

Specials

LOBSTER BISQUE

Cream, lobster knuckle meat, parsley. \$17.9

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 \$47.9

SEARED SCALLOPS

Large, wild scallops topped with lemon butter. Garlic whipped potatoes and asparagus. GF \$42.9

LOBSTER MAC + CHEESE

Lobster meat, scallions, penne pasta tossed with a lobster cream sauce. GFO \$22.9

RED VELVET CAKE

Three layer cake with cream cheese frosting and red velvet crumble served with a house-made chocolate-covered strawberry. V \$11.9

TIRAMISU

Elegant and rich layered dessert made with espresso-soaked ladyfingers, whipped cream and a rich mascarpone. V \$10.9

LOVE POTION #9

Peach schnapps, prosecco, fresh lime, cranberry juice. \$12

*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 fried items assume cross-contamination with some or all of the following allergens: sesame, poultry, dairy, fish, and shellfish.