



## APPETIZERS

<b>Seasonal, Fresh Premium Oysters (6/12)</b> Chilled and shucked to order. Seasonal Mignonette	<b>18/28</b>	<b>Crab Cake</b> Jumbo lump crab cake, citrus greens, sun dried tomato aioli	<b>15</b>
<b>Oysters Rockefeller (x6)</b> Baked with Gruyere and Boursin cheese, spinach and bacon	<b>24</b>	<b>Tenderloin Bites</b> Parmesan crusted, over arugula, topped with peppercorn balsamic sauce	<b>18</b>
<b>Drunken Island Shrimp</b> Sautéed in garlic, white wine, cream, butter and spices, with herb crostini	<b>16</b>	<b>Baked Goat Cheese</b> Flaky puff pastry, fig balsamic, baby arugula	<b>16</b>
<b>Beef Tartar</b> Prime Filet of Beef Tartar, house marinade, horseradish sauce, crostini	<b>20</b>	<b>Flash Fried Brussels Sprouts</b> House-made black garlic, ponzu, toasted hazelnuts, caramelized pears, spicy aioli	<b>14</b>

## SEAFOOD TOWERS

<b>The Tower (Serves Two)</b> 8 oysters, 8 clams, 10 shrimp, 14 chilled mussels, red snapper ceviche	<b>75</b>	<b>The Mad Tower (Serves Three to Four)</b> 16 oysters, 16 clams, 12 shrimp, chilled lobster tail, 16 chilled mussels, red snapper ceviche	<b>115</b>
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## SALADS

<b>Seasonal Salad (Side/Large)</b> Fresh greens, shaved summer radish, green pears, pickled red onion, honey Dijon vinaigrette	<b>9/15</b>	<b>Wedge Salad</b> Iceberg lettuce, pickled onions, craisins, bacon and blue cheese dressing	<b>14</b>
<b>Caesar Salad (Side/Large)</b> Smoked bacon, anchovies, Parmesan & croutons	<b>10/18</b>	<b>Burrata Salad</b> Sliced tomato, burrata, arugula, basil pesto and balsamic	<b>16</b>

**Add: chicken 12 | shrimp 14 | salmon 14 | tenderloin bites 18 | 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>Frutti Di Mare Puttanesca</b> Sautéed Gulf Shrimp, Florida clams, scallops, and mussels. Kalamata olives, capers, roasted tomatoes, parppardelle pasta, shaved Parmesan	<b>40</b>
<b>Chilean Sea Bass</b> Teriyaki-glazed sea bass, wild rice, arugula, baby bok choy, orange-ginger beurre blanc	<b>55</b>	<b>Mediterranean Seafood Paella</b> Local Red Drum, scallops, shrimp, mussels, saffron rice, bell peppers, onion, and English peas	<b>45</b>
<b>American Red Snapper</b> Pan-roasted American Red Snapper, butternut squash risotto, seasonal vegetables, mustard sauce	<b>38</b>	<b>Faroe Island Salmon</b> Beluga lentils, sautéed local greens, butternut squash puree	<b>28</b>
<b>Grouper &amp; Shrimp</b> Grilled Gulf Grouper, sautéed jumbo prawns, Parmesan risotto, spinach, crispy capers, tomato velouté	<b>45</b>	<b>Lobster Tail (Single/Double)</b> Drawn butter, herb-whipped red-skinned potatoes, seasonal vegetable	<b>55/105</b>
<b>Thai Coconut Curry</b> Fresh, local-catch scallops, shrimp, mussels and Florida clams. Coconut curry broth, bell peppers, onion, jasmine rice	<b>43</b>	<small>*Substitutions available upon request (up-charge may incur)*</small>	

## FROM THE GRILL

<b>Angus Ribeye (16oz)</b> Hand-cut 16oz Prime Angus Ribeye, herb-whipped red-skinned potatoes, seasonal vegetable, red wine demi	<b>65</b>	<b>New Zealand Lamb Rack</b> New Zealand Lamb rack, herb-whipped red-skinned potatoes, butternut puree, roasted Brussels sprouts and rosemary lamb au jus	<b>52</b>
<b>Filet Mignon (8oz/10oz)</b> Hand-cut and served with red bliss mashed potatoes and asparagus, red wine demi	<b>50/55</b>	<b>Cabernet-Braised Chicken</b> Half free-range chicken, wild mushroom, carrots, bacon lardons, Cabernet sauce	<b>29</b>
<b>Beef Wellington</b> Beef Tenderloin, mushroom duxelle, prosciutto, flaky puff pastry, seasonal vegetables, red wine demi	<b>70</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</b>
<b>Lancaster County Prime Pork Chop</b> Grilled bone-in pork chop, herb-whipped red-skinned potatoes, wild mushroom and lager beer demi, roasted Brussels sprouts and bacon	<b>28</b>		

**lobster tail - \$50 | grilled shrimp (x6) - \$14 | pan-seared scallops (x3) - \$24 | crab cake - \$15**  
**Sauces: \$5 each. bearnaise, peppercorn, blue cheese, mushroom**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness  
18% gratuity added to parties of six or more