

Happy Valentine's Day!!

SOUPS

LOBSTER BISQUE | \$9.95 | \$13.95

Velvety Lobster Sherry Broth, Butter Poached Lobster

CLAM CHOWDER | \$6.50 | \$8.50

APPETIZERS

TUNA TATAKI | \$21.95

Sesame Crusted Tuna Seared Rare, Wakami, Ginger, Soy, Wasabi, Crispy Wontons

SEAFOOD CAKES | \$24.95

Shrimp, Lobster, Crab, Caper Remoulade, Crispy Pom Frites

MUSSELS | \$16.50

PEI Mussels simmered in a Tomato Tarragon and White Wine OR Thai Coconut Curry Cream

SHRIMP COCKTAIL | \$17.50 (GF)

Colossal White Shrimp, Zesty Cocktail Sauce, Lemon

CRISPY BRUSSEL SPROUTS | \$10.50 (GF)

Sweet Chili Glaze, Blue Cheese Dressing

GUACAMOLE | \$12.50 (GF)

Tomato Salsa, Crispy Fried Taro, White Corn Chips

FRIED CHICKEN | \$12.50

Panko Crusted Chicken Tenders, Sweet Chili Aioli, Spiced Peanuts

SALADS

SEARED AHI TUNA | \$19.95

Seared Ahi Tuna, Mixed Greens, Crispy Brussel Sprouts, Pickled Onion, Ginger, Mandarin Oranges, Carrots, Wonton Crisps, Sesame Ginger Vinaigrette

LORETTA SALAD | \$11.50

Mixed Baby Greens, Toasted Pecans, Dried Cranberries, Heirloom Cherry Tomatoes, Parmesan Cheese, Honey White Balsamic Vinaigrette

BEEF AND ARUGULA SALAD | \$13.50

Roasted Candy Cane Beets, Baby Arugula, Candied Walnuts, Mandarin Oranges, Goat Cheese, Orange Thyme Vinaigrette

PANZANELLA | \$13.50

Heirloom Cherry Tomatoes, Baby Arugula, Focaccia Croutons, Parmesan Cheese, Burrata Cheese, Honey White Balsamic Vinaigrette

CAESAR SALAD | \$13.50

Chopped Heart of Romaine Lettuce, Grated Parmesan Cheese, Asiago Focaccia Croutons, Our Own Caesar Dressing

Happy Valentine's Day!!

ENTREES

VEAL CHOP | \$49.95

Grilled Bone-in 16 oz. Veal Chop, Seared Foie Gras, Yukon Gold Garlic Mashed Potatoes, Roasted Asparagus, Port Wine Demi-glace

LOBSTER LINGUINI | \$39.95

Butter Poached Lobster, Roasted Corn, Spinach, Fresh Linguini, Tomato Cream Sauce, Burrata Cheese, Fresh Grated Pecorino Romano, Seasoned Bread Crumbs

SURF and TURF | \$39.95

Rosemary and Mustard Crusted Lamb Chops, Grilled Shrimp, Yukon Gold Garlic Mashed Potatoes, Roasted Baby Carrots, Port Wine Demi-glace

PRIME RIB | \$45.95 (GF) Add Half Lobster Tail \$11.50 | Add Shrimp \$9.50 (GF)

One Pound of our Slow Cooked Ribeye Roast served with Yukon Gold Garlic Mashed Potatoes, Grilled Asparagus, Au Jus and Creamy Horseradish Sauce

FILET MIGNON | \$43.95 Add Half Lobster Tail \$11.50 | Add Shrimp \$9.50 (GF)

Grilled Center Cut Tenderloin Filet, Yukon Gold Garlic Mashed Potatoes, Grilled Asparagus, Port Wine Demi-Glace

HALIBUT | \$34.95

Pan Roasted Halibut Fillet, Roasted Oyster Mushrooms, Spinach Pesto, Vegetable Jasmine Rice, Sautéed Haricot Verts, Citrus Beurre Blanc

SEAFOOD RISOTTO | \$39.95 (GF)

Sautéed Colossal Shrimp, Diver Scallops, Half Lobster and Mussels simmered in a Tomato Herb Broth served over Parmesan Risotto

PAN ROASTED SALMON | \$29.95 (GF)

Norwegian Salmon, Vegetable Jasmine Rice, Grilled Asparagus, Maple Soy Pan Sauce

BURRATA RAVIOLI | \$27.50 Add Half Lobster Tail \$11.50 | Add Shrimp \$9.50

Fresh Burrata Ravioli, Heirloom Cherry Tomatoes, Sweet Corn, Spinach, Citrus Herb Broth, Parmesan Cheese, Extra Virgin Olive Oil

ROASTED CHICKEN | \$26.95

Herb Crusted Statler Chicken Breast, Crispy Goat Cheese Polenta Cake, Sautéed Spinach, Pan Jus

SHRIMP SCAMPI | \$27.95

Sautéed Colossal Shrimp, Fresh Linguini, Shitake and Oyster Mushrooms, Heirloom Cherry Tomatoes, Lemon Garlic White Wine Butter Sauce and Parmesan Cheese

*Eating certain raw or undercooked foods may increase the risk of foodborne illness.
Please notify your server if anyone in your party has any food allergies.*