

# 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.