

APPETIZERS

STUFFED MUSHROOMS <i>Crabmeat, shrimp, and lobster stuffing, topped with our three cheese blend</i>12	SWEET & SPICY SHRIMP <i>Lightly breaded and fried, tossed with sweet chili sauce, served with key lime slaw.</i>12
ESCARGOT <i>Garlic shallot butter, cheese baguette</i>12	SHRIMP TRIO <i>Coconut, Blackened, and Sweet & Spicy</i>12
CAJUN SURF & TURF <i>Blackened shrimp and prime rib medallions, bourbon barbecue sauce</i>12	FRENCH ONION SOUP <i>Topped with our three cheese blend, oven crusted</i>8
CRAB CAKE <i>Jumbo lump crab, cucumber remoulade, mixed greens</i>14	SOUP DU JOUR <i>Made fresh daily</i>8
SHRIMP COCKTAIL <i>Fresh jumbo shrimp, cocktail sauce</i>12	

SALADS

GARDEN <i>Mixed greens, cucumber, red onion, grape tomatoes, carrots</i>6
CAESAR <i>Crisp romaine, parmesan, garlic croutons, Caesar dressing</i>6
SPINACH <i>Grape tomatoes, red onion, egg, feta cheese, warm celery seed and bacon dressing</i>6
BAY HARBOR <i>Mixed greens, shrimp, mandarin oranges, strawberries, coconut, house made lime dressing</i>8

PASTA

SEAFOOD ALFREDO <i>Lobster, crab, shrimp, alfredo sauce, angel hair pasta</i>28
CHICKEN CARBONARA <i>Julienne chicken breast, peas, bacon, alfredo sauce, cheese tortellini</i>23
SCALLOP PESTO <i>Sea scallops, pesto, sundried tomatoes, asparagus, angel hair pasta</i>25
SHRIMP MALIBU <i>Shrimp, broccoli, sweet peppers, sundried tomatoes, fresh mozzarella, angel hair pasta</i>27

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

FRESH SEAFOOD Served with Chef's daily selection of starch and vegetable

BLACKENED GROUPER OSCAR <i>Topped with king crab, asparagus, béarnaise</i>30
SALMON NEW ORLEANS <i>Served with shrimp, scallops, sweet peppers, onions, Cajun cream sauce, jambalaya</i>29
CAJUN WALLEYE <i>Light Cajun breading, deep-fried, served with key lime slaw</i>26
ALASKAN KING CRAB LEGS <i>One pound</i>Mkt. Price <i>One-and-a-half pound</i>Mkt. Price
LOBSTER TAIL <i>South African, 6 oz., steamed, drawn butter</i>Mkt. Price
COCONUT SHRIMP <i>Dipped in our homemade coconut batter, deep-fried, served with orange marmalade sauce</i>26
SEAFOOD SCAMPI <i>Shrimp, lobster and crab sautéed in white wine, garlic and butter</i>29
PERCH <i>Lightly breaded, deep-fried, tartar sauce</i>26

HOUSE SPECIALTIES Served with Chef's daily selection of starch and vegetable

PRIME RIB* <i>14 oz., slow roasted, au jus, creamy horseradish</i>30
FILET MIGNON* <i>8 oz., merlot demi-glace</i>35
NEW YORK STRIP* <i>12 oz., blue cheese butter</i>31
LONG BONE PORK CHOPS* <i>Two 8 oz. chops, served with sweet apple chutney</i>26
STUFFED CHICKEN <i>Crabmeat stuffing, white wine sauce, cheese blend, served with rice pilaf</i>25

BEST OF BOTH WORLDS Add one of the following to any entrée

Perch.....14	Alaskan King Crab.....Mkt. Price
Shrimp Scampi.....12	Lobster Tail.....Mkt. Price