



APPETIZERS

ESCARGOT BOURGUIGNONNE 13

Jumbo snails sautéed in a chardonnay, maitre d'hotel garlic butter with champignon mushrooms and swiss cheese, served with garlic crostini.

BRUSSELS SPROUTS AND PORK BELLY 12

Oven roasted and finished with a ginger pepper sauce.

MOZZARELLA CAPRESE 13

Fresh mozzarella cheese layered with red beefsteak tomatoes drizzled with extra virgin olive oil, balsamic glaze and garnished with fresh basil.

OYSTER ROCKEFELLER 16

Topped with our pernod spinach stuffing, baked with mozzarella cheese.

POINT JUDITH CALAMARI 14

Lightly dusted flash fried Point Judith calamari with hot cherry peppers, onions, bell peppers and chorizo tossed with extra virgin olive oil, served with our signature marinara sauce.

*TUNA TARTARE 16

Diced sushi grade yellowfin tuna, avocado, tomato and cucumber, served with a citrus soy sauce and fried wontons.

CITRUS SEAFOOD COCKTAIL 19

Shrimp, octopus and lump crab meat tossed with tomato, red onions, avocado and cilantro in a citrus vinaigrette garnished with cucumber and wontons on the side.

CHARGRILLED OCTOPUS 14

Pan roasted potatoes and finished with our pernod butter sauce

BACON WRAPPED SCALLOPS 17

Day boat scallops wrapped in applewood smoked bacon, served with mushroom crostini drizzled with balsamic glaze.

CRAB CAKES 15

Pan seared jumbo lump crab cakes topped with chipotle aioli.

LOBSTER MAC N' CHEESE 15

Tender chunks of Maine lobster in a cheese lobster reduction sauce, baked with pasta and seasoned bread crumbs.

LOLLIPOP LAMB CHOPS 20

Tender lamb chops grilled with a caramelized onion and honey demi sauce.

*OYSTERS ON THE HALF SHELL

HALF DOZEN 14 | ONE DOZEN 24

Add Migonette sauce for \$2

*OYSTER SASHIMI 19

Half dozen topped with diced tuna, chives, cucumber, citrus soy sauce, wasabi aioli and tobiko.

JUMBO SHRIMP COCKTAIL 15

Jumbo shrimp served with cocktail sauce and lemon.

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER 8

LOBSTER BISQUE 15

Garnished with lobster claw

GARDEN SALAD 9 *6 with entrée*

Baby greens accompanied by tomatoes, red onions, cucumbers, black olives, carrots and croutons, with your choice of balsamic vinaigrette, bleu cheese dressing or raspberry vinaigrette.

CAESAR SALAD 13 *7 with entrée*

Chopped hearts of romaine lettuce tossed with our creamy Caesar dressing, shaved parmesan cheese and croutons.

BISTRO SALAD 15

Our signature salad baby greens mixed with fresh berries, dried cranberries, goat cheese crumbles, fire roasted apples and glazed pecans, tossed with raspberry vinaigrette.

Add to any Salad - Grilled or Blackened

Shrimp 13 | *Salmon 13 | Grouper 18 | Chicken Breast 11

FROM THE LAND

*PRIME RIB

Queen 34 King 40

Herb crusted slow roasted beef, served with au-jus & horseradish sauce. Mashed Potato or Baked Potato, Vegetable of the Day

*8OZ FILET MIGNON 55

Center Cut filet grilled and served with a mushroom cognac demi glaze. Mashed Potato or Baked Potato, Vegetable of the Day

BRAISED BEEF SHORT RIB 37

Served with creamy risotto, seasonal vegetables and finished with a sweet onion demi

12OZ TOP SIRLOIN STEAK 30

Cooked to your temperature with a mushroom demi glaze, served with your choice of mashed potatoes or baked potato and chef's vegetables.

ADDITIONAL ACCESSORIES

BERNAISE 5

A French Classic, white wine, egg yolks, butter, tarragon, shallots and black pepper.

CRUSTED BLUE CHEESE 5

Blue cheese crumble blend with herbs and spices, melted on your steak.

OSCAR STYLE 9

Jumbo lump crab meat and roasted asparagus on top of your steak, finished with our key lime hollandaise sauce.

GARLIC SHRIMP SCAMPI 9

Jumbo shrimp and mushrooms sautéed in garlic, white wine, lemon juice and parsley atop your steak.

SURF N TURF

Add to any Entree

Your Choice 18 Seared Scallops ~ Grilled Shrimp

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

CHEF'S FEATURES

CRISPY DUCK 31

Crispy roasted half duck served with wasabi mashed potato and bok choy, finished with our Pan Asian sauce.

GROUPER FRANCESE 36

Gulf grouper lightly floured, dipped in egg batter and pan-fried with a white wine lemon butter sauce.

Served over spinach fettuccini.

HOGFISH OSCAR 34

Seared hogfish topped with lump crabmeat and roasted asparagus, served over citrus saffron rice and finished with key lime hollandaise.

***DAY BOAT SCALLOPS 42**

Jumbo sea scallops pan seared placed atop a delicate citrus beurre blanc, served with citrus lobster risotto and steamed snow peas.

SPICED PECAN & CRANBERRY CRUSTED GROUPER 36

Baked fresh black grouper encrusted with pecans & cranberries, topped with tropical fruit salsa and sweet chili drizzle, served with citrus saffron rice.

8OZ LOBSTER TAIL MKT

Broiled Maine lobster tail served with citrus saffron rice and mixed vegetables.

BARRAMUNDI VERACRUZ 34

Barramundi topped with zesty tomato, onions, peppers, olives, capers and fresh oregano sauce, served with citrus rice and sliced avocado

SHRIMP MEDITERRANEAN 36

Large prawns, sautéed with lump crabmeat in a caper, artichoke heart, sun-dried tomato lemon butter sauce, served with creamy risotto.

***SESAME CRUSTED YELLOWFIN TUNA 30**

Seared sesame crusted sushi grade tuna finished with Thai chili sauce, teriyaki glaze and wasabi aioli, served with Thai rice and steamed snow peas.

GROUPER CAPRESE 36

Baked fresh Florida black grouper topped with basil, tomatoes and fresh mozzarella, drizzled with a balsamic glaze and extra virgin olive oil served over creamy risotto.

MISO TERIYAKI SEA BASS 43

Fresh flaky Chilean sea bass glazed with our miso teriyaki sauce, served with Thai rice and steamed snow peas.

SEAFOOD PASTA JAMBALAYA 32

Pasta tossed in a creole sauce with seabass, shrimp, scallops, chicken and chorizo sausage, served with pernod garlic toast.

Ask your server what Vegan dish is available today.

SANDWICHES

***KOBE BEEF BACON BURGER 17**

American Kobe beef cooked to your liking served on a brioche roll with applewood smoked bacon, lettuce, tomato, caramelized balsamic onion, swiss cheese and homemade steak fries.

GROUPER 20

Fresh Florida black grouper, grilled, blackened or fried served on a brioche roll with lettuce and tomato with a side of Cajun remoulade and steak fries.



FROM THE SEA

Choose your favorite seafood, preparation and sauce.

SEAFOOD

- *Salmon 24
- Mahi-Mahi 24
- Shrimp 30
- Hogfish (skin-on tail-on) 32
- Grouper 34
- Scallops 36
- *Tuna 30

PREPARATION

- Grilled
- Blackened
- Fried
- Caribbean Jerk
- Seared

SAUCE

- Citrus Beurre Blanc
- Pan Asian
- Roasted Red Pepper Sauce
- Tropical Fruit Salsa
- Mediterranean

Served with your choice of two sides:

Baked Potato, Mashed Potato, Steak Fries, Vegetable of the Day, Citrus or Thai Rice

RECOMMENDED CHEF SIDES

LOADED BAKED POTATO 5

Stuffed with cheddar jack cheese and applewood smoked bacon.

MUSHROOM POTATO SCAMPI 5

Skin on potatoes and mushrooms sautéed in garlic butter and white wine.

POTATO CROQUETTES 5

Mashed potatoes blended with cheddar jack, mozzarella and parmesan cheese rolled in panko and deep fried.

LOBSTER RISOTTO 9

A northern Italian creamy rice dish cooked with lobster meat and parmesan cheese.

TRUFFLE FRIES 8

Thin cut potatoes deep fried and finished with black truffle oil, parmesan cheese and bistro aioli.

ASPARAGUS 5

Jumbo size, served with our key lime hollandaise sauce.

BOK CHOY 5

Pan seared with a hint of soy sauce

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