

Specials

LOBSTER BISQUE

Cream, lobster knuckle meat, parsley. \$19.9

FILET MIGNON* SURF + TURF

7 oz. USDA Choice Braveheart Black Angus Beef®.
Topped with seasoned butter. Jumbo lump crab cake,
house-made rémoulade. Garlic whipped potatoes
and steamed broccoli. GF \$49.9

THAI-GLAZED TUNA*

Grilled, sweet with a hint of heat. Garlic whipped
potatoes and steamed spinach. \$28.9

LOBSTER MAC + CHEESE

Lobster meat, scallions, penne pasta tossed with a
lobster cream sauce. GFO \$34.9

TRES LECHES CAKE

Light sponge cake, sweet milk, whipped cream. \$12.9

LOVE POTION #9

Peach Schnapps, prosecco, fresh lime, cranberry
juice. \$14
• smooth + sweet •

WATERMELON MOJITO

Bacardi Rum, watermelon, fresh mint, lime. \$12
• bright + fruity •

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies or intolerances. **All fried items assume cross-contamination with some or all of the following allergens: sesame, poultry, dairy, fish, and shellfish.