

Dinner Entrées

Whole Red Snapper for Two 64.95

marinated in garlic, ginger, lemon, lime, fried crisp & served w/ Asian stir fry vegetables, jasmine rice, coconut ginger sauce

Grilled Filet Mignon 43.95

horseradish cruet mashed potato, prosciutto wrapped asparagus, cremini mushroom demi-glace

Lemon Pepper Swordfish 36.95

w/ clams broccoli rabe, white beans, garlic, potato

Sesame Ginger Salmon 29.95

grilled 8oz fillet, steamed jasmine rice w/ sugar snap peas, stir fried bok choy, shitaki mushrooms, water chestnuts, shaved carrot

Steakhouse Burger 18.95

fresh blend of black angus chuck, brisket & short rib, peppered bacon, sharp cheddar & onion rings

Pepper Seared Point Pleasant Jumbo Sea Scallops 36.95

parmesan sun dried polenta, tomato cucumber relish, honey avocado & fresno sauces

Potato Crusted Alaskan Halibut Fillet 37.95

orzo, tuscan kale, red and poblano pepper purees

Blue Crab Ravioli 32.95

tossed in spicy vodka sauce, prosciutto, & jumbo shrimp

Buffalo Chicken Cobb Salad 24.95

fresh battered on grilled breast over mixed greens, peppered bacon, bleu cheese, grape tomato, carrot, celery, avocado ranch dressing

Mahi Tacos 24.95

mango jicama slaw, chipotle gouda, served / salsa verde & black bean salad

Asian Steak & Avocado Salad 25.95

grilled avocado, teriyaki marinated flank steak, sesame ginger salad, edamame dumplings

Grilled Pork Chop 32.95

sherry pickled peppers, chipotle gouda sweet fries

Lobster Rolls 34.95

toasted garlic roll, old bay chips, slaw

Soups / Salads

Lobster Bisque 12.95

fresh tarragon & port wine

French Onion Soup 9.95

gruyere & muenster cheese

Chopped House Salad 8.95

*romaine, radicchio, carrot, cucumber
tomato, red onion, chickpeas, radish, fig balsamic*

Caesar Salad 9.95

grape tomatoes, parmesan, house cut croutons

Little Gem Salad 12.95

*baby romaine, frisee, Bermuda onion, radish, roast chick pea,
sweet cherry pepper, red wine vinaigrette*

Appetizers

Lobster Empanadas 21.95

lobster meat, green onion, seasoned cream cheese

Hot Seafood Sampler 19.95

blackened swordfish skewer, crispy shrimp tempura, oyster point baked clams

Oyster Point Baked Oysters 16.95

spinach, bacon, garlic, leek, havarti cream

Golden Fried Calamari 15.95

sweet or hot marinara

Grilled Halloumi Cheese 16.95

cushed olives, heirloom tomato, toasted naan

Chicken Quesadilla 14.95

pepper jack, pico de gallo, guacamole

Cast Iron Lump Crabcakes 18.95

housemade sriracha sauce

Burrata and Salt Roasted Baby Beet 17.95

tomato, fig, kalamata olive, baby arugula, basil oil, balsamic reduction

Raw Bar

Oysters (6) 21.95 Clams (6) 10.50 shrimp (3) 17.95