

# CHEF'S FEATURES

## APPETIZERS

LOBSTER ESCARGOT\* 21  
grilled crostini, herb butter

OYSTERS ROCKEFELLER\* 18  
bacon, pernod, creamy spinach

## ENTREES

CIOPINNO\* 38  
tomato wine seafood broth, shrimp, lobster,  
white fish, PEI mussels

SESAME SEED CRUSTED TUNA\* 36  
seaweed and soba noodle salad, teriyaki sauce, wasabi

SEARED SCALLOPS\* 42  
U15 scallops, lobster risotto, port wine reduction

SLICED WAGYU TENDERLOIN\* 69  
Japanese A5 Wagyu, soy butter

SKREI COD\* 32      YELLOWFIN TUNA\* 36  
simply seared or grilled, seasonal vegetables,  
choice of lemon butter sauce or soy vinaigrette

## EARLY NIGHTS

*Available Nightly Until 6pm  
(Not Available on Holidays)*

## SOUP • SALAD

*Select One*

TODAY'S SOUP    ML WEDGE SALAD    CLASSIC CAESAR

## ENTREES 20.95

*Select One*

SAUTEED SHRIMP @ ASPARAGUS  
white shrimp, garlic, tomatoes, shallots, lemon,  
grilled asparagus, over toast points

CHICKEN MILANESE  
crispy chicken, white wine lemon caper sauce,  
parmesan, grilled asparagus

RAINBOW TROUT\*  
pan-seared or grilled, choice of lemon butter sauce  
or sweet soy vinaigrette

## ENTREES 28.95

*Select One*

SALMON FILET\*  
charred broccoli, garlic mashed potatoes,  
lemon butter sauce

PETITE TWIN FILET MIGNON\* 6oz  
garlic mashed potatoes, bearnaise sauce

LOBSTER @ CRAB CAKE OSCAR  
grilled asparagus, lump crab, bearnaise sauce

## ENTREE 42.95

SEA @ SHORE\*  
petite filet mignon 7oz,  
choice of lobster crab cake or white shrimp scampi

*A 20% Gratuity Is Added for Groups of 7 or More*

\*Consuming raw or undercooked meats, poultry, seafood or shellfish  
may increase your risk of foodborne illness. We use ingredients that contain  
11 major FDA allergens. Please inform your server if a person in your  
party has a food allergy or special dietary need.