

Celebrate Valentine's Weekend



BUBBLES & CAVIAR FOR TWO

Taittinger Brut and Kaluga Reserve "The New Beluga"

Two Glasses Champagne and 1 oz Caviar Buckwheat Blini's + Traditional Garnishes 130.

JUMBO KEY WEST STONE CRAB CLAW

Better Than Joe's Mustard Sauce / mkt.

Appetizer

SOUTH AFRICAN LOBSTER MORSELS lightly fried, local honey-mustard aioli

MEDITERRANEAN OCTOPUS CHAR-GRILLED Santorini capers, Greek olives, pickled red onion, e.v. olive oil

HALF DOZEN "EAST & WEST COAST" OYSTERS ON THE HALF SHELL pink peppercorn mignonette, cocktail & horseradish sauce

HALF & HALF COCKTAIL colossal lump crab & jumbo Florida shrimp - spicy pink brandy mayo, cocktail sauce

HAWAII AHI TUNA TARTARE* lemon peel, shallot, medjool date, castelvetrano olives, saffron yogurt, kataifi crunch

COLOSSAL LUMP CRAB CAKE - MARYLAND STYLE lemon grain mustard emulsion

USDA PRIME BEEF CARPACCIO black truffle aioli, arugula, pecorino, crispy shallots

"CHOPPED" SALAD hearts of palm, chickpeas, triple cream blue cheese wedge, lemon-basil ranch

Entree

FILET MIGNON - GENUINE 1855 BLACK ANGUS 8 oz.

PRIME NEW YORK STRIP BLACK DIAMOND 14 oz.

"BROILED & STUFFED" HALF TWO POUND LOBSTER with savory Maryland style colossal lump crab, drawn butter

WHOLE TWO POUND MAINE LOBSTER steamed and cracked, drawn butter, lemon

SIGNATURE SOUTH AFRICAN TWIN LOBSTER TAILS lightly fried, honey mustard aioli, drawn butter +10.

WHOLE TWO POUND "CHILI LOBSTER" mild chili lobster sauce, grilled shishito peppers

SURF & TURF half two pound Maine lobster + filet mignon 6 oz. - drawn butter, lemon +20.

CHILEAN • SEA BASS "BANGKOK" sushi rice cake, tomato jam, BKK sauce

GREECE • BRANZINO European sea bass, mild clean flavor, 1.25 lb.

HOLLAND • DOVER SOLE SAUTEE MEUNIERE capers, lemon, parsley, brown butter +15.

Lady and the Tramp

Sharable Entrees for Two

200Z RIBEYE AND PRAWNS 6 sauteed shrimp with pernod butter

THE NAKED LOBSTER 3.5 lb deshelled Maine lobster and finished with hot drawn butter, lemon

ROASTED SEAFOOD TOWER 1lb Maine Lobster, 1/2lb Alaskan King Crab, prawns, clams, PEI oysters, bay scallops, hearth roasted with red chili garlic butter and lemony fingerling potatoes

3LB SALT-CRUSTED TURBOT baked in herbed salt crust, lemon, parsley, caper, lemon vinaigrette

Sides

Please Select One

CRISPY HASHED POTATO "TOTS"

YUKON GOLD PUREE POTATO

LBSG HAND CUT FRENCH FRIES

CREAMED BABY SPINACH

BROCCOLINI

GLAZED BRUSSEL SPROUTS

SAUTÉED SEASONS MUSHROOMS

1 LB. BAKED IDAHO - BUTTER, SOUR CREAM, CHIVES

Happily Ever After

A TRIO FOR TWO warm chocolate cake with pistachio ganache, passion fruit mousse and crème anglaise, baked cinnamon pear crumble

149/pp. | Wine Pairings: Traditional 49./pp & Signature 89./pp | Price is per person.
No Substitutions. Tax & Gratuity Not Included.

* These items are served raw or undercooked or may contain raw or undercooked ingredients.
Consuming raw or undercooked meat may increase your risk of food borne illness. Feb.'26