

Appetizers

Grilled Shrimp Bruschetta- Cucumber, Tomatoes, Shallots, Capers, and Fresh Tarragon on toasted French bread topped with Grilled Shrimp and Lemon-Lime Vinaigrette. 10 ½

4oz. Crab Cake- Fresh crab, fresh herbs, and seasonings, pan fried to a crispy golden brown. Served with spicy Remoulade. 12

Shrimp & Crab Fondue- Melted White Cheese mixed with Crab, Shrimp and Herbs, served with toasted French Bread. 10 ½

Panko Breaded Stuffed Portobello- Sweet Potato, Quinoa, & Crispy Brussels Sprout Leaves, finished with a spicy maple syrup. 10

Herb & Dijon Gnocchi- Served with sautéed mushrooms, herbs, and shallots, finished with brown butter & sage. 10

Pastas- (ALL PASTA IS HAND-MADE & ROLLED IN HOUSE)- All Pastas served with a House or Caesar Salad

Lobster & Creamy Pesto- Butter Grilled Lobster Tail, paired with Fettuccini & House Made Creamy Pesto Sauce. 22

Scallops and Shrimp- Pan seared and glazed with a Balsamic Reduction, served with a Scampi Fettuccini. 22

Sausage, Fresh Basil, & Plum Tomatoes- White Wine, Garlic, and Fresh Herbs reduced with plum tomatoes & savory sausage. 17

Pasta Alfredo- Crystal & Jules Alfredo sauce tossed with Fettuccini pasta. \$14. Top it with grilled or blackened chicken for an additional \$6, or shrimp sautéed or blackened for an additional \$9.

Seafood- All seafood entrees served with your choice of 2 accompaniments.

Grilled Salmon- Fresh Salmon that is seasoned, grilled, and served with our house Hollandaise Sauce. 24

Baked Mahi mahi- Finished with Lemon, Butter, Fresh Herbs, and Garlic. Served with a Lobster Stock Cream Sauce. 24

Crab Stuffed Flounder- Topped with a Parmesan Crust and served with Lemon & Dill Buerre Blanc. 24

Seared Yellow fin Tuna- Coated with our House Blackening spice, served with a Caramelized Onion and Garlic Aioli. 24

Entrees- All Entrees served with your choice of 2 accompaniments.

Costa Rican New York Strip- 12oz marinated for 3 days. The marinade is slightly spicy but finishes with a sweet bold flavor. 28

Beef Filet- 8oz. Filet seasoned and grilled served with a Horseradish Cream Sauce. 31

Smoked Duck Breast- Smoked with Hickory then Seared in cast iron and served with Creamy Mushroom Polenta. 21

Stuffed Chicken Breast- Sautéed Spinach, Bacon, and Onion, stuffed in a Chicken Breast with Mozzarella and Provolone cheeses, then herb crusted, baked, and placed atop a fresh herb & tomato sauce. 22

Frenched Pork Chop- Bone-In Chop, Grilled and served with Herb, Garlic and Mushroom Cream Sauce. 20

Accompaniments

Grilled Asparagus, Bronzed Cauliflower, Brussels Sprouts, Fresh Peeled Mashed Potatoes, Fettuccini Pasta with Cream Sauce, House Salad, Caesar Salad, or a Cup of Soup.

Dressings

Champagne Vinaigrette, Creamy Balsamic Vinaigrette, Sweet Vidalia Onion & Dill, Ranch, Blue Cheese, or Lemon & Lime Vinaigrette.

All House salads are tossed in your choice of dressing and served with Tomatoes, Cucumbers, Cheese, and Croutons

There will be a \$4.00 split charge for all split Dinners. 18% Gratuity may be applied to parties of 6 or more.