



Valentine's Day Menu

Appetizers

Mussels Rockefeller

New Zealand green shell mussels with spinach, bacon, and Pernod cream 14

Jumbo Shrimp Cocktail

(3) Jumbo shrimp served with homemade cocktail sauce 16

Scallops Wrapped in Bacon

(4) Fresh local sea scallops broiled and served with creamy horseradish aioli 12

Artichoke and Spinach Dip

Served warm with homemade tortilla chips 11

Homemade Fried Mozzarella

Hand cut and herb panko breaded 10

Fried Calamari

Dusted rings, lightly fried, and served with coconut Thai chili and marina sauces 14

Soups

Clams Casino

A creamy version of the classic appetizer

Tomato Red Pepper Bisque

Fire roasted with fresh herbs and garlic cream

Entrees

All entrees served with choice of soup, or garden or Caesar salad

Honey Hoisin Duck

A crispy half duck finished with a honey hoisin sauce.
Served over jasmine rice and sauteed julienne vegetables. 37

Herb Grouper

Fresh grouper filet lightly breaded and pan roasted, served over balsamic glazed spinach and roasted fingerling potatoes. Finished with jumbo lump crab in a plum tomato basil sauce. 37

Jail Island Salmon

Fresh from the East coast of Canada, pan blackened, topped with crumbled gorgonzola cheese, and served over jasmine rice and sauteed baby spinach. Finished with a cabernet reduction. 29

Barramundi

Parmesan and garlic encrusted and pan seared.
Topped with baby arugula and served over creamy garlic risotto. 32

Prime Rib

14 oz. slow roasted prime rib. Served with a baked Idaho potato and sauteed julienne vegetables. 35

Surf and Turf

Grilled 6 oz. center cut filet mignon, paired with a 4 oz. butter poached Maine lobster tail.
Served with rosemary garlic fingerling potatoes and sauteed julienne vegetables. 56

Butternut Squash Ravioli

Tender butternut squash ravioli in a parmesan and sage brown butter sauce. 24

Golden Tilefish

Fresh golden tilefish, pan seared and finished with a lemon butter caper sauce.
Served over jasmine rice and sauteed julienne vegetables. 32

Chicken Parmesan

Tender chicken breast, hand breaded and lightly fried.
Topped with mozzarella cheese and marinara. Served with a side of linguini. 26

Stuffed Scallops

Fresh local seas scallops, layered with jumbo lump crab imperial, broiled and finished with hollandaise sauce. Served with jasmine rice and sauteed julienne vegetables. 36

Desserts

\$9

Peanut Butter Explosion

Chocolate candy bar bottom topped with peanut butter ganache and a mound of chocolate mousse.
Coated in chocolate ganache and finished with chopped peanuts and peanut butter sauce.

Raspberry Swirl Cheesecake

Creamy vanilla cheesecake marbled with raspberry puree and sitting on a buttery graham cracker crust.

Tiramisu

Vanilla cake soaked with espresso and Kahlua and filled with sweet cream cheese and mascarpone mousse. Dusted with cocoa powder and topped with a chocolate bean.

Dark Side of the Moon Cake

Fudge cake soaked with coffee liqueur and filled with chocolate mousse.
Dipped in rich French ganache and finished with chocolate curls and a crescent moon.

Salted Caramel Brownie a la Mode

Double fudge, warm brownie topped with salted caramel and vanilla bean ice cream.