

3 COURSE PRIX-FIXE



\$37
per person

FIRST COURSE

MAINE LOBSTER BISQUE SHRIMP CAESAR SALAD

LOCAL FRIED OYSTERS

Sambal Oelek Aioli

AHI TUNA SASHIMI

Sesame Wakame

CHILLED MARINATED SEAFOOD SALAD

Shrimp, Mussels, Calamari

MAIN

GRILLED ATLANTIC SALMON

Jalapeño, Lime Butter, Carrots & Yukons

ROASTED HALF LONG ISLAND DUCK

Port Wine, Raspberry Sauce, Rice

BRANZINO FILET, SUNFLOWER SEED CRUST

Beurre Blanc, Asparagus & Farro Salad

GRILLED AHI TUNA RARE

Chili Lime Marinade, Edamame Dumplings, Carrots & Yukons

PRIME RIB PETITE CUT AU JUS

Horseradish Cream, Baked Potato (add \$12)

TWIN SOUTH AFRICAN LOBSTER TAILS

Drawn Butter, Carrots & Yukons (add \$12)

DESSERT

CARROT CAKE CHEESECAKE

CHOCOLATE MOUSSE CAKE OREO ICE CREAM

SELECT WINE BOTTLE SPECIALS \$39

(ask your server for selections)

NO SUBSTITUTIONS PLEASE, not valid with any other offers/discounts.

No coupons or birthday certificates may be applied to this menu.

Saturday 11/12/22 - not available after 7:00PM (last reservation to receive this menu 6:30PM).

Closed Monday 11/7/22. **DINE-IN ONLY.**

