



## VALENTINES DAY 2017

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### APPETIZERS

**Blue Point Oysters On Half Shell 16-**  
Cocktail sauce, cucumber mignonette, horseradish

**Fried Lobster Tail 18-**  
Asian Pear & jicama slaw, southern mustard sauce

**Fried Green Tomatoes & Oysters 14-**  
With blue cheese, applewood-smoked bacon-cream sauce

**Tuna Napoleon 16-**  
Curried Seared Tuna, Rustic avocado salad, wonton crisp, yuzu soy

**Fried Grouper Cheeks 16-**  
Sriracha aioli

### SOUPS & SALADS

**Butternut Squash Soup 7-**  
Toasted coriander cream

**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-**  
Local shrimp, creamed spinach, gruyere potato cake, béarnaise

**Cornmeal Crusted Grouper 36-**  
Brussel Sprouts, fennel, beets, mushrooms yukon golds, crab & Meyer lemon beurre blanc

**Duck Breast 32-**  
Candied sweet potatoes, Baby Bok Choy, yuzu ginger broth

**Pecan Encrusted Snapper 36-**  
Butternut squash risotto, haricot verts, caper brown butter

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

**Roasted Chicken 27-**  
House made goat cheese & black truffle ravioli, melted tomatoes, rocket arugula, cider brown butter

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