

Holiday Menu

Appetizers

CALAMARI

Fried calamari rings served with marinara sauce

17.99

SHRIMP COCKTAIL

Five large iced shrimp, served with lemon and cocktail sauce

17.99

FLAMING SAGANAKI

Kasseri cheese lightly floured and seared, flamed with ouzo tableside

16.99

CRAB CAKES

Mixture of Blue lump crab and spices and served with lobster sauce

19.99

FRESH CAPRESE

Fresh mozzarella, tomatoes, and fresh basil drizzled with extra virgin olive oil and aged balsamic vinegar

16.99

STUFFED MUSHROOMS

Mushroom caps stuffed with crab mixture and topped with lobster sauce

16.99

Entrées

Add a side salad to any entrée 8.99

Steaks

All steaks are Certified Angus Beef, served with your choice of potato and vegetable

FILET MIGNON

7 oz. tender center cut filet, served with sautéed mushrooms

45.99

RIBEYE STEAK

14 oz. char-grilled and topped with sautéed mushrooms

45.99

MINI SURF & TURF

Two 3 oz filet medallions and one 4 oz Maine lobster tail

49.99

ROASTED PRIME RIB

Seasoned, slowly roasted overnight in our cooker

Hearty 14 oz 48.99

Petite 10 oz 42.99

NEW YORK STRIP

12 oz. of center cut steak, topped with sautéed mushrooms

45.99

Chicken & Pasta

SHRIMP PORTIFINO

Tossed with artichoke hearts and sun-dried tomatoes over angel hair pasta with garlic bread

31.99

CHICKEN OSCAR

Chicken breast layered with Swiss cheese, Blue lump crab meat and asparagus, topped with Bearnaise sauce. Served with garlic butter and parmesan angel hair pasta

36.99

CHICKEN MARSALA

Chicken breast sautéed with fresh mushrooms and Marsala wine and served with a side of angel hair pasta

30.99

ROASTED DUCK

Half slow-roasted duck served with orange sauce and your choice of potato and vegetable

38.99

Seafood

Served with your choice of potato and vegetable

BAKED SEAFOOD PLATTER

Combination of shrimp, fish and sea scallops, served with lobster sauce

38.99

AHI BLUE FIN TUNA

Coated in sesame seeds, seared to your temperature, served with ginger sauce

40.99

BAKED STUFFED SHRIMP

Shrimp stuffed with Blue lump crab mix and topped with lobster sauce

30.99

BLUE LUMP CRAB CAKES

Mixture of blue lump crab meat and spices, served with lobster sauce

33.99

ATLANTIC SALMON CHAR-GRILLED,

served with lemon dill butter sauce, or **ENCRUSTED**, breaded & served with honey dijon sauce

33.99

ALASKAN KING CRAB LEGS

One pound of the largest split, steamed crab legs, served with drawn butter (Market Price)

BLACKENED MAHI

Marinated with fresh garlic and herbs, chargrilled and topped with lobster sauce

40.99

MAINE LOBSTER TAIL

8 oz. seasoned, baked and served with drawn butter and lemon (Market Price)

Children's Menu

CHICKEN TENDERS

17.99

CHEESEBURGER AND FRIES

17.99

PASTA MARINARA

17.99

Any items can be ordered to take out. We use 100% Canola oil with 0% trans fats.

We regret that we cannot be responsible for loss or exchange of personal property, and we reserve the right to seat our customers.

We reserve the right to add gratuity. VISA MasterCard, American Express and Discover Cards accepted.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our Caesar dressing contains raw eggs.