



## VALENTINES DAY 2019

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### APPETIZERS

**3 Blue Point Oysters On Half Shell 15-**  
Tuna poke, Osetra caviar

**Duck Eggroll 14-**  
Steamed cabbage, carrot, duck confit,  
peanut chili sauce

**Fried Grouper Cheeks 16-**  
Sriracha aioli

**Fried Lobster Tail 19-**  
Asian Pear & jicama slaw, southern mustard  
sauce

**Baked Scallops 15-**  
Almond cracker crust, lemon, butter

### SOUPS & SALADS

**Winter Mushroom Soup 7-**  
Goat cheese crostini

**Tomato Crab & Jalapeno Soup 7-**  
Toasted corn chips

**Warm Pistachio-Encrusted Goat Cheese Salad 12-**  
Fresh spinach, candied beets, balsamic dressing, herb aioli

**Poached Pear Salad 9-**  
Romaine hearts, candied walnuts, crumbled  
blue cheese, herb vinaigrette

**Caesar Salad 6-**  
Crisp romaine, Parmigiano-Reggiano,  
croutons

### ENTREE CHOICES

**Grilled Filet Mignon and Shrimp 38- Add Lobster Tail for 14-**  
Local shrimp, creamed spinach, gruyere potato cake, béarnaise

**Pumpkin Seed Encrusted Grouper 36-**  
Black-eyed pea cake, mustard greens, basil crab mignonette

**Prime NY Strip 39-**  
Applewood smoked bacon smashed red bliss potatoes, asparagus, cipollini  
port wine demi glace

**Pistachio Encrusted Snapper 36-**  
Dirty shrimp risotto, haricot verts, caper brown butter

**Roasted Rack of Lamb 38-**  
roasted Yukon golds, melted tomato, wilted spinach, feta, mint pesto, demi glace

**Grilled Chicken Orzo Pasta 27-**  
Zucchini, corn, arugula, goat cheese, Meyer lemon vinaigrette

**Cupid's Seafood Treasure Chest 34-**  
Shrimp, Scallops, Grouper, tomatoes, mushrooms, asparagus, basil parmesan cream in puff pastry

Co-owner/Executive Chef Adam Kirby  
Co-owner Anne Hardee