# NEW YEAR'S EVE

2025 MENU

## **APPETIZERS**

Fried Asparagus 11

Battered Asparagus | Thai Mayo

Coconut Fried Shrimp 14

(6) Coconut Fried Shrimp | Thai Mayo

Shrimp Bruschetta 18

Shrimp | Tomato | Peppers & Onions Parmesan Cheese | Cajun Cream Sauce | Seasoned Toast Points

Bacon Wrapped Scallops 19

(4) Sea Scallops | Smoked Bacon Bourbon Bacon Glaze

Ahi Tuna Nachos\* 19

Sesame Seed Ahi Tuna | Wontons Avocado Mango Pico de Gallo Dry Slaw | Spicy Wasabi Aioli SOUP | SALAE

Carrot Ginger

Carrots | Ginger | Onions | Vegetable Stock | Fresh Herbs

6/9

9/15

5/9

She Crab

Lump Crab | Dry Sherry | Cream Onion, Celery & Garlic | Roux | Old Bay

**House Salad** 

Romaine | Tomato | Onion | Cucumber | Croutons | Shredded Cheese | Choice of Dressing

Caesar Salad 5/10

Romaine | Parmesan Cheese Croutons | Caesar Dressing

39

32

Add Chicken 7 | Add Shrimp 9

## MAIN COURSE

Pork Ribeye

10oz Pork Ribeye | Pomegranate Glaze

Choice of Starch and Veggie

Stuffed Salmon \* 36

8oz Crab Stuffed Salmon | Lemon Butter Sauce Choice of Starch and Veggie

Steak Filets

(2) 4oz C.A.B. Filets | Creamy Peppercorn Sauce

Choice of Starch and Veggie

Add Grilled Shrimp 9

Chicken 24

Grilled Chicken Breast | Apple Cider Glaze Choice of Starch and Veggie

Seafood Pasta

Shrimp | Lump Crab | Bay Scallops | Linguine | Vodka Sauce | Seasoned Toast Points

**SWEETS** 

**Chocolate Lava Cake** 

**Strawberry Cheesecake 9** 

### **VEGGIES**

Parmesan

**Asparagus** 

Grilled Squash & Zucchini

#### STARCH

Buttery Mashed Potatoes

Herbed Roasted Red Potatoes