

Dinner Specials

(Available after 4pm)

Surf and Turf

2-3oz tenderloins topped with béarnaise sauce and a 5oz oven baked lobster tail ~ mashed potato and asparagus
\$30

Halibut Special

Blackened; with roasted baby rainbow carrots, asparagus and bell pepper risotto balls, topped with one grilled shrimp and mango salsa
\$30

Atlantic Salmon Special

Potato crusted and seared with a roasted portobello mushroom, vegetable hay topped with fresh avocado and tomato beurre blanc
\$28

Scallop Special

U-10 sea scallops seared and served with roasted leek and potato croquette on creamy corn puree topped with micro beets
\$30

Yellowfin Tuna

Lemon pepper dusted and grilled medium rare, served with saffron steamed jasmine rice, seaweed salad and a beet root wasabi
\$28

Vegetarian Special

Broccoli, cauliflower, mushroom sautéed with shallots and garlic simmered in alfredo sauce served in a pie shell topped with ritz cracker crumbs and parmesan cheese
\$16 Add Pan Seared Scallops \$32

Fresh List

Pan seared, Blackened, Grilled

Served with choice of starch and fresh vegetable

Salmon
\$26

Swordfish
\$28

Tuna
\$27

Halibut
\$28

Market Prices

Fried Clams

with cole slaw and fries
\$27

Lobster

1 1/4 fresh Maine lobster served with choice of starch and fresh vegetable
Steamed \$28 Baked Stuffed \$38

Fried Oysters

with cole slaw and fries
\$21