

Appetizers

Shrimp Mozzarella Cakes 14

Lemon Garlic Dill Aioli

Jumbo Lump Crab Cakes 15

Maple Dijon Sauce

***Pan-seared Sea Scallops 15**

Honey Sriracha Aioli, Teriyaki Glaze

House-Smoked Scottish Salmon 14

Lemon Dill Cream Cheese Spread, Capers,
Red Onion, Garlic Seasoned Crostinis

House-Smoked Maple Leaf Duck Breast 15

Bourbon Orange Sweet Chili Sauce, Teriyaki Glaze, Green Onions

***Steamed Black Mussels 15**

Sambuca Lemon Butter Sauce

Escargot de Bourgogne 16

Garlic Herb Butter, Garlic Seasoned Crostinis

Baked Green Hill Brie 14

Topped with Fresh Grapes, Caramelized Pecans,
Wild Honey Drizzle, Garlic Seasoned Crostinis

House-Made Lobster Bisque 12

Oyster Crackers, Sherry Drizzle

Salads

House Salad 8

Spring Mix, Caramelized Pecans, Tomatoes, Cucumbers,
Gorgonzola Cheese, Lemon Apple Cider Vinaigrette

Chopped Salad 10

Iceberg Lettuce, Tomatoes, Cucumbers, Hard Boiled Eggs,
Red Onions, Bleu Cheese Dressing

Capri Salad 10

Fresh Roma Tomatoes, Fresh Mozzarella Cheese, Basil Leaves, Balsamic Glaze,
Extra Virgin Olive Oil

Caesar Salad 10

Romaine Lettuce, Garlic Croutons, Parmesan Cheese
House-Made Caesar Dressing

Entrees

Lobster Ravioli 29

Jumbo Gulf Shrimp, Fresh Tomato Basil Cream Sauce

Linguini Pescatore 30

Black Mussels, Gulf Shrimp, Baby Clams, Sea Scallops, Grouper
Spicy Garlic Tomato Sauce

Spanish Paella 36

Saffron Bomba Rice, Gulf Shrimp, Black Mussels, Baby Clams, Chorizo Sausage, Grouper,
Baby Lobster Tail, Lemon Wedges, Hard Boiled Eggs

Scottish Salmon 29

Lobster Risotto, French Beans, Champagne Cream Sauce

Braised Pork Belly Shrimp & Grits 28

Stone-Ground Yellow Grits, Sharp Cheddar Cheese, Baby Portabella Mushrooms,
Green Bell Peppers, Green Onions

Black Angus New York Strip au Poivre 36

Black Peppercorn Cognac Cream Sauce
Served with Fingerling Potatoes and French Green Beans

Seafood Trio 35

Pan-Seared Grouper, Gulf Shrimp, Jumbo Lump Crab Cake
Almondine Butter Sauce
Served with Fingerling Potatoes and French Green Beans

***Black Angus Beef Tenderloin 47**

Red Wine Demi Glaze, Béarnaise Sauce
Served with Roasted Garlic Mashed Potatoes and French Green Beans

***New Zealand Rack of Lamb 47**

Mint Ginger Aioli
Served with Fingerling Potatoes and French Green Beans

Chilean Sea Bass Niçoise 38

Fresh Tomatoes, Capers, Calamata Olives, Parsley
Served with Fingerling Potatoes and French Green Beans

Steak Oscar 47

Sliced Beef Tenderloin over Asparagus and Garlic Mashed
Potatoes, topped with Jumbo Crab Meat and Hollandaise

Braised Beef Short Ribs 60

Red Wine Au Jus Gravy
Served with Roasted Garlic Mashed Potatoes and French Green Beans

Gratuity of 20% will be added for parties of 6 or more.

*Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish, or Eggs may increase your risk of foodborne illness.

