

SEAFOOD NIGHT

Wine & Cocktail Pairings

WILLIAM HILL, CHARDONNAY

Enticing Aromas Reminiscent of Ripe Orange, Fresh Nectarine, and Hazelnut, Complemented by the Palate Flavors of Apricot, Ripe Peach, and Honey...10/36

LIMONCELLO DROP MARTINI

Chilled Absolut Vodka and Imported Limoncello, Served Straight Up with a Sugar Rim...9

Appetizers

CRAB CAKES

Our Signature Pan Seared Crab Cakes Paired with House Made Ginger Chili Sauce...13.99

SHRIMP COCKTAIL

Jumbo Shrimp, Served with Bloody Mary Cocktail Sauce...13.99

Entrees

CATCH OF THE DAY

Chef Selected, Perfectly Prepared...mkt

SALMON BUERRE BLANC

Grilled Norwegian Salmon Topped with Pineapple Buerre Blanc, and a Fresh Pineapple Slice, Paired with Herb Rice and Chef Vegetables...19.99

COLD WATER LOBSTER TAIL

6oz Cold Water Lobster Tail, Served with Drawn Butter, Herb Rice, and Chef Vegetables...mkt
[or choose twin tails]

PAN SEARED HADDOCK WITH SHRIMP

Pan Seared Haddock, Served with Housemade White Wine and Almond Cream Sauce, Topped with Grilled Shrimp, Paired with Creamy Mashed Potatoes and Chef Vegetables...21.99

STUFFED FLOUNDER

Fresh Flounder, Stuffed with Spinach and Crab, Finished with Spinach Cream Sauce, Served with Herb Rice and Chef Vegetables...23.99

COCONUT CURRY MONKFISH

Hearty and Lobster-Like Monk Fish, Pan Seared, and Oven-Finished with a House Made Coconut Curry Cream Sauce, Over Herb Rice with Sautéed Spinach... 21.99

FISH & CHIPS

Crispy Yuengling Lager Battered Haddock Fillet, Served with Creamy Tartar Sauce, Coleslaw and Seasoned French Fries...15.99

Dessert

GRAND MARNIER CRÈME BRÛLÉE

Grand Marnier Infused Creamy Custard, Bruleed with Raw Sugar...6.99

KEY LIME CHEESECAKE

Layers of Delicate Espresso Liqueur Soaked Ladyfinger Cookies and Mascarpone, Finished with Cocoa...7.99