



## APPETIZERS

<b>* Seasonal, Fresh Premium Oysters (each)</b> Chilled and shucked to order. Seasonal Mignonette	<b>2.50</b>	<b>Crab Cake</b> Jumbo lump crab cake, citrus greens, sun dried tomato aioli	<b>14.95</b>
<b>Oysters Rockefeller (x6)</b> Baked with Gruyere and Boursin cheese, spinach and bacon	<b>17.95</b>	<b>Baked Goat Cheese</b> Bed of balsamic arugula, pickled red beets, candied pecans	<b>13.95</b>
<b>Drunken Island Shrimp</b> Sautéed in garlic, white wine, cream, butter, spices, with herb crostini	<b>15.95</b>	<b>Flash Fried Brussels Sprouts</b> House-made black garlic, ponzu, toasted hazelnuts, caramelized pears, spicy aioli	<b>12.95</b>
<b>Madfish Mussels</b> Chefs choice - Seasonal garnish and flavors, with grilled focaccia and charred lemon	<b>13.95</b>	<b>Tenderloin Bites</b> Parmesan crusted, over arugula, topped with peppercorn balsamic sauce	<b>14.95</b>

## SEAFOOD TOWERS

<b>* The Tower (Serves Two)</b> 8 oysters, 8 clams, 10 shrimp, 14 chilled mussels, fresh Gulf Ceviche	<b>75.00</b>	<b>* The Mad Tower (Serves Three to Four)</b> 16 oysters, 16 clams, 12 shrimp, chilled lobster tail, 16 chilled mussels, fresh Gulf Ceviche	<b>115.00</b>
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## SALADS

<b>Seasonal Salad (Side/Large)</b> Mixed greens, seasonal berries, pickled red onions, roasted hazelnuts, seasonal fruit vinaigrette	<b>7.95/12.95</b>	<b>Wedge Salad</b> Iceberg lettuce, pickled onions, bacon and blue cheese dressing	<b>14.95</b>
<b>Caesar Salad (Side/Large)</b> Smoked bacon, anchovies, Parmesan & croutons	<b>8.95/13.95</b>	<b>Burrata Salad</b> Sliced tomato, burrata, arugula, basil pesto and balsamic	<b>14.95</b>

**Add: chicken 11.95 | shrimp 13.95 | salmon 13.95 | tenderloin bites 14.95 | fresh local catch, grill or blackened - market price**

## FROM THE SEA

<b>Fresh, Local Catch of the Day</b> Chefs daily special preparation	<b>MARKET PRICE</b>	<b>Faroe Island Salmon</b> Wild-caught salmon, wild rice, seasonal vegetables and herb beurre blanc	<b>28.95</b>
<b>American Red Snapper</b> Pan-roasted American Red Snapper, butternut squash risotto, seasonal vegetables, mustard sauce	<b>32.95</b>	<b>Seafood Pasta</b> Sautéed Gulf Shrimp, Florida clams, scallops, and mussels. Kalamata olives, capers, roasted tomatoes, parppardelle pasta, shaved Parmesan	<b>34.95</b>
<b>Grouper &amp; Shrimp</b> Grilled Gulf Grouper, sautéed jumbo prawns, Parmesan risotto, spinach, crispy capers, tomato velouté	<b>35.95</b>	<b>Shrimp and Scallops</b> Shrimp and scallops pan seared to perfection in a white wine, over parmesan risotto and Spinach	<b>32.95</b>
<b>Thai Coconut Curry</b> Fresh, Local Catch, scallops, shrimp, mussels and Florida clams. coconut curry broth, bell peppers, onion, jasmine rice	<b>39.95</b>	<b>Lobster Tail (Single/Double)</b> Drawn butter, herb-whipped red-skinned potatoes, seasonal vegetable	<b>MARKET PRICE</b>
<b>Chilean Sea Bass</b> Teriyaki-glazed sea bass, wild rice, arugula, seasonal vegetables, orange-ginger beurre blanc	<b>48.95</b>	*Substitutions available upon request (up-charge may incur)*	

## FROM THE GRILL

<b>Lancaster County Prime Pork Chop</b> Grilled bone-in pork chop, herb-whipped potatoes, wild mushrooms, roasted Brussels sprouts and bacon	<b>28.00</b>	<b>Pan-Roasted Chicken</b> Pan-roasted chicken, wild mushroom risotto and seasonal vegetables	<b>29.00</b>
<b>Angus Ribeye (16oz)</b> Hand-cut 16oz Prime Angus Ribeye, herb-whipped potatoes, seasonal vegetables	<b>48.95</b>	<b>New Zealand Lamb Rack</b> New Zealand Lamb rack, herb-whipped potatoes, seasonal vegetables and rosemary lamb au jus	<b>49.95</b>
<b>Filet Mignon (8oz/10oz)</b> Hand-cut and served with mashed potatoes and asparagus	<b>MARKET PRICE</b>	<b>The Chateaubriand Experience for Two</b> 24oz of the finest quality tenderloin, served medium-rare, with hand cut potato wedges, roasted Campari tomatoes, béarnaise sauce "Au Poire" and arugula salad	<b>150.00</b>
<b>Beef Wellington</b> Beef Tenderloin, mushroom duxelle, prosciutto, flaky puff pastry, seasonal vegetables, red wine demi (24-hr pre order required)	<b>70.00</b>		

**lobster tail - MARKET PRICE | grilled shrimp (x6) - 12.95 | pan-seared scallops (x3) - 23.95 | crab cake - 14.95**  
**Sauces: 5.00 each. bearnaise, peppercorn, blue cheese & mushroom**

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Raw Dishes: Seafood Towers and Oyster.  
18% gratuity added to parties of six or more