

Valentine's Day

AVAILABLE WED FEB 14TH FRI FEB 17TH

Soup

Lobster & Shrimp Bisque
Cream | Sherry | Lobster & Shrimp GF 8.00

Appetizers

Hummus
House Made Garbanzo Hummus | Garlic Bread | Carrots | Celery 10.00

Lobster Flatbread
Fresh Lobster Meat | Cherry Tomatoes | Garlic | Butter | Evoo | 5 Cheese Blend 16.00

Arugula Prosciutto Flatbread
Fig Jam | Goat Cheese | Prosciutto | Arugula | Balsamic Glaze 12.00

Steak & Blue Flatbread
Filet Tips | Blue Cheese Crumbles | Caremlized Onions 16.00

Fra Diavolo Mussels
Red Pepper | House Made Marinara | Red Wine | Oregano | Parsley | Garlic
| Sriracha 14.00

Main Line Mussels
White Wine | Garlic | Tomatoes | Parsley 14.00

Philly Mussels
House Made Marinara | Red Wine | Garlic | Oregano | Parsley | Basil 14.00

Lobster Cicchetti
Fresh Lobster Meat | Lemon Lime Aioli 14.00

Fig & Brie Cicchetti
Fig Jam | Candied Walnuts | Honey Drizzle 12.00

Jumbo Lump Mini Crab Cakes
Gluten Free Crab Cakes | Served with Cocktail Sauce, Chipotle Aioli, Tartar, & Sweet
Chili Sauce 16.00

Calamari
Tempura Hot & Sweet Peppers | Served with Sweet Chili Sauce 12.00

Crab Stuffed Mushrooms
Fresh Mushrooms | House Made Crab Mix | Porcini Glaze 14.00

Coconut Shrimp
Served with Spicy Chili Lime Sauce 15.00

BOOM BOOM Popcorn Shrimp
Crispy Popcorn Shrimp | BOOM BOOM SAUCE 12.00

Cheese Arancini
Fried Rice Balls Filled with Mozzarella, House Marinara 10.00

Shrimp Spring Rolls
Served with Sweet Chilli Dipping Sauce 10.00

CONSUMER ADVISORY: CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESSES. ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS.

Salads

Classic Caesar
Romaine Lettuce | House Made Caesar Dressing | Parmesan | Garlic Croutons \$10

Bib Lettuce with Creamy Pear & Goat Cheese Vinaigrette
Fresh Pears | Goat Cheese | Candied Walnuts | Dried Cherries \$12

Strawberry Spinach
Spinach | Bacon | Candied Walnuts | Goat Cheese | Poppy Seed Vinaigrette \$12

Black Truffle Burrata Caprese
Black Truffle Burrata | Tomatoes | Mixed Greens | EVOO | Balsamic Glaze \$14

Entrees

8oz Filet
Mashed Potatoes | Grilled Asparagus 55.00

Black & Blue Strip Steak
Blackened | Blue Cheese | Mashed Potatoes | Asparagus 45.00

Red Wine Braised Short Rib
Served with Mashed Potatoes & Garlic Spinach 28.00

New Zealand Lollipop Lamb Chops
Marinated in Garlic, Rosemary, Thyme Demi | Sautéed Spinach | Mashed Potatoes | Rosemary Demi-Glace 35.00

Branzino
Lemon Herb Capers Sauce | Seasonal Vegetables | Wild Rice 30.00

30 MAIN Crab Cake
House Made Jumbo Lump Crab Cake | Seasonal Vegetables | Wild Rice 35.00

Seared Tuna Entree
Sesame Seared Sushi-Grade Ahi Tuna | Asian Slaw
Sweet Soy & Wasabi Drizzle 28.00

Seafood Risotto
Arborio Rice | Tomatoes | Lobster | Shrimp | Crab | Lobster Bisque & Cream | Parsley | Parmesan 35.00

Wild Mushroom Risotto
Arborio Rice | Onions | Garlic | Wild Mushrooms | Parsley | Parmesan 24.00

Crab & Linguine
Jumbo Lump Crab | Butter | White Wine | Garlic | Cherry Tomatoes | Parsley | Parmesan 28.00

Dijon Salmon
Served with Wild Rice & Asparagus 26.00

Desserts

Chocolate Fudge Cake
8.00

Crème Brûlée Cheese Cake
8.00

Chocolate Lava Cake
Fresh Whipped Topping | Strawberries 8.00

Tartuffo
6.00