

CHEF'S FEATURES

APPETIZERS

LOBSTER ESCARGOT 21
grilled crostini, herb butter

HAMACHI CRUDO 17
hamachi, roasted jalapeno, soy vinaigrette

ENTREES

BLACKENED ARCTIC CHAR 32
sweet corn relish

JUMBO CRAB & SHRIMP LINGUINI 34
shallot, garlic, baby heirloom tomato, spinach, parmesan reggiano,
lobster butter sauce

SURF & TURF 69
6oz sliced wagyu tenderloin, grilled crostini,
4oz chili lobster tail, baby vegetables

PECAN GROUPER 49
sweet potato bacon hash, vanilla maple butter

GROUPER 49 ICELANDIC ARCTIC CHAR 32
simply seared, seasonal vegetables,
choice of lemon butter sauce or soy vinaigrette