

LOBSTER NIGHT

STARTERS

FIVE LETTUCE CAESAR

focaccia streusel, boquerones, parmesan vinaigrette

LOBSTER CHOWDER

lobster-mascarpone beignet and cognac cream

POACHED GULF PRAWNS 8 SUPPLEMENT

preserved horseradish, pickled chili, cocktail sauce

TWO AND HALF POUND MAINE LOBSTER

STEAMED OR CHARBROILED

drawn plugra butter and lemon

JUMBO CRAB MEAT STUFFED 15 SUPPLEMENT

CHEFS SPECIALTIES

THERMIDOR: mornay, dijon, cognac 20 SUPPLEMENT

SIDES

SELECT TWO – EACH ADDITIONAL SIDE 10

parties of five or more, please select three family style sides

SALT BAKED POTATO
sour cream and chives

ROASTED HEIRLOOM CARROTS
currants, pistachio, burnt orange gastrique

ROASTED BROCCOLINI
fresno chili and lemon zest

GRILLED ASPARAGUS
tasso ham and romesco

CRISPY SKIN ON FRIES

DESSERTS

WARM APPLE COBBLER with vanilla gelato 5

Full dessert menu also available

consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.
please inform your server of any allergies and dietary restrictions.