

Specials

GREEN CHILI MUSSELS

Prince Edward Island mussels, shallot + green chili compound butter, cherry tomatoes, lime, cilantro. Grilled garlic crostini.
GFO \$17.9

FILET* OSCAR

7 oz. USDA Choice Braveheart Black Angus Beef® hand-cut filet mignon*, topped with lump crab meat and house-made lemon butter. Garlic whipped potatoes and grilled asparagus. GF \$42.9

HALIBUT WITH ROASTED TOMATO JAM

Pan-roasted + topped with bright, house-made roasted tomato jam. Garlic whipped potatoes and steamed spinach. GF \$36.9

SEASONAL CATCH: HALIBUT

Certified sustainable. Choice of topping and two house-made sides. GF \$34.9

SEASIDE PASTA

Pan-seared large shrimp and scallops over fettuccine tossed with our house-made tarragon-champagne cream sauce, red peppers, exotic mushrooms. GFO VO \$25.9

LEMON CAKE

Moist yellow cake filled with tart lemon curd, vanilla buttercream, raspberry coulis. V \$11.9

*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 intolerances or allergies. **All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, dairy, and sesame.