

## Dinner Specials

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### Surf and Turf

2-3oz tenderloins topped with béarnaise sauce; 5oz lobster tail; mashed potato, asparagus  
\$30

### Vegetarian Special

Roasted portobello, tomato and leeks sautéed with shallots and garlic finished with white wine butter sauce ~ tossed with marscapone and sundried tomato ravioli  
\$16 Add Pan Seared Scallops \$30

### Halibut Special

Pan seared with saffron risotto, asparagus and a tomato beurre blanc  
\$29

### Atlantic Salmon Special

Grilled with a teriyaki glaze drizzle with sriracha aioli ~ served with breaded potato au gratin, baby mixed lettuce wrapped in cucumber slice  
\$27

### Tuna Special

Blackened medium rare; served with steamed jasmine rice and seaweed salad ~ topped with wasabi aioli and sweet soy  
\$28

### Roasted Prime Rib (Friday and Saturday only)

Slow roasted to perfection ~ mashed potato, seasonal vegetable, au jus and popover  
\$28

### House Made White Sangria

\$9.00

## Market Prices

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### Fried Oysters

with cole slaw and fries  
\$21

### Fried Clams

with cole slaw and fries  
\$27

### Lobster

1 1/4 fresh Maine lobster served with choice of starch and fresh vegetable  
Steamed \$27 Baked Stuffed \$37

### 1 1/2 lb Steamers

\$26

## Fresh List

### Pan seared, Blackened, Grilled

Served with choice of starch and fresh vegetable

### Salmon

\$25

### Swordfish

\$28

### Tuna

\$27

### Halibut

\$28