



~ Mains ~

All Mains Served with Organic Vegetables
(except Lobster Linguine)

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

\$110

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

Cold Seafood Platter (pre-order only)

*12 Simply the Best Oysters, 8pcs of Smoked
Salmon, 12pcs of Cocktail Shrimp, One Snow Crab
Cluster, Marinated Mussels, Calamari, Scallops
And Lobster Meat Salad*

\$200.00

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

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|-------------------------|-------------------------|
| 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

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