

♥ VALENTINE'S DAY ♥

SPECIALS

STARTERS:

SHRIMP COCKTAIL \$14

Six large local shrimp cooked & served chilled
with classic red horseradish sauce

BLUEPOINT OYSTER TRIO \$14

Baked: Rockefeller - spinach, bacon Parmesan cream cheese topper

Raw: with red onion and red wine vinegar

Fried: white wine sauce

Lemon wedges & seaweed

ENTREES:

PAN SEARED HALIBUT \$30

Chunk lobster cream sauce, rice &
sautéed Swiss chard

SURF & TURF \$42

Grilled 8 oz. filet mignon - Barolo wine
sauce and lobster tail - clarified butter,
served with potatoes au gratin and
asparagus

DESSERT: Crème Brûlée \$9 Rich custard topped with a layer of caramelized sugar

