

# HAPPY MOTHER'S DAY!

## STARTERS

**PROVIDENCE CALAMARI, 17**  
lightly breaded, basil, arrabbiata sauce

**CRAB CAKE, 18**  
lump blue crab, dijon mustard aioli (entree portion 35)

**FRIED GREEN TOMATOES, 12**  
arugula, feta, pickled peppers, green goddess

**CRISPY STICKY CHICKEN WINGS, 13**  
honey, garlic-chili glaze, messy fingers

**BAKED CRAB DIP, 14**  
lump blue crab, scallions, old bay chips

**STEAMED PEI MUSSELS, 16**  
spicy tomato broth, andouille sausage

**GARLIC CHILI SHRIMP SCAMPI, 14**  
jumbo gulf shrimp, chili arbol butter, sourdough toast

## SOUP & SALAD &

**LOBSTER BISQUE, 13**  
chopped maine lobster, chives, creme fraiche

**MIXED GREENS, 10**  
grape tomatoes, sunflower seeds, cucumber wrap, honey lemon chardonnay dressing

**WEDGE CAESAR, 12**  
baby romaine, fresh grated parmesan, olives, confit tomatoes, bacon breadcrumbs



### NEW ENGLAND LOBSTER ROLL - 32

quarter pound of maine lobster on a toasted split top bun served with old bay chips & coleslaw

**MAINE STYLE**  
chilled with herb mayo & celery

OR

**CONNECTICUT STYLE**  
warm, simply butter poached

## ENTREES

**FLORIDA GROUPEL', 42**  
pecan red rice, roasted broccoli, piquillo pepper sauce

**LAKE ERIE FISH & CHIPS, 29**  
beer battered walleye, jojo fries, horseradish coleslaw, bertman's tartar sauce

**SHRIMP & SCALLOP SAUTE', 39**  
sweet pea & mushroom risotto, french green beans, lemon herb butter

**LOBSTER & SHRIMP CAPPELINNI, 34**  
maine lobster, gulf shrimp, tomatoes, peas, angel hair pasta, white wine cream

**KNIFE & FORK FRIED CHICKEN', 24**  
mashed potatoes, garlic green beans, black pepper cream gravy

**CREOLE SMOTHERED CHICKEN', 28**  
sautéed gulf shrimp, okra, tomato gravy, louisiana basmati

**STEAK DIANE, 39**  
twin filet medallions, green beans, fingerlings, mushroom cognac demi glace

**NEW YORK STRIP STEAK', 48**  
12oz center cut, brabant potatoes, tabasco onion straws

**CENTER CUT FILET MIGNON', 49**  
7oz center cut, roasted asparagus, mashed potatoes, sauce béarnaise

**SURF & TURF', 59**  
twin filet medallions, maine lobster tail, asparagus, mashed potatoes



ADD: LOBSTER TAIL 24 FOUR SHRIMP 12 THREE SCALLOPS 24



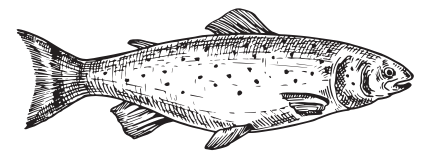
**BLUE POINT OYSTERS', 18/32**  
six or twelve with mignonette & cocktail sauce

**GULF SHRIMP COCKTAIL, 16/29**  
five or ten with bloody mary cocktail sauce

**AHI TUNA SASHIMI', 14**  
pickled carrots, shaved cucumber, sesame soy dressing, wasabi oil

**OYSTERS ROCKEFELLER, 16**  
bacon, spinach & pernod stuffing

## SALMON, IT'S IN OUR NAME



**CEDAR PLANK SALMON', 32**  
fingerling potatoes, roasted broccoli, lemon dill butter

**PAN ROASTED SALMON', 36**  
maine lobster risotto, haricot vert, lobster veloute

**KEEP IT SIMPLE SALMON', 29**  
asparagus, mashed potatoes, citrus thyme beurre blanc

## SIMPLY PREPARED SEAFOOD

**PAN ROASTED GROUPEL, 39**

**BLACKENED WALLEYE, 28**

**PLANCHA GRILLED GULF SHRIMP, 24**

**SEARED GULF NEW BEDFORD SCALLOPS, 45**

**ROASTED TWIN MAINE LOBSTER TAILS', 55**  
all served with mashed potatoes, asparagus & lemon butter sauce

## SIDES

**LOBSTER RISOTTO, 15**  
chopped maine lobster, parmesan, chives

**CRISPY BRUSSELS SPROUTS, 12**  
sweet chili sauce, peanuts

**ROASTED BROCCOLI, 9**  
green goddess dressing, confit tomatoes

**TRIPLE COOKED JOJO FRIES, 9**  
fresh herbs, comeback sauce

Not all ingredients are listed, please alert your server to any food allergies \*There is an increased risk of food borne illness when consuming raw or undercooked meats and seafood

SD 4/7/2026