



APPETIZERS

<p>Seasonal, Fresh Premium Oysters (6/12) Chilled and shucked to order</p> <p>Oysters Rockefeller (x6) Baked with seasoned spinach, cream cheese, bacon</p> <p>Drunken Island Shrimp Sautéed in garlic, white wine, cream, butter and spices</p> <p>Beef Carpaccio Filet Mignon, thinly sliced, topped with Parmesan cheese, crispy capers, olive oil, cured egg yolk</p> <p>Crab Cake Jumbo lump crab, with lime and ginger. Citrus greens and spicy remoulade</p>	<p>18/28</p> <p>24</p> <p>16</p> <p>17</p> <p>15</p>	<p>Tenderloin Bites Parmesan crusted, over arugula, topped with peppercorn balsamic sauce</p> <p>Baked Goat Cheese Herbed goat cheese, heirloom cherry tomatoes, cured citrus and sliced beets, with crostini</p> <p>MadFish Mussels Chef's choice - seasonal garnish and flavors, with grilled focaccia and charred lemon</p> <p>Flash Fried Brussels Sprouts House-made black garlic, ponzu, toasted hazelnuts, caramelized pears, truffle aioli</p>	<p>18</p> <p>16</p> <p>16</p> <p>14</p>
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SALADS

<p>Seasonal Salad (Side/Large) Fresh greens, cured citrus, pickled onion, roasted grapes, pine nuts with house dressing</p> <p>Caesar Salad (Side/Large) Smoked bacon, anchovies, Parmesan & croutons</p>	<p>9/15</p> <p>10/18</p>	<p>Wedge Salad Iceberg lettuce, pickled onions, raisins, bacon and blue cheese dressing</p> <p>Caprese Salad Sliced tomato, mozzarella, arugula, basil pesto and balsamic</p>	<p>14</p> <p>16</p>
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Add: chicken 12 | shrimp 14 | salmon 14 | tenderloin bites 18

FROM THE SEA

<p>Fresh, Local Catch of the Day Served with Chefs choice of starch and seasonal vegetables</p> <p>Chilean Sea Bass Over coconut Basmati rice with seasonal vegetables</p> <p>Red Snapper Pan-seared, with Basmati rice, braised leeks, Chardonnay nage sauce</p> <p>Grouper & Shrimp Grilled Gulf grouper, pan fried prawns, creamy risotto, tomato fondue and crispy capers</p>	<p>MARKET PRICE</p> <p>54</p> <p>38</p> <p>38</p>	<p>Shrimp & Scallop Over roasted garlic risotto with sautéed spinach</p> <p>Seafood Trio Pasta Shrimp, scallops, mussels served over linguine with a lemon butter, toasted caper sauce</p> <p>Herb Crusted Salmon Fillet Red skin potatoes, vegetable medley and citrus butter</p> <p>Cold Water Lobster Tails (Single/Double) Mashed potatoes and asparagus</p>	<p>44</p> <p>46</p> <p>32</p> <p>55/105</p>
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Substitutions available upon request (up-charge may incur)

FROM THE GRILL

<p>Angus Ribeye (16oz) Hand-cut and served with red bliss mashed potatoes and asparagus</p> <p>Filet Mignon (8oz/10oz) Hand-cut and served with red bliss mashed potatoes and asparagus</p> <p>Double Duroc Pork Chop Honey and soy glaze, vanilla/wasabi mashed potatoes, spicy Brussels sprouts</p>	<p>65</p> <p>50/55</p> <p>28</p>	<p>New Zealand Rack of Lamb Mashed potatoes broccolini and Balsamic au Ajus</p> <p>Roasted Split Bone Chicken Sweet tea brine, mushroom reduction sauce, Basmati rice and seasonal vegetables</p> <p>The Chateaubriand Experience for Two 24oz of the finest quality tenderloin, served medium-rare, with hand cut potato wedges, roasted Campari tomatoes, béarnaise sauce and Frisee salad</p>	<p>52</p> <p>26</p> <p>150</p>
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lobster tail - \$50 | grilled shrimp (x6) - \$14 | pan-seared scallops (x3) - \$24 | Crab Oscar \$18 | 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