



Happy Valentine's Day

SOUPS

Lobster Bisque *cup 7 / bowl 11* New England Clam Chowder *cup 5 / bowl 9* French Onion Soup 8

APPETIZERS

Steamed Wild Mussels — Coconut Milk, Chili Peppers, Lime and Cilantro 14

Colossal Shrimp Cocktail — Four Jumbo Shrimp cooked perfectly served with a spicy Cocktail Sauce 15

Award Winning Lobster and Wild Mushroom Ragout — Served with Toasted Crostini 16

Hearts of Palm Salad — With Avocado, Tricolor Peppers and a Passion Fruit Vinaigrette 16

Baked Danish Brie — With a Raspberry Coulis 15

ENTREES

Pan Seared Ahi Tuna — With a Soy, Ginger and Lime Glace, Hhouse Rice Pilaf and Sautéed Vvegetables 27

Pan Roasted Salmon — VT Bacon and Cheddar Ccrusted Faroe Island Salmon, Horseradish Beurre Fondue 27

Seafood Porto Fino — Gulf Shrimp, Diver Scallops and Maine Lobster tossed with Penne Pasta
and our House Lobster Sauce, Fresh Basil 33

Twin Stuffed Maine Cold Water Lobster Tails — With Drawn Butter 40

Baked Stuffed Chicken — Pear and Brie Stuffed Free Range Chicken Breast. Sauce Vin Jaune 24

Prime New York Strip — Wild Mushroom Chasseur Sauce, Baked Potato and Haricot Verts 33

Filet Mignon — 8 oz Filet of Beef Tenderloin Grilled to Perfection,
Gorgonzola Crusted, Madeira Glace 38

Ask your server for our menu of decadent desserts... one is not enough!