

Valentine's Day

Prix Fixe · 3 Course Menu · \$140 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
EXTRA UPCHARGE \$20
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