

# Seafood Fest

## Main Courses

All main courses are accompanied with your choice of side, vegetable of the evening, and a dinner roll.

### THE CLASSIC STEAK & LOBSTER \$62

A 7 oz. New York steak grilled to your liking and topped with sautéed mushrooms, and a 5 oz. Atlantic Lobster tail, served with hot drawn butter.

### LOBSTER TAIL \$47<sup>95</sup>

A 5 oz. Atlantic Lobster tail, served with hot drawn butter.

### STEAK & CRAB \$47<sup>45</sup> *A spin on the classic surf & turf!*

A 7 oz. New York steak grilled to your liking, topped with sautéed Mushrooms and served side by side with a ½ lb of Snow Crab! Served with hot drawn butter.

### SNOW CRAB \$40

A pound of Snow Crab, poached and served with hot drawn butter.

### MAPLE & PUMPKIN SEED SALMON \$34<sup>95</sup>

A 6 oz. Salmon filet, drizzled with maple syrup and encrusted with crushed pumpkin seed.

### SURF & TURF STEAK \$38<sup>75</sup>

A 7 oz. New York, done to your liking and smothered with four Shrimp Scampi.

### SURF & TURF CHICKEN \$28<sup>50</sup>

Grilled marinated Chicken and smothered with four Shrimp Scampi.

### CHICKEN PORTOBELLA \$24<sup>95</sup>

A 6 oz. grilled chicken breast and topped with roasted yellow peppers, red onion, Portobello mushroom, grainy Dijon mustard and Harvarti cheese.



## Add-ons

### SNOW CRAB \$15<sup>95</sup>

1/2 Pound, poached and served with hot drawn butter.

### LOBSTER TAIL \$40

5 oz. poached and served with hot drawn butter.

### MUSHROOM BUTTONS \$6

Sautéed with garlic

### BÉARNAISE SAUCE \$3<sup>50</sup>

(Hollandaise sauce with Tarragon)


## The Sweet Ending

### TURTLE CHEESECAKE \$9<sup>95</sup>

Pecans, creamy caramel, and rich chocolate, all wrapped up in a decadent cheesecake!

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## Appetizers


**ESCARGOT \$16<sup>25</sup>**  when served without garlic toast  
Six large Snails sautéed with garlic, butter and lemon juice, then stuffed into fresh mushroom caps.  
We top ours with a creamy Alfredo sauce and Parmesan cheese. Try them, you'll love them!  
Served with a slice of garlic toast.



**CALAMARI \$17<sup>95</sup>**  
Rings and tentacles lightly dusted then deep fried until golden brown.  
Served with Garlic Aioli.



## Pleasing Pasta

**PEPPERED SHRIMP PASTA Lg (10 Shrimp) \$28<sup>50</sup> Sm (6 Shrimp) \$21**  
Black Tiger Shrimp sautéed with red peppers, onions, mushrooms, fresh basil then tossed in a creamy rosé sauce and Penne noodles. Topped with Parmesan cheese and crushed black pepper. Served with garlic toast. 



**SEAFOOD FETTUCCINE AL FORNO Lg \$32<sup>50</sup> Sm \$26<sup>50</sup>**  
Sautéed Shrimp, tender Lobster, Pollock, fresh mushrooms and onions, tossed with a creamy Hollandaise sauce and tender Fettuccine noodles. Smothered with a generous helping of Mozzarella cheese and baked to perfection.  
Served with garlic toast.




**SUN-DRIED TOMATO PESTO SHRIMP PASTA Lg \$27<sup>95</sup> Sm \$20<sup>75</sup>**  
Sautéed mushrooms, red onions and Shrimp, tossed with Sun-Dried Tomato Pesto, Alfredo sauce and tender Spaghetti noodles. Served with garlic toast.



 Gluten Free

 Spicy

 Contains Peanuts

*Chef's Note:*

*All ingredients are not listed.*

*If you have any allergy or diet concerns, please speak with your server.*

*Thank you.*