



# Happy Mother's Day



## Starters

**Colossal Shrimp Cocktail** \$12

**Fried Avocado** \$9  
Scallion aioli dipping sauce

**Golden Fried Mozzarella** \$9

**Coconut Shrimp** \$9

**Yum Yum Shrimp** \$9

**Seafood Bisque** cup \$7/ bowl \$9

**Caesar Salad** \$7  
Crisp romaine, house made croutons,  
shredded asiago, creamy Caesar dressing

**Beck's Sampler** \$10

Bacon wrapped scallops, clams casino,  
crab stuffed mushroom

**Fried Calamari** \$12

**Crab & Mango** \$18

Colossal crab meat, fresh mango & avocado,  
cilantro, white balsamic reduction

**Baked French Onion crock** \$8

**House Salad** \$6

Mixed greens, tomato, carrot, cucumber,  
choice of dressing

**Roasted Beet & Butternut Squash Salad** \$14

Sliced beets, butternut squash, mixed greens, goat cheese, pickled red onion, sugared walnuts, fig balsamic

Dressings: Sweet Fig Balsamic Vinaigrette, Orange & Ginger Vinaigrette, Bleu Cheese, & Buttermilk Ranch

## Entrées

*(\$5 shared entrée charge)*

*Add a House Salad for \$3*

**Lobster Francaise** \$36

Egg battered South African lobster tail,  
mushrooms, red onions, tomatoes, ricotta  
ravioli, lemon caper beurre blanc

**Stuffed Salmon** \$36

Stuffed with crab imperial, hollandaise, saffron  
corn & scallion risotto, green beans

**Seared Seafood Scampi** \$32

Seared scallops, shrimp, zucchini, asparagus, red  
onion, spinach, tomatoes, house made fusilli,  
garlic lemon butter

**Bronzed Chilean Sea Bass** \$36

*Add Jumbo Lump Crab \$14*  
Sweet basil garlic butter sauce,  
Saffron corn & scallion risotto, green beans

**Seared Scallops Solstice** \$36

Saffron corn & scallion risotto, butternut squash  
puree, balsamic brown butter, bacon,  
scallions, green beans

**Lobster Mac & Cheese** \$36

South African Lobster Tail, ricotta cavatelli,  
smoked gouda, herbed gratin, bacon, corn,  
red onion, spinach

The following entrées are served with roasted redskin potatoes & green beans

**Surf & Turf** \$58

*Stuff your Lobster Tail \$8*

8 oz. Filet Mignon and 4.5 oz. Lobster Tail

**Twin South African**

**Cold Water Lobster Tails** \$44

Sweet and succulent, 4.5 oz. each  
*Stuffed With Crab Imperial add \$14*

**Twin Maryland Crab Cakes** \$38

Award winning! Broiled, housemade tartar

**Silver Broiled Seafood Combo** \$34

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

**New York Strip** \$42

14 oz, center cut, balsamic brown butter

**Filet Mignon** \$42

8oz Center cut, balsamic brown butter

**Gold Broiled Seafood Combo** \$40

Crab Cake, Crab Imperial Stuffed Shrimp, Cod,  
Sea scallops

*Add sautéed mushrooms and onions to your Filet \$3*

All menu items are cooked to order. Consuming raw or undercooked meats or shellfish may increase risk of food borne illness