrooms & onions

Twin Maryland Crab Cakes

Award Wining! broiled, housemade tartar

Gold Broiled Seafood Combo

crab cake, crab imperial stuffed shrimp,
cod, sea scallops

Silver Broiled Seafood Combo

broiled crab cake, sea scallops,
jumbo shrimp, lemon butter