

SALAD

Homemade Caesar Salad (Highly Requested)

Croutons/Parmesan/Fresh Cracked Pepper

Garden Spring Salad w/ Fruit and Champagne Vinaigrette

Choice of Blueberry, Mango, Peach, Strawberry, Raspberry, Pineapple Or Choice of Favorite Dressing (Ranch, Blue Cheese, Balsamic, French, etc)

Strawberry Mix Green Salad w/Balsamic Vinaigrette

Lemon Caper and Arugula Capellini Salad

(Includes Cherry Tomatoes)

Creamy Lobster Salad

w/Lettuce Leaf or Fresh Baked Baguette

APPETIZERS

Jazzy Bay Biscuits

Cheddar & Monterey Jack Biscuits Stuffed w/Roasted King Crab and Garlic & Shallot Butter Smothered

Fried Lobster Popcorn

w/Grilled Lemon, Garlic Aioli or Spicy Aioli or Remoulade or Tartar Sauce

Crab Stuffed Mushrooms

Honey Chipotle Ceviche (w/ King Crab, Lobster or Shrimp)

Spicy Shrimp Cocktail

Tail-On Shrimp w/ Horseradish & Tabasco Cocktail Sauce

Snow Legs (Surimi)

Plain, Old Bay or Lemon Pepper w/House Cocktail Sauce & Lemon (Optional: Clarified Butter)

Charcuterie Board

Deli Meats, Cheeses, Fruits and Vegetables, Mixed Olives, Honey, Dijonnaise, Homestyle Ranch

Crab Cakes

w/Grilled Lemon & Garlic Aioli/Spicy Aioli/Remoulade/Tartar Sauce

SURF ENTREES

Garlic Herb Butter Wild Sockeye Salmon Fillet

Over Alfredo Penne w/Blistered Cherry Tomatoes & Scallions

Sauteed Garlic Butter Shrimp

Over Alfredo Penne w/Blistered Cherry Tomatoes & Scallions

Garlic Butter Roasted Lobster Tail Alfredo Linguini

Lobster/ Snow Crab/King Crab Alfredo

w/Choice of Pasta or Cheese Tortellini

Deep Fried Catfish

Deep Fried Lobster Tail

Atlantic or Wild Sockeye Salmon

Honey Garlic Lemon Pepper, House Cajun Seasoned, Blackened

Sauteed Garlic Butter Shrimp Scampi

over Linguini w/ Parmesan

Seared Chilean Sea Bass

w/Lemon, Dill & Caper Butter

TURF ENTREES

House Cajun Seasoned & Grilled Chicken Breast

Over Alfredo Penne w/Blistered Cherry Tomatoes & Scallions

Fried Chicken Wings (Drummettes & Flats)

Flavors: Lemon Pepper, Honey Lemon Pepper, Cajun Butter, Spicy Orange, Salt N Pepper (Garlic, Red Chilis, Green Onion), Teriyaki, Sweet & Spicy House BBQ, BBQ Teriyaki, Dry Jerk, Pineapple Pepper, Spicy Cool Ranch, Garlic Parmesan

House Seasoned Ribeye Cap or Cut of Choice Grilled Steak Topped w/Compound Garlic Butter

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House Cajun Seasoned & Grilled Chicken Breast

Grilled Flap Steak

w/Chimichurri, Grilled Red Onions, Tomatoes & Jasmine rice

SIDES

Smashed Potatoes

w/Beef or Chicken Gravy

Double Lobster Garlic Butter Whipped Potatoes

Topped w/Sous Vide Garlic Butter Lobster Tail Pieces, Fresh Garlic Butter & Chives

Garlic Butter Smashed Potatoes

Seasoned & Roasted Creamer Potatoes

Crab Cake Topped Lobster Mac n Cheese

Twice Baked Potato

Sour Cream & Chive or Cheddar & Bacon

Creamed Spinach

Cajun Butter or Cilantro & Garlic Butter Roasted Corn on the Cob

Rice Pilaf

Mushroom Wild Rice

Jasmine Or Brown Rice

Double Lobster Mac

Seasoned & Roasted Asparagus

Sauteed Green Beans

Optional:Onions, Bacon and/or Mushrooms

Mixed Roasted Veggies

Broccoli, Cauliflower, Zucchini or Choice

Roasted Brussels Sprouts

Optional: Bacon, Shaved Parmesan and/or Balsamic

Herb & Garlic Butter Toasted French Bread

Cheddar & Monterey Jack Biscuits

