



~ 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
Market Price

8oz Crispy Skin Canadian Salmon Filet

Salsa Fresca, Basil Infused Extra Virgin Olive Oil

\$26

1.5 lbs of Snow Crab Legs

Citrus Butter Sauce, Garlic Crostini

\$60

1.5 lbs of Jumbo King Crab Legs

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

Citrus Butter Sauce, Garlic Crostini

Market Price

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*

\$80

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 \$18

1 Jumbo Shrimp \$4

1 Jumbo Scallop \$6

Calamari \$8

Mussels \$8

1 Big Clam \$5

Half Lobster \$32.50

1 Oyster \$3.50

8oz King Crab Legs \$45

Chicken Breast \$6

Other

Roasted Potatoes \$3

Side Linguine \$7

Sweet Potato Frites \$6

Garlic Focaccia \$5

Organic Vegetables \$3

Side Salad \$7