

# Valentine's Day

Prix Fixe • 3 Course Menu • \$130 per Couple

## APPETIZERS

Choice of one appetizer for two

Lobster Bisque  
Mix Green Salad  
Dozen of Raw Blue Point Oysters  
Louisiana Peel and Eat Shrimp  
Crispy Calamari  
Buffalo Wings

## ENTRÉE

Grilled Norwegian Salmon  
Served with seasonal vegetables and red potatoes

Split Whole Lobster  
Served with corn on the cob and potato

Queen Crab  
Served with red potatoes and corn on the cob

Shrimp Trio  
Stuffed shrimp with Dungeness crab, grilled jumbo shrimp, crunchy jumbo shrimp.  
Served with vegetables and whipped potato puree.

Surf & Turf  
10 Oz. Fire-Grilled Skirt Steak & Lobster Tail, topped with cabernet demi-glaze, mashed potato and sautéed vegetables.

Chipotle BBQ Baby Back Ribs  
Served with corn on the cob and home fries.

Fire-Grilled Skirt Steak  
Grass fed skirt steak, mashed potato, garlic sautéed spinach, aromatic Au Jus sauce.

Sea Food Platter for 2 people  
Served with 1 lobster, 1 lb. of mussels, 1/2lb. of shrimp, 1lb. of snow crab, 1lb. of Jonah Claws, corn on the cob, red potatoes and garlic bread.

## DESSERT

Crème brûlée  
Sour Cream Cheese Cake  
Chocolate Lava Cake

Tax and Gratuity will be added to the bill