



Happy Easter!



Starters

Colossal Shrimp Cocktail

Fried Calamari

Jumbo Crab Cocktail

Prosciutto Wrapped Mozzarella

Coconut Shrimp

Clams Casino

Beck's Sampler

Scallops & Bacon

Bacon wrapped scallops, clams casino,
crab stuffed mushroom

Nueske's applewood smoked bacon,
sweet corn puree

Seafood Bisque cup / bowl

Baked French Onion crock

Caesar Salad

Crisp romaine, house made croutons, shaved
parmesan, creamy Caesar dressing

Beet Salad

Sliced beets, orange, goat cheese, red onion,
sliced almonds

Dressings: Sweet Fig Balsamic Vinaigrette, Mimosa Vinaigrette, Bleu Cheese, and Buttermilk Ranch

Entrees

The following entrees are served with your choice of ONE side:

Baked Potato, Mashed Potatoes, Cole Slaw, House Salad, Fresh Broccoli or Beets & Leeks.

Substitute Asparagus.

Seared Truffle Scallops

Creamy cannellini beans, mushrooms, white truffle oil

Hawaiian Rum Chicken

Sautéed Chicken Tenders, Fresh pineapple, roasted cashews, butter rum sauce, mashed potatoes

*Bronzed Chilean Sea Bass Add Jumbo Lump Crab

Saffron Gouda risotto

Farmers Salmon

Applewood bacon & shallot crusted, charred corn, saffron Gouda risotto, garlic aioli

Seafood Scampi Add Jumbo Lump Crab

Sea Scallops and Shrimp in a White Wine Garlic Butter Sauce, House Made Pasta

The following entrees are served with your choice of TWO sides:

Baked Potato, Mashed Potatoes, Cole Slaw, House Salad, Fresh Broccoli or Beets & Leeks.

Substitute Asparagus.

Baked Virginia Ham with pineapple glaze

South African Cold Water Lobster Tail 8 oz.

Twin Maryland Crab Cakes

Deluxe Broiled Fisherman's Catch

Crab Cake, Crab Imperial Stuffed Shrimp, Haddock, Sea Scallops

Ocean Combo

Broiled Crab cake, sea scallops, jumbo shrimp, lemon butter

7 oz. Filet Mignon

Add mushrooms and onions to your Filet \$

Surf & Turf

Filet Mignon 7 oz. and South African Cold Water Lobster Tail 4.5 oz.