



## ~ Mains ~

All Mains Served with Organic Vegetables

### Lobster Linguine

*Spicy Cognac Rosé  
Sauce, Garlic Crostini*

\$ 28

### 8oz Pan Seared Sea Bass Patagonia Toothfish Filet

*"The King of All Fish" Citrus Butter Sauce*

\$48

### 1.5 lbs Live Nova Scotia Lobster

*Grilled, Steamed or Broiled Citrus Garlic Butter Sauce*

\$65

### 8oz Crispy Skin Canadian Salmon Filet

*Salsa Fresca, Basil Infused Extra Virgin Olive Oil*

\$24

### 1.5 lbs of Snow Crab Legs

*Citrus Butter Sauce, Garlic Crostini*

\$48

### 1.5 lbs of Jumbo King Crab Legs

*"Simply the Best Crab Legs Split for Your Eating Pleasure"*

*Citrus Butter Sauce, Garlic Crostini*

\$100

### Seafood Bounty

*A Bounty of Seafood that includes 1/2 Lobster,  
1 Diver Scallop, Crab Leg, Calamari, Mussels, Clam, 1  
Shrimp, Crispy Soft-Shell Crab Drizzled with  
Citrus Butter & Garlic Confetti*

\$75

### 7oz USDA Prime Beef Tenderloin

*Caramelized Onions, Peppercorn Jus*

\$48

### Honey and Pommery Mustard Glazed Chicken Breast

*Thyme Infused White Wine Sauce*

\$24

## ~ Add Ons ~

### Proteins

8oz Snow Crab Legs \$16	1 Big Clam \$5
1 Jumbo Shrimp \$4	Half Lobster \$32.50
1 Jumbo Scallop \$5	1 Oyster \$3.50
Calamari \$7	8oz King Crab Legs \$45
Mussels \$7	Chicken Breast \$6

### Other

Roasted Potatoes \$3	Organic Vegetables \$3
Side Linguine \$7	Side Salad \$7
Sweet Potato Frites \$6	
Garlic Focaccia \$6	