

# HAPPY VALENTINE'S DAY

## Appetizers

### **Scallops and Bacon**

Bacon Wrapped Barnegat Light Scallops, Lobster Cream, Grilled Scallion 13

### **Fried Brussels Sprouts**

Crisp pork belly, Asian Pear, goat cheese, toasted pepitas, honey lemon crème fraîche 10

### **Shrimp Cocktail**

Four Extra Large Shrimp, Spicy Cocktail Sauce and Lemon 12

### **Crab, Artichoke & Parmesan Dip**

Lump Crab Baked with a Blend of Parmesan and Mozzarella Cheese Artichoke Hearts with White Wine  
Tri Color Tortilla Chips 12

### **Spinach Mushroom and Brie Flat Bread**

Spinach, caramelized Onion, Mushroom and Melted Brie Chees on a Hearth Baked Crust 10

### **Fried Calamari**

Italian Style, with Fresh Marinara, Spicy or Sweet 10

### **California Tuna Roll**

Ahi Tuna, Sushi Rice, Avocado, Cucumber, with Wasabi, Ginger, Spicy Sauce, Hoisin Drizzle 12

## Soups

Lobster Bisque 6 ~ Cheddar Corn Chowder with Bacon 5 ~ Cream of Wild Mushroom 5

## Salads

House Salad 3 or Caesar Salad 4

## Entrees

### **Wasabi Seared Tuna**

Yellow Fin Tuna, Dusted with Wasabi Seared Rare, Crab Fried Rice, Ginger Scallion Broth, Bok Choy 25

### **Twin Tails**

Broiled Petite Maine Lobster Tails, Drawn Butter, Seasonal Vegetables and Whipped Potatoes 30  
Stuff with Crab Imperial, add 10

### **Shrimp and Lobster Risotto**

Sautéed Jumbo Shrimp Tossed in Basil Butter, Over Creamy Asiago Lobster Risotto,  
Sautéed Asparagus and Red Pepper Coulis 29

### **Prime Rib**

Slow Roasted Prime Rib of Beef Finished with Natural Beef Au Jus  
Served with Baked Potato & Mixed Vegetables Chefs Cut 23 King Cut 29

### **Truffled New York Strip**

Flame Broiled 12oz Angus New York Strip Topped, Truffle Butter Caramelized Shallots, Brandy Demi -Glaze  
Au Gratin Potatoes and Mixed Vegetables 29

### **Filet Mignon**

Flame Broiled 8oz Filet Mignon, Brandy Demi Glaze, Sautéed Asparagus and Whipped Potatoes 29  
Add a Broiled Maine Tail 12 ~or Crab Imperial Stuffed Maine Tail 15

### **Orchard Pork Chop**

Flame Broiled Thick Cut Pork Chop, Apple Walnut Stuffing,  
Cider Demi-Glaze with Whipped potatoes and Seasonal Vegetables 21

### **Honey Dijon Salmon**

Pan Roasted Atlantic Salmon with a Honey Dijon Glaze, Toasted Walnut Crust  
Rice Pilaf and Seasonal Vegetable 25

### **Caribbean Grille**

Key lime Marinated Grilled Chicken and Shrimp, Flame Broiled, Basmati Rice  
Napa Slaw, Mango Chipotle Coulis 24

## Desserts

Oreo Cheese Cake ~ Baked Apple Cranberry Cobbler A La Mode ~ Beignets with Chocolate Ganache  
Red Velvet Cake ~ Chocolate Lava Cake ~ Crème Brûlée with Fresh Berries \$7