

4:00PM - close



**TUES & WED
THREE COURSE
PRIX-FIXE**

\$42* per guest

APPETIZERS

NAUTILUS BAKED CLAMS

SOUP OF THE DAY

FRIED OYSTERS

Chipotle Mayo

ARUGULA SALAD

Pine Nuts, Tomatoes, Strawberries, Parmesan

LOADED CAESAR SALAD

Bacon, Tomatoes, Shrimp

ENTRÉES

Includes Vegetable & Potato du Jour

PRIME RIB, SLOW ROASTED

Horseradish Sauce, Au Jus (add +\$12)

GRILLED ATLANTIC SALMON

Sweet Thai Chili Sauce

MACADAMIA CRUSTED ST. PETER'S

Mango Salsa, Dill Sauce

ROASTED CODFISH

Artichokes, Tomatoes, Shrimp

SKIRT STEAK

Soy Marinade, Sautéed Onions (add +\$15)

BROOK TROUT SAUTÉ MEUNIÈRE

Shrimp, Crab, Capers, Lemon

HALIBUT w/ LOBSTER & MUSHROOMS

Beurre Blanc (add +\$16)

BLACKENED SWORDFISH

Mango Salsa, Dill Mayo

TWO POUND MAINE LOBSTER

Pre-orders suggested (add +\$24)

DESSERT SELECTIONS

CHOCOLATE MOUSSE CAKE

TARTUFO

LIMONCELLO CAKE

*Price excludes tax and gratuity. No substitutions or sharing please. Menu subject to change.
Not valid with Tuesday Night Wine Special or any other offer, special or coupons.

