



February 9th thru February 14th



Razzle Dazzle Martini 5.95

Raspberry Vodka, Blueberry Vodka, Razzmatazz and Cranberry Juice

Rex-Goliath Chardonnay 6.50

Tropical fruit, pineapple & melon flavors combine with well-integrated layers of crème brûlée & a smattering of vanilla.

Twisted Cabernet Sauvignon 6.50

Has lively aromas of blackberry & black cherry with underlying notes of violet & black peppercorn.

Lobster Bisque

Bowl 5.99

Cup 4.50

Valentine Lobster fest

3 Tail Dinner...34.99

2 Tail Dinner...27.99

9 Layer Dip

8.99

Create Your Own Surf n Turf!

Start with Two 4oz. Lobster Tails then choose:

Crab Cake...31.99

6oz. Whiskey Glazed Sirloin...32.99

12oz. Delmonico...38.99

6oz. Filet...39.99

Above served with your choice of 2 sides.

The Ultimate Top of the Sea sautéed garlic shrimp, 4oz. lobster tail and langostino, all with langostino butter cream sauce served with your choice of 2 sides and warm rolls. 28.99

6oz. Filet tender filet cooked to perfection, topped with crispy onion strings and served with your choice of 2 sides and warm rolls. 25.99

Asiago Cheese Gnocchi with a roasted red pepper cream sauce, topped with grilled chicken and crispy prosciutto, served with a garden salad and warm rolls. 15.99

Stuffed Cod flakey white Icelandic cod stuffed with our homemade crabmeat stuffing, baked to perfection and served with your choice of 2 sides and warm rolls. 16.99

Garlic Parmesan Broasted Chicken 2 broasted breasts dipped in our homemade garlic sauce then rolled in parmesan cheese, served with your choice of 2 sides and warm rolls. 15.99

Honey Chipotle Crusted Chicken Breasts chipotle and honey flavored panko breaded breasts, sautéed golden brown, drizzled with a scallion cream sauce and served with your choice of 2 sides and warm rolls. 15.99