

Appetizers

Steamed Mussels Garlic Butter Broth	\$13
Thai Style Tenderloin Tips Garlic, Cilantro, Ginger & Red Pepper Flakes	\$10
Freshly Shucked Oysters ½ Dozen, Cocktail Sauce, Horseradish	\$18
Ahi Sashimi Cajun-Seared Black & Blue Ahi, Wasabi, Ginger, Soy Sauce	\$15
Beef Carpaccio* Baby Greens, Capers, Shaved Parmesan, Balsamic Vinegar	\$14
Panko Crusted Jumbo Scallops Lemon Cream Sauce, Roasted Red Bell Pepper Coulis	\$19
Colossal Prawn Cocktail* Prawns, Tangy Cocktail Sauce	\$24
Calamari Fritti Crispy Golden Rings, Spicy Marinara Sauce	\$12
Crab Cakes Jumbo Lump Crab, Roasted Red Bell Pepper Coulis	\$23
Scampi Sautéed Jumbo Prawns, Buttery Dijon Garlic Sauce	\$16
Escargots de Bourgogne* Oven-Baked, Garlic Parsley Butter	\$16
Petite Lamb Chops Onions, Rosemary, Paprika Marinade, Bordelaise Sauce	\$19
Seafood on Ice* for two or more	Priced to Order
Create your own (Prawns, Oysters, Ahi Sashimi, Red King Crab and Lobster)	

Soups & Salads

Lobster Bisque	Cup \$11	Bowl \$13
New England Clam Chowder	Cup \$10	Bowl \$12
French Onion Soup		Bowl \$11
Mixed Baby Greens Honey-Dijon Raspberry Vinaigrette		\$10
Greek Salad Mediterranean Vinaigrette		\$11
Caesar Salad Parmesan Crisp, Croutons (Grilled Chicken Breast Add: \$8)		\$11
Iceberg Wedge* Bacon, Tomato, Onion, Blue Cheese Dressing		\$11
Asian Pear Salad* Mixed Greens, Gorgonzola, Candied Pecans, Blueberries, Raspberry Vinaigrette		\$14

*Please allow 20 minutes preparation for our
Famous Chocolate or Grand Marnier Soufflé Dessert*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
These items may contain raw or undercooked ingredients. Please inform your server if you have any allergies.

Seafood & Pasta

Signature Baseball Cut Swordfish Grilled, Garlic Caper Sauce or Blackened	\$39
Scottish Salmon Filet Grilled, Lemon Butter Sauce	\$32
Jumbo Sea Scallops* Seared Golden Brown, Red Pepper Coulis, Sautéed Spinach	\$39
Calamari Steak Lightly Breaded, Sautéed, Tartar Sauce	\$26
Cioppino "21" Tiger Prawns, Scallops, Mussels, Lobster, Calamari, Saffron Garlic Broth	\$39
Lobster Tail* Broiled or Steamed, Garlic Herb Butter	\$49
Abalone Alley West (4oz.) Red California Abalone Medallions, Lightly Breaded, Lemon Butter	\$90
Red Alaskan King Crab Legs Steamed, Drawn Butter and Lemon	\$59/lb.
Chilean Sea Bass Pineapple Mango Relish, French Lentils	\$42
Seafood Linguini Fra Diabolo Prawns, Scallops, Lobster, Spicy Tomato Cream Sauce	\$37
Seared Marinated Tofu, Wild Rice, Steamed Vegetables	\$23

Steaks, Chops & Poultry

Accompany Any Entrée with Béarnaise, Green Peppercorn or Bordelaise Sauce

Filet Oscar (8oz.) Filet, Alaskan King Crab, Béarnaise Sauce	\$49
Center Cut Filet Mignon (8oz.)	\$44
Prime New York* (14oz.)	\$48
Prime Rib Eye (16oz.)	\$49
Steak Diane Butterflied Filet, Cognac Mushroom Sauce	\$46
Veal Osso Buco (14oz.) Slowly Cooked for 10 hours in its own juices, Soft Polenta	\$45
New Zealand Rack of Lamb* Special 21 Oceanfront Marinade (Garlic and Cilantro Optional)	\$43
Free Range Chicken Breast Piccata Lemon Butter Caper Sauce	\$28

Steak Temperatures

RARE - Very Red, Cool Center

MEDIUM RARE - Red, Warm Center

MEDIUM - Pink Center

MEDIUM WELL - Slightly Pink Center

WELL - Broiled Throughout, No Pink

Chef's Mixed Grill Specialties

Add any of the following items to your favorite Entrée

Lobster Tail \$45, Alaskan King Crab \$28, Grilled Prawns \$14 or Grilled Scallops \$16

Sides To Share

Grilled Organic Asparagus*	\$10	Parmesan Parsley Crispy Fries	\$8
Sautéed Baby Spinach	\$9	Sautéed Mushrooms*	\$8
White Truffle Mac & Cheese	\$9	Garlic Mashed Potatoes*	\$6
Au Gratin Potatoes	\$7		

(*) Gluten Free Items