



FRESH LOBSTER

*LOCAL SPINY TAIL SIMMERED IN BEER CILANTRO AND LIME BROTH
WITH ROASTED GARLIC HERB FINGERLING POTATOES AND SEASONAL MIXED GREENS*

MARKET PRICE

OR ADD

STUFFED WITH DIVER SCALLOPS, SHRIMP AND CRAB - \$18

CIOPPINO

*FRESH DIVER SCALLOPS, MUSSELS, CLAMS, SHRIMP AND FISH DU JOUR
SIMMERED IN SMOKY TOMATO BROTH
WITH FRESHLY-BAKED ROSEMARY BREAD*

\$45

AHI TUNA

*PAN-SEARED AND DRIZZLED IN LIME PONZU
WITH WASABI MASHED POTATOES AND SEAWEED SALAD*

\$42

FRESH DIVER SCALLOPS

PAN-SEARED

WITH CREAMY SAFFRON AND PARMESAN RISOTTO

\$38

SKIN-ON SNAPPER

FRESH PAN-SEARED FILET

WITH ROASTED GARLIC HERB FINGERLING POTATOES AND SEASONAL MIXED GREENS

\$36

CUMIN-COATED MAHI

FRESH PAN-SEARED FILET

WITH ROASTED GARLIC HERB FINGERLING POTATOES AND SEASONAL MIXED GREENS

\$34

BLACKENED GROUPEL

FRESH PAN-SEARED FILET RUBBED IN LOCAL SPICES

WITH ROASTED GARLIC HERB FINGERLING POTATOES AND SEASONAL MIXED GREENS

\$32

LOBSTER MAC & CHEESE

*SAUTÉED MAINE CLAW AND KNUCKLE MEAT
IN CREAMY CHEDDAR
AND PARMESAN SAUCE
THEN STIRRED INTO PASTA*

\$38

SHRIMP & GRITS

*SAUTÉED SHRIMP AND
APPLEWOOD-SMOKED BACON
IN SPICY CARIBBEAN CREOLE
CHEDDAR SAUCE
THEN STIRRED INTO GRITS*

\$32