



~ Mains ~

All Mains Served with Organic Vegetables
(except Lobster Linguine)

Lobster Linguine

*Spicy Cognac Rosé
Sauce, Garlic Crostini*

\$30

**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

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	