

# CHEF'S FEATURES

## APPETIZERS

LOBSTER ESCARGOT 21  
grilled crostini, herb butter

SEARED TUNA 17  
tomato corn relish, chili lime vinaigrette

## ENTREES

SWORDFISH 39  
seared swordfish over sauteed bok choy with lime soy butter

CITRUS FENNEL BRANZINO 36  
seared branzino, grilled fennel and orange slaw

WAGYU TENDERLOIN OSCAR 6oz 52  
sliced tenderloin, asparagus, lump crab, bearnaise

LOBSTER LINGUINE 36  
roasted lobster, bucatini pasta, spinach,  
spicy tomato garlic sauce, basil pistou

ATLANTIC SWORDFISH 39    EUROPEAN BRANZINO 38  
simply seared, seasonal vegetables,  
choice of lemon butter sauce or soy vinaigrette