



**\$35 PER PERSON – FOUR COURSE MEAL**

*Select 1 from each of the 4 groups below:*

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*Crab Stuffed Shrimp*

JUMBO SHRIMP STUFFED WITH LUMP CRAB MEAT AND TOPPED WITH A LEMON CAPER SAUCE

*Caprese Crostini*

SLICED ROMA TOMATOES, FRESH MOZZARELLA AND BASIL ON A TOASTED BAGUETTE AND TOPPED WITH A BALSAMIC REDUCTION

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*Seafood Chowder*

CREAM BASED CHOWDER LOADED WITH SHRIMP, LUMP AND CLAW CRABMEAT, SCALLOPS AND CLAMS. SERVED WITH CRACKERS

*Caesar Salad*

FRESH ROMAINE LETTUCE TOSSED IN OUR HOUSE CAESAR DRESSING, PARMESAN CHEESE AND CROUTONS

*House Salad*

FRESH MIXED GREENS, TOMATOES, SLICED CUCUMBERS, RED ONIONS, SHREDDED CHEESE AND CROUTONS. SERVED WITH YOUR CHOICE OF DRESSING

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*Asparagus Steak Oscar*

8 OZ FILET MIGNON TOPPED WITH LOBSTER MEAT AND BEARNAISE SAUCE ON A BED OF STEAMED ASPARAGUS AND SERVED WITH ROASTED POTATOES

*Valentine's Scallops*

PAN SEARED SCALLOPS TOPPED WITH A CHIPOTLE CREAM SAUCE. SERVED WITH BALSAMIC TOMATOES, RISOTTO, AND VEGETABLES

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*Strawberry & Brownie Trifle*

TRIFLE MADE WITH LAYERS OF FRESH STRAWBERRIES, BROWNIES, AND WHITE CHOCOLATE TOPPED WITH GRAN MARNIER WHIPPED CREAM

