

APPETIZERS

Crispy Calamari cherry peppers, chipotle honey sauce.....	9.99
Spiced Ahi Tuna seared rare, ponzu ginger sauce, wasabi.....	9.99
Iron Skillet Mussels Prince Edward Island mussels, tomatoes, white wine, garlic.....	9.99
Chilled U-10 Shrimp Cocktail	12.99
House Smoked Salmon dill tartar sauce, pickled red onions.....	12.99
Hawaiian Tuna Poke Nachos marinated tuna, sesame ponzu.....	12.99
Jumbo Lump Crab Cake almond slaw, remoulade sauce.....	14.99
Cold Water Blue Point Oysters (½ dozen).....	market price
Combination Appetizer (Two People Minimum)	
Chilled U-10 shrimp cocktail, mini crab cakes, calamari, spiced Ahi tuna.....	12.99 (per person)

SOUPS & SALADS

Crab and Corn Chowder crabmeat, corn, cream, thyme.....	6.50
Seafood Gumbo shrimp, crawfish, andouille sausage.....	6.50
Lobster Bisque w/shrimp & lobster meat.....	9.99
Caesar Salad garlic croutons & aged parmesan.....	6.75
Warm Pecan Crusted Goat Cheese & Baby Spinach Salad	
sun dried cherries, candied pecans.....	6.99
Iceberg Lettuce Wedge tomatoes, bacon, bleu cheese dressing.....	6.99
April's Chop Salad mixed greens, bleu cheese crumbles, parmesan, walnuts, chopped vegetables, lemon basil vinaigrette.....	6.99

FISH MARKET SPECIALTIES

With a Choice of One Side

Honduran Tilapia parmesan crusted, lobster & bay shrimp sauce.....	19.99
Chicken Parmesan Piccata lemon butter, capers, garlic & herbs.....	19.99
Fried Jumbo U-10 Shrimp fries, cocktail & remoulade sauce.....	19.99
Prime Beef Meatloaf roasted onion mashers, port wine sauce.....	19.99
Idaho Rainbow Trout herb pecan crust.....	22.99
East Coast Flounder almond crusted, lemon butter.....	22.99
Grilled Redfish Cajun spiced, Tabasco butter.....	22.99
Braised Beef Short Rib roasted onion mashers and port wine sauce.....	22.99
Wild Alaskan Halibut Fish & Chips malt vinegar, fries, dill tartar sauce.....	22.99
Ahi Tuna grilled rare, chili spiced, Miso honey glaze, ponzu.....	23.99
Costa Rican Mahi Mahi herb onion crust, tomato basil sauce.....	23.99
Oak Planked King Salmon pinot noir butter.....	24.99
Maine Sea Scallops pan seared, lobster sauce.....	25.99
Scottish Salmon jumbo lump crabmeat, white wine, lemon butter.....	26.99
Crab Cake Stuffed East Coast Flounder lemon butter.....	28.99
Cioppino Seafood Stew lobster, mussels, clams, shrimp, scallops, fish.....	28.99
Jumbo Lump Crab Cakes béarnaise sauce.....	29.99
Chilean Sea Bass pan seared, ginger ponzu sauce.....	29.99

STEAKS

With a Choice of One Side

6 oz. Filet Mignon	24.99
8 oz. Filet Mignon	29.99
12 oz. Filet Mignon	39.99
22 oz. Prime Cowboy Bone-In Ribeye	39.99
Steak & King Crab Legs - 8 oz. filet mignon, 3/4 lbs. Alaskan king crab legs.....	market priced
Steak & Lobster - 8 oz. filet mignon, 8 oz. Australian lobster tail.....	market priced

CRAB & LOBSTER

Market Priced

Bristol Bay Alaskan King Crab Legs (1½ pounds)
Steamed Maine Lobster sweet drawn butter
Lobster Newburg Maine lobster, sherry, shallots, cream
Australian Lobster Tail 8 oz. sweet drawn butter
Australian Lobster Tail 16-20 oz. sweet drawn butter
Stuffed Australian Lobster Tail 16-20 oz. stuffed with lump crabmeat

There may be small bones in some fresh fish. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items. There is a risk associated with consuming raw oysters or any raw animal protein.

Service charge will be added for parties of seven or more.

WINE SPECIALS

	Reg.	Sale
Chardonnay		
Chateau St. Jean	49	34
Beringer	45	35
Ferrari-Carano	65	45
Mer Soleil	110	75
Barnett Vineyards "Sangiacomo"	75	60
Other Whites		
"J", Pinot Gris	51	39
Morgan, Sauvignon Blanc	42	32
Virtu by St. Supery, Meritage	47	35
Sauvion, Sancerre	59	45
Pinot Noir		
Belle Glos "Meiomi	90	65
Etude	99	75
Shiraz		
Marquis Phillips	46	34
Merlot		
Duckhorn	125	85
Meritage		
Dry Creek Vineyard "The Mariner"	95	75
B.V. Reserve, "Tapestry"	135	85
Cabernet		
Kenwood, "Jack London"	105	70
Frogs Leap	110	80

SIDES

Roasted Onion Mashed Potatoes	3.99
Sesame Jasmine Rice	3.99
French Fries with Parmesan	3.99
Sweet Potatoes Grand Marnier	4.99
Idaho Baked Potato	4.99
Herb Roasted Tomatoes	4.99
Green Beans W/Soy & Ginger	4.99
Sautéed Spinach with Garlic	4.99
Steamed Broccoli	5.99
Oven Roasted Asparagus	5.99
Lobster-Shrimp Mac & Cheese	6.99

Chef's Corner

Summer features include East Coast Flounder, Wild Alaskan Halibut and Salmon and Soft Shell Crabs. For a great summer appetizer, try the Hawaiian Tuna Poke Nachos. Also look for daily specials that include Florida Red Grouper, Hawaiian Ono & Costa Rican Swordfish. I invite you to join our email list to get weekly email updates on fresh seafood, wine dinners, cooking classes and seasonal specials.

Happy eating,

Chef Richard Chamberlain

Private Rooms and Caterings

Contact Tiana Hampton at 972-387-2790 to reserve private party rooms or for caterings at your home or business.