

Holiday Menu

Starters

Colossal Shrimp Cocktail

Fried Calamari

Golden Fried Mozzarella

Clams Casino

Coconut Shrimp

Lobster Eggrolls

Beck's Sampler

Fried Avocado

Bacon wrapped scallops, clams casino,
crab stuffed mushroom

Jalapeno honey aioli dipping sauce

Seafood Bisque cup / bowl

Baked French Onion crock

Caesar Salad

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

House Salad

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

Beet Salad

Sliced beets, mixed greens, orange segments, goat cheese, red onion, sugared walnuts, sweet fig balsamic

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

Entrées

(shared entrée charge)

Add a House Salad

Alaskan Halibut

Parmesan encrusted, saffron & scallion risotto, asparagus, lobster fennel beurre blanc

Lobster Francaise

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

Seared Scallops Solstice

Saffron & scallion risotto, sweet potato puree,
balsamic brown butter, bacon,
scallions, fresh green beans

Grilled Norwegian Salmon

Saffron & scallion risotto, Balsamic Merlot
reduction, charred tomato & bacon coulis

Shrimp Stir Fry

Napa cabbage, bell peppers, red onions, carrots,
jasmine rice, house made teriyaki

Add Sautéed Scallops

Add Sautéed Chicken Tenders

The following entrées are served with

herb roasted red skin potatoes & sautéed fresh green beans

South African

Cold Water Lobster Tail 8 oz.

Stuffed With Crab Imperial add

Filet Mignon

Center cut, balsamic brown butter

Twin Maryland Crab Cakes \$32

Award winning! Broiled, housemade tartar

Surf & Surf

Stuff your Lobster Tail

4.5 oz. Lobster Tail & Jumbo Crab Cake

Silver Broiled Seafood Combo

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

Gold Broiled Seafood Combo

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

Silver Surf & Turf

Stuff your Lobster Tail

7 oz. Filet Mignon and 4.5 oz. Lobster Tail

Gold Surf & Turf

Stuff Your Lobster Tail

7 oz. Filet Mignon and 8 oz. Lobster Tail

Add sautéed mushrooms and onions to your Filet

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