



TWO COURSES 48. • THREE COURSES 56.
AVAILABLE SUNDAY THRU THURSDAY

Appetizer

MAINE LOBSTER BISQUE AU COGNAC

EAST COAST OYSTERS ON ICE (5) RED COCKTAIL & MIGNONETTE SAUCES

MAINE CALAMARI • CRISPY, SWEET & SPICY

SUPER LUMP CRAB FRITTERS SPICY REMOULADE

HALF & HALF COCKTAIL ON ICE- COLOSSAL LUMP CRAB & JUMBO SHRIMP TWO SAUCES ADD 10.

AHI TUNA TARTARE WASABI CREME FRAICHE SOY GLAZE ADD 5.

C.F.M. CHOPPED SALAD HEARTS OF PALM CHICK PEAS BASIL RANCH DRESSING

TRADITIONAL CAESAR SALAD SICILIAN WHITE ANCHOVY PARMESAN CROUTONS

Entree

WHOLE 1½ LB. MAINE LOBSTER STEAMED & CRACKED ADD 15.
DRAWN BUTTER LEMON

FAROE ISLANDS SALMON • PARMESAN CRUSTED
STEAMED BROCCOLI CRISPY BASIL POTATO CAKE

LEMON SOLE • SAUTÉED "PARISIENNE"
LEMON BUTTER RICE PILAF VEGETABLE MEDLEY

SURF & TURF ADD 20.
HALF 1½ LB. LOBSTER STEAMED & CRACKED DRAWN BUTTER
+ BROILED FILET MIGNON CENTER CUT

JUMBO LUMP CRAB CAKES • MARYLAND STYLE ADD 15.
GRAIN MUSTARD BUERRE BLANC SCALLION WHIPPED POTATO THIN GREEN BEANS

PECAN CRUSTED SALMON TROUT
BOURBON HONEY BUTTER WHIPPED SWEET POTATO THIN GREEN BEANS

"SIGNATURE" STUFFED FLOUNDER CASSEROLE
SHRIMP CRAB SCALLOPS MUSHROOMS WHITE WINE SAUCE

SKILLET SEAFOOD "NEWBURG" AU GRATIN
FLORIDA SHRIMP MAINE SCALLOPS COLOSSAL LUMP CRAB SHERRY CRAB SAUCE JASMINE RICE

1855 CENTER CUT FILET MIGNON • 8 OZ ADD 10.
GARLIC PARMESAN FRIES

Dessert

NEW YORK STYLE CHEESE CAKE

CHOCOLATE BROWNIE

KEY LIME PIE

PRICE IS PER PERSON. NO SUBSTITUTIONS. GRATUITY & TAXES NOT INCLUDED. 02.15.2024