

LOBSTER BAR

SEA GRILLE

STARTERS

Lobster Bar - Maine Lobster Bisque Au Cognac 12.

Velvety Blue Crab Soup au Sherry 11.
jumbo lump crab

Today's Oysters - East & West Coast 18.

3 each coast - champagne mignonette, cocktail sauce, horseradish

Jumbo Florida Gulf Shrimp Cocktail 19.

cayenne pink brandy mayo, cocktail sauce, fresh horseradish

"Sweet Heat" - Rhode Island Crispy Calamari 17.

fresno chilies, sweet red & yellow peppers, edamame

Ahi Tuna Tartare 18.

hass avocado, white soy citronette, puffed tapioca crisp

Specialty - Char-Grilled Mediterranean Octopus 18.

pickled red onion, Santorini capers, Greek olives

Lobster Morsels 36.

lightly fried, Greek honey-mustard aioli 8 oz (4)

Chops® Chopped Salad 13.

triple cream blue cheese wedge, hearts of palm, lemon-basil ranch

The Caesar 12.

parmigiano reggiano, white Silcilian anchovy

ENTREES

Lobster & Frites 32.

signature lightly crisped lobster tail 1/2 Lb.,
hand cut fries, drawn butter, thyme honey-mustard aioli

"Steak & Wedge" 28.

sliced broiled tenderloin, colossal onion ring, loaded iceberg wedge

Jumbo Maine Lobster Roll 29.

celery, tarragon mayo, petite salad vinaigrette

Jumbo Lump Crab Cake Platter 1/4 Lb. 29.

hand cut fries, petite salad vinaigrette

Lobster Salad 29.

1/2 Lb. steamed lobster, baby lettuces, cucumber, tomato, red onion,
mango, couscous, lemon-tahini vinaigrette

Today's Grilled Fresh Catch & Petite Salad Platter Mkt.

Greek e.v. olive oil, Santorini capers, lemon

Maine Lobster "BLT" 29.

toasted homemade pain de mie

Faroe Islands Salmon Sauté 29.

braised kale & golden quinoa, citrus olive oil emulsion

Seared Ahi Tuna Nicoise Salad 28.

mixed greens, fingerling potato, haricot verts, tomato,
boiled egg, nicoise olives, sherry vinaigrette

Chicken Paillard 25.

thinly pounded chicken breast, arugula, endive, tomato,
french green beans, sherry vinaigrette

Florida Shrimp & Jumbo Lump Crab Chopped Salad 29.

lemon-basil dressing

The Club Burger & Hand Cut Fries 22.

Custom Blend - Chuck, Brisket & Short Rib

bibb lettuce, tomato jam, pickled red onion, mayo, brioche bun

add - swiss gruyère or danish blue cheese 2. supp

SHARED SIDES 7.

French Green Beans Hand Cut Fries

Lightly Creamed Spinach & Grated Feta

Broccolini garlic, e.v olive oil, red pepper flakes

Hashed Potato "Tots" truffle blue cheese aioli