

# Happy Mother's Day

## Starters

### Crab Eggrolls 18

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

### Flash Fried Calamari 16

*blistered peppadews,  
pomodoro & scallion aioli*

### Coconut Shrimp 15

*hand breaded, malibu crusted,  
orange marmalade*

### Black Garlic Mussels 14

*mussels, brown butter black garlic  
broth, grilled batard*

### Lobster Bisque

*cup 9 / bowl 12*

### Caesar Salad 10

*romaine, croutons, shredded asiago*

### Strawberry & Arugula Salad 16

*arugula, fresh strawberries, red onions, cucumbers, feta cheese, roasted pecans, balsamic vinaigrette*

### Beck's Sampler 18

*bacon wrapped scallops,  
clams casino,  
crab stuffed mushrooms*

### Clams Casino 16

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

### Bang Bang Shrimp 16

*tempura shrimp, honey  
siracha aioli*

### Jumbo Shrimp Cocktail 15

*four jumbo shrimp  
served with cocktail sauce*

### Baked French Onion Crock 10

### House Salad 8

*mixed greens, carrots, cucumber,  
cherry tomatoes*

## Entrées

*add a house salad +5  
shared entrée +5*

### Salmon Oskar 49

*grilled salmon, jumbo lump crab,  
hollandaise, asparagus, served over risotto*

### Lobster Francaise 49

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

### Lobster & Shrimp Scampi 49

*sautéed shrimp, linguine, garlic lemon  
butter, topped with a 4.5oz. lobster tail  
jumbo lump crab +22*

### Pan Seared Truffle Scallops 49

*pan seared scallops, creamy risotto with  
mushrooms, asparagus, shallots, white  
truffle oil*

### Half Roasted Chicken 32

*seasonal vegetables, wild garlic salsa verde, chicken jus  
the following entrées are served with mashed or baked potato, and fresh green beans*

### Surf & Turf 74

*4.5oz. South African tail, 8oz. filet mignon  
Ala Johannesburg +10  
stuffed lobster tail topped with  
Cooper cheese & hollandaise sauce  
stuffed with crab imperial +8*

### Jumbo Lobster Tail 60

*8oz. South African tail, brown butter  
Ala Johannesburg +18  
stuffed lobster tail topped with  
Cooper cheese & hollandaise sauce  
stuffed with crab imperial +14*

### Filet Mignon 50

*8oz. center cut, balsamic brown butter  
sautéed mushrooms & onions +4  
oskar style +26*

### Twin Maryland Crab Cakes 50

*Award Wining! broiled, housemade tartar*

### Gold Broiled Seafood Combo 52

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

### Silver Broiled Seafood Combo 44

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

\*All menu items are cooked to order. Consuming raw or undercooked meats  
or shellfish may increase your risk of food borne illness.  
Allergy Warning: Menu items may contain or come into contact with wheat, eggs, nuts and milk.  
Ask our staff for more information.